

LUNCH

STATE OF GRACE

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

OPPORTUNITIES

- DEVILED EGGS — country ham, crabby spice, chive 9
- HUSHPUPIES — blue crab, cane syrup butter 11
- BOQUERONES* — calabrian chili butter, toast 17
- TUNA CRUDO* — orange chili, soft herbs, radish 21

STANDARDS

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| GUMBO 13
smoked chicken, sausage, saltines | EL FELIX ENCHILADA 13
chile gravy, white onion, cilantro |
| WAGYU CARPACCIO* 24
spring onion, horseradish, preserved lemon | SPANISH OCTOPUS 28
green curry vinaigrette, peanuts |

PLATES

GULF CATCH — 32
salsa verde, chanterelles, lemon

PANSOTTI — 25
roasted corn, jalapeno, cotija

TAGLIATELLE — 23
cacio e pepe

*STEAK FRITE— 39
french fries, au poivre

SALADS AND SANDWICHES

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| GRILLED PEACHES AND BLUEBERRIES 18
almond, warm bread | CRISPY SOFTSHELL CRAB 34
"bahn mi" pickles, garlic aioli, cucumber |
| GREENS OF THE MOMENT 8
spicy herbs, pickled red onion, sherry
vinaigrette | PHARMACY BURGER 17
american cheese, lettuce, tomato, onion,
pickle, mustard |
| BUTTER LETTUCE 9
pistachios, creamy oregano, pecorino | LOBSTER ROLL 32
crabby spice mayo, lemon, herbs |
| HEIRLOOM TOMATOES 17
dukes mayo, sauce verte, butter croutons | *GRILLED TUNA SALAD 37
ponzu, texas citrus, avocado, serrano |

add chicken \$9 add shrimp \$15

SHARE

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| HOUSE FRIES 8
béarnaise | ROASTED ASPARAGUS 13
truffle butter |
| VENETIAN BLACK RICE 11
'risotto style', bianco | SZECHUAN EGGPLANT 13
cilantro, scallion, yuzu aioli |

HOURS
Wed - Fri
11:00 AM to 3:00 PM

EXEC. CHEF
JOHN QUINN
@JOHNQUINN
@STATEOFGRACETX

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.