

# DINNER

## STATE OF GRACE

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

### OPPORTUNITIES

HUSHPUPPIES — 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, tx goat cheese green goddess .....	18
BUTTER LETTUCE — toasted pistachios, croutons, pecorino, creamy oregano .....	15
TEXAS BEETS — whipped ricotta, arugula, pecan .....	17

### STANDARDS

### PASTA

HEARTH ROASTED OCTOPUS .....	28	PAPPARDELLE .....	26
crispy garlic, radish, peanuts			beef cheek bolognese, grana padana
SOFT SHELL CRAB .....	32	PACCHETTI .....	32
burnt onion buttermilk, pickled cucumber, dill			crawfish amatriciana, pancetta, chile
WAGYU CARPACCIO* .....	24	LASAGNETTE .....	42
spring onion, horseradish, preserved lemon			summer truffle, cacio e pepe
ROASTED OYSTERS .....	24/48	PANSOTTI .....	29
salsa macha, tajin, peanuts			artichoke, saffron, asparagus, bread crumb

### HEARTH

IBERICO PORK JOWL — sunchoke, texas onion, brown butter .....	39
"GOOD BREED" HALF CHICKEN — potato puree, charred lemon, caperberry .....	34
REDFISH "ON THE HALF SHELL" — chile, ginger, lime, serrano .....	52
PAN ROASTED MAHI — pickled carrots, sunflower seed .....	42
DIVER SCALLOPS — sweet pea, mint, citrus, shallot .....	45
CRESCENT FARM DUCK — green garlic, cashew, ramp .....	42
COLORADO LAMB — bone marrow bordelaise .....	72
8 oz ZABUTON — tx black gold black garlic .....	42
8 oz FILET MIGNON — bearnaise .....	73
18 oz PRIME RIBEYE — house steak sauce .....	121

### SIDES

HOUSE FRIES .....	8	CRISPY EGGPLANT .....	13	ROASTED CAULIFLOWER .....	11
bearnaise		yuzu aioli, hot honey		red pepper, almond	
VENETIAN BLACK RICE .....	11	ASPARAGUS .....	15	EL FELIX ENCHILADA .....	13
'risotto style', bianco		taleggio cream, lemon		chili gravy, white onion	

### HOOURS

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

### EXEC. CHEF

JOHN QUINN  
@ JOHNQUINNNTX  
@ 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

<b>Brut, Naveran .....</b>	11/44
Cava 2020	
<b>Brut Rosé, Michel Briday .....</b>	12/48
Bourgogne NV	
<b>Brut Reserve, Charles Heidsieck .....</b>	23/115
Champagne NV	

### W H I T E

<b>Muscadet, "Clos de la Butte" Eric Chevalier ...</b>	13/52
Cotes de Grand Lieu 2021	
<b>Sauvignon Blanc, Mt. Beautiful .....</b>	12/48
North Canterbury 2022	
<b>Sauvignon Blanc, J de Villebois.....</b>	23/92
Sancerre 2020	
<b>Pinot Grigio, Jermann .....</b>	14/56
Friuli 2021	
<b>Albariño, Fillaboa .....</b>	16/64
Rias Baixas 2021	
<b>Assyrtiko, Santo .....</b>	17/68
Santorini 2021	
<b>Grüner Veltliner, "Crazy Creatures," Malat ...</b>	13/52
Kremstal 2020	
<b>Chenin Blanc, Marie De Beauregard.....</b>	13/52
Vouvray 2018	
<b>Chardonnay, Sandhi .....</b>	14/56
Central Coast 2021	
<b>Chardonnay, Chalone Estate.....</b>	16/64
Monterey 2021	

### R O S É

<b>Grenache, Cinsault, Syrah, Peyrassol .....</b>	12/48
Mediterranee 2021	
<b>Touriga Nacional, Maçanita .....</b>	15/60
Douro Valley 2021	

### R E D

<b>Gamay, Dom. de la Chapelle des Bois .....</b>	15/60
Morgon 2020	
<b>Barbera d'Alba, Massolino .....</b>	14/56
Piedmont 2021	
<b>Blend, Château d'Agassac.....</b>	23/92
Haut-Médoc 1998	
<b>Pinot Noir, "Grand Cuvee," Solena .....</b>	16/64
Willamette Valley 2021	
<b>Pinot Noir, Valravn .....</b>	14/54
Sonoma 2021	
<b>Garnacha, "Camins," Alvaro Palacios .....</b>	16/64
Priorat 2021	
<b>Tempranillo, "Viña Alberdi," La Rioja Alta .....</b>	15/60
Rioja 2018	
<b>Malbec, "Q," Zuccardi .....</b>	14/56
Mendoza 2020	
<b>Zinfandel, Bedrock .....</b>	17/68
Sonoma 2021	
<b>Merlot, Matanzas Creek .....</b>	16/64
Alexander Valley 2018	
<b>Cabernet Sauvignon, Routestock .....</b>	19/74
Napa Valley 2020	

## COCKTAILS

<b>PAULINE COCKTAIL .....</b>	12
hamilton black, bacardi, goslings black rum, lemon, sugar, herbsaint	
<b>LUCKY no. 13 .....</b>	13
cachaca, ginger syrup, amontillado sherry, pineapple, lime, amaro ciociaro	
<b>BON AMIE .....</b>	18
dickle 8 yr bourbon, kalani coconut, heirloom pineapple, lime	
<b>LA PARILLA.....</b>	14
blistered serrano infused el jimador reposado, triple sec, grilled lime, smoked salt, vida mezcal float	
<b>FRAGARIA FEELINGS .....</b>	16
strawberry jalapeno syrup, tanqueray, chareau aloe, lemon	
<b>GARDEN SNAKE.....</b>	20
marfa spirits co. sotol, chareau aloe, green chartreuse, lime	
<b>WHEN IT RAINS, IT POURS .....</b>	18
rye, velvet falernum, pineapple, lime, orgeat, pom, tiki bitters	

seasonal spiritless options available

## B E E R B O T T L E S

<b>Miller Lite, Pilsner .....</b>	6
Milwaukee, WI	
<b>Lone Star, Lager .....</b>	6
Fort Worth, TX	
<b>Pacifico, Pilsner .....</b>	7
Mazatlan, MEX	
<b>Yuengling, Lager .....</b>	7
Pottsville, PA	
<b>Red Stripe, Lager .....</b>	8
Kingston, JAM	
<b>Modelo Negra, Lager .....</b>	8
Tacuba, MEX	
<b>Shiner, Bock .....</b>	6
Shiner, TX	
<b>North Coast Brewing, Old Rasputin, Stout .....</b>	12
Fort Bragg, CA	

## C A N S

<b>Sweetwater, 420, IPA .....</b>	9
Atlanta, GA	
<b>St. Arnold, Seasonal .....</b>	9
Houston, TX	
<b>Lone Pint, Yellow Rose, IPA .....</b>	9
Magnolia, TX	
<b>Bad Astronaut, Fake Landing, Hazy IPA .....</b>	10
Houston, TX	
<b>Ingenious Brewing, Join the Tart Side, Weisse....</b>	11
Humble, TX	

"MAKE HASTE WITH LEISURE"