



Resident Chef, **Bruno Davailon**

Executive Chef, **Luis Quezada**

Summer 2021

BRUNCH COCKTAILS

Sangria of the Day 10
Ask your server

Watermelon Spritz 12
Grey Goose Essences Watermelon & Basil,
Aperol, Italicus, Cava

Caipirinha 10
Cachaca, strawberry, lime, Agave

Mimosa 6/ 30
orange juice, sparkling Wine

Peach Bellini 6/30
peach purée, sparkling wine

Champagne & Juice 40
rotating selection of champagne specials

RAW BAR

Golden Ossetra Caviar 125
Dutch Siberian Baerii Caviar 85
traditional accompaniments
crème fraîche, toasted brioche

Oyster on the Half Shell
dozen 38 / half 19
horseradish, mignonette

BRUNCH

SAT 9:30A-3P
SUN 9:30A-3:30P

STARTERS

Buttermilk Biscuit honey, jam, salted butter 6

House-Made Croissants plain, chocolate, or almond 4

Maple Pecan Sticky Bun 5

Seasonal Fruit Plate 10

Chia Seed Pudding organic berries, coconut 8

House-Made Granola & Yogurt local honey, organic berries 10

Lemon Ricotta Pancakes blueberry compote, vanilla whipped cream 15

French Toast challah, lime zest, maple, cinnamon 15

Burrata Salad prosciutto, grilled TX peach, grilled country bread 18

Avocado Toast country bread, house-made ricotta, sprouts, sesame 11

Baby Kale Caesar parmigiano-reggiano crisp, white anchovy, croutons 16

Market Lettuce Salad butter lettuce, radish, cucumber, fresh herbs, shallot vinaigrette 12

+ **Hanger Steak** 14 + **Green Circle Farm Chicken** 8 + **Grilled Salmon** 12

+ **Prawns** 12 + **Gravlax** 11 + **Smoked Trout** 10 + **Cartermere Farms Egg** 3

PLATES

Gravlax & Trout Board house-made pickles, crème fraîche, capers,
chives, red onions, radish, grilled country bread 23

Cajun Chicken Salad butter lettuce, cherry tomato, cucumber, Dijon vinaigrette 17

Croque Monsieur mixed greens, pommes frites \$21 (Croque Madame \$23)

Chicken & Waffles fried chicken breast, fresno chile sauce & gravy 17

Soft Scrambled Farm Eggs grilled country bread 12 + Gravlax 11 or Smoked Trout 8

Omelette Cartermere Farms eggs, gruyère, mixed greens 14

Quiche Lorraine or Mushroom & Greens mixed greens 17

Bacon & Egg Biscuits gruyère, mixed greens 14

BLT heirloom tomato, grilled country bread, aioli, house pickles 17

Knox Burger heirloom tomato, dijonnaise, house dill pickle, pommes frites 20

Hanger Steak & Eggs two Cartermere Farms eggs, caramelized shallots, pommes frites 32

Whenever possible, we use seasonal, locally sourced, organic ingredients to support Texas farmers. Products go from farm-to-table.

*Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.