



Resident Chef, **Bruno Davailon**

Executive Chef, **Luigi Quezada**

Spring 2021

## BRUNCH COCKTAILS

### White Sangria 10

Pinot Grigio, White Cranberry,  
Peaches, Grapes, Citrus

### Caipirinha 10

Cachaca, Raspberries, 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

**Citrus 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

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

**Roasted Beet Salad** chèvre, citrus, candied walnut, arugula 17

**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

**English Pea Soup & Brie Grilled Cheese** mint, brioche croutons 16

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

**Cajun Chicken Salad** butter lettuce, Dijon vinaigrette, cherry tomatoes 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 19

**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.