



Happy Hour Sunday - Thursday 3:30pm - 7pm

Friday & Saturday 3:30pm - 6pm + 9pm - 11pm

½ Price Wine Night Mondays

Winter 2020

BRUNCH STARTERS

- Buttermilk Biscuit honey, jam, salted butter 4
House made Croissants plain, chocolate or almond 4
Maple Pecan Sticky Bun 5
Chia Seed Pudding berries, coconut 8
Fruit Plate Asian pears, gala apples, seasonal fruit 9
House made Granola & Yogurt local honey, organic berries 10
Anson Mills Cornmeal Pancakes toasted pecan, bananas, maple syrup 15
French Toast challah, lime zest, maple, cinnamon 15
Dutch Baby Pancake roasted apples, almond streusel 13

PLATES

- Avocado Toast whole grain levain, lemon, red radish 11
Biscuits Sausage Gravy duck fat roux, black pepper 13
Omelette Cartermere Farm eggs, gruyère cheese, mixed greens 12
Quiche Lorraine or Mushroom & Greens mixed lettuces 17
Bacon & Egg Biscuits gruyère, mixed greens 14
Soft Scrambled Farm Eggs grilled sourdough 10 + smoked salmon or trout 8
Baked Eggs spicy tomato sauce, herbs, grilled bread 13
Roasted Beet & Ricotta orange, candied nuts 16
Tuscan Kale lemon tahini dressing, pomegranate, avocado 14
Smoked Trout & Arugula grapefruit, avocado, lemon 18
Roasted Chicken Salad kale, cabbage, smoked almond, avocado 18
BLT heirloom tomato, grilled sourdough, aioli, house pickles 15 + Lobster 12
Crispy Chicken Sandwich heirloom tomato, lettuce, red onion, mayo, mixed greens 16
Smoked Salmon & Trout Board house made pickles crème fraîche, capers, chives, red onions, radish, grilled sourdough 23
Knox Burger heirloom tomato, dijon aioli, house dill pickle, fries 19
Chicken & Waffles fried chicken breast, fresno chile sauce & gravy 16
Steak & Eggs Arrowhead farm two sunny eggs, fries 24

+ Green Circle Farm Chicken 8 + Ora King Salmon 16 + Smoked Trout or Salmon 8 + Farm Egg 3

BRUNCH COCKTAILS

- Sangria cognac, lemon juice, cranberry, house made syrup, red wine 8
Aperol's Paradise Aperol, cachaça, sparkling wine, peach bitters 9
Mimosa orange juice, sparkling wine 5/25
Peach Bellini peach purée, sparkling wine 6/30
Champagne & Juice rotating selection of champagne specials 40

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.