

DINNER

STATE OF GRACE

CHEF FORD FRY - PROPRIETOR
3258 WESTHEIMER ROAD HOUSTON, TX 77098
OPEN DAY AND EVENING 832.942.5080

OPPORTUNITIES

| | |
|---|-------|
| HUSHPUPIES — tx blue crab, steen's cane syrup butter | 14 |
| GREENS OF THE MOMENT — spicy herbs, pickled shallots, sherry vinaigrette | 13 |
| GRILLED STRAWBERRIES — fennel, animal farm greens, green goddess tx goat cheese | 18 |
| BUTTER LETTUCE — toasted pistachios, croutons, pecorino, creamy oregano | 15 |
| TEXAS BEETS — whipped ricotta, arugula, pecan gremolata | 17 |
| ROASTED OYSTERS — brown butter salsa macha, tajin spiced peanuts | 24/48 |

STANDARDS

PASTA

| | | | |
|--|----|--|----|
| BONE MARROW..... | 33 | PANSOTTI | 29 |
| grilled tx toast, shallot marmalade | | marinated artichoke, asparagus, bread crumb, chili flake | |
| HEARTH ROASTED OCTOPUS..... | 28 | PAPPARDELLE | 26 |
| thai curry vinaigrette, peanuts | | beef cheek bolognese, grana padana | |
| WOOD ROASTED GULF SHRIMP..... | 25 | PACCHETTI | 32 |
| charred mojo de ajo, kaffir, thai chile | | crawfish amatriciana, pancetta, chile | |
| WAGYU CARPACCIO* | 24 | CANNELLONI..... | 26 |
| charred spring onion, horseradish, preserved lemon | | black truffle, fried chicken, bechamel | |

— HEARTH —

| | |
|---|-----|
| IBERICO PORK JOWL — mushroom, texas onion soubise, brown butter | 39 |
| "GOOD BREED" HALF CHICKEN — potato puree, charred lemon, caperberry | 34 |
| REDFISH "ON THE HALF SHELL" — ginger lime vinaigrette, serrano | 52 |
| OAK ROASTED MAHI — red chermoula, delicata, sunflower seeds | 42 |
| DIVER SCALLOPS — brussels sprouts, nueske's bacon, agro dolce | 42 |
| CRESCENT FARMS DUCK — charred parsnip, sorrel, pickled cherry | 57 |
| COLORADO LAMB SHANK — green garlic zhug, pickled red onion | 55 |
| 8 oz PRIME FILET — bearnaise | 74 |
| 18 oz RIBEYE — house steak sauce | 121 |

— SIDES —

| | | | | | |
|--------------------------|----|----------------------------|----|--------------------------|----|
| SZECHUAN EGGPLANT | 10 | HOUSE FRIES | 8 | KIMCHI COLLARDS | 12 |
| sesame, yuzu aioli | | bearnaise | | nueske's bacon | |
| VENETIAN BLACK RICE..... | 11 | GRILLED ASPARAGUS..... | 15 | EL FELIX ENCHILADA | 13 |
| 'risotto style', bianco | | taleggio cream, lemon zest | | chili gravy, white onion | |

— HOURS —

MON THROUGH SAT
5:00 PM — 10:00 PM
SUNDAY
5:00 PM — 9:00 PM

— EXEC. CHEF —

JOHN QUINN
@ JOHNQUINNTX
@ STATEOFGRACETX

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

B E V E R A G E S

W I N E

S P A R K L I N G

| | |
|--|--------|
| Brut, Naveran | 11/44 |
| Cava 2020 | |
| Brut Rosé, Michel Briday | 12/48 |
| Bourgogne NV | |
| Brut Reserve, Charles Heidsieck | 23/115 |
| Champagne NV | |

W H I T E

| | |
|--|-------|
| Muscadet, "Clos de la Butte" Eric Chevalier ... | 13/52 |
| Cotes de Grand Lieu 2021 | |
| Sauvignon Blanc, Mt. Beautiful | 12/48 |
| North Canterbury 2022 | |
| Sauvignon Blanc, Les Tuilières | 22/88 |
| Sancerre 2021 | |
| Pinot Grigio, Jermann | 14/56 |
| Friuli 2021 | |
| Albariño, Fillaboa | 16/64 |
| Rias Baixas 2021 | |
| Assyrtiko, Santo | 17/68 |
| Santorini 2021 | |
| Grüner Veltliner, "Crazy Creatures," Malat | 13/52 |
| Kremstal 2020 | |
| Chenin Blanc, Marie De Beauregard | 13/52 |
| Vouvray 2018 | |
| Chardonnay, Sandhi | 14/56 |
| Central Coast 2021 | |
| Chardonnay, Chalone Estate | 16/64 |
| Monterey 2021 | |

R O S É

| | |
|---|-------|
| Grenache, Cinsault, Syrah, Peyrassol | 12/48 |
| Mediterranean 2021 | |
| Touriga Nacional, Maçanita | 15/60 |
| Douro Valley 2021 | |

R E D

| | |
|---|--------|
| Gamay, Dom. de la Chapelle des Bois | 15/60 |
| Morgon 2020 | |
| Barbera d'Alba, Massolino | 14/56 |
| Piedmont 2021 | |
| Pinot Noir, Lemelson Vineyards | 16/64 |
| Willamette Valley 2021 | |
| Pinot Noir, "Sebella", Hanzell | 20/80 |
| Sonoma Coast 2021 | |
| Garnacha, "Camins," Alvaro Palacios | 16/64 |
| Priorat 2021 | |
| Tempranillo, "Viña Alberdi," La Rioja Alta | 15/60 |
| Rioja 2018 | |
| Malbec, "Q," Zuccardi | 14/56 |
| Mendoza 2020 | |
| Zinfandel, Bedrock | 17/68 |
| Sonoma 2021 | |
| Merlot, Matanzas Creek | 16/64 |
| Alexander Valley 2018 | |
| Cabernet Sauvignon, Routestock | 19/74 |
| Napa Valley 2020 | |
| Blend, Château Queyron Pindefleurs | 25/100 |
| Saint-Emilion Grand Cru 2016 | |

COCKTAILS

| | |
|---|----|
| CIOCOLATO ALL'AMERICANO | 13 |
| cocoa infused campari, punt e mes, bitterman's xocolatl | |
| AQUI, AQUI | 16 |
| cimmaron blanco, kalani coconut, heirloom pineapple amaro, lime | |
| TRINIDAD SOUR | 16 |
| angostura aromatic bitters, rye, orgeat, lemon | |
| LINEN PLANE | 14 |
| evan williams black, aperol, fino sherry, cynar, vanilla | |
| THE SPEEDSTER | 13 |
| elijah craig small batch, aperol, rhubarb bitters | |
| ROMAN'S GIFT | 12 |
| amontillado sherry, pom, flor de caña rum, walnut bitters | |
| LA PARILLA | 14 |
| blistered serrano infused el jimador reposado, triple sec, grilled lime, smoked salt, vida mezcal float | |

seasonal spiritless options available

B E E R

B O T T L E S

| | |
|---|----|
| Miller Lite, Pilsner | 6 |
| Milwaukee, WI | |
| Lone Star, Lager | 6 |
| Fort Worth, TX | |
| Corona Extra, Lager | 7 |
| Mexico City, MEX | |
| Yuengling, Lager | 7 |
| Pottsville, PA | |
| Red Stripe, Lager | 8 |
| Kingston, JAM | |
| Modelo Negra, Lager | 8 |
| Tacuba, MEX | |
| Shiner, Bock | 6 |
| Shiner, TX | |
| North Coast Brewing, Old Rasputin, Stout | 12 |
| Fort Bragg, CA | |

C A N S

| | |
|--|---|
| Sweetwater, G13 "420 Strain", IPA | 9 |
| Atlanta, GA | |
| Sweetwater, 420, IPA | 9 |
| Atlanta, GA | |
| St. Arnold, Seasonal | 9 |
| Houston, TX | |
| Eureka Heights, Mostly Harmless, Pale Ale | 9 |
| Houston, TX | |
| Eureka Heights, Wow Factor, Pilsner | 9 |
| Houston, TX | |
| Lone Pint Brewery, Yellow Rose, Smash IPA | 9 |
| Houston, TX | |

"MAKE HASTE WITH LEISURE"