



Happy Hour Sunday - Thursday 3:30pm - 7pm
Friday & Saturday 3:30pm - 6pm + 9pm - 11pm
½ Price Wine Night Mondays

Winter 2020

DINNER SMALL PLATES

- Grilled Avocado housemade crème fraîche, pomegranate seed, cilantro 11
King Salmon Tartare dill crème, radish, fennel, trout roe 19
Maine Lobster Toast squid ink aioli, basil, pickled fresno 21
Hamachi Crudo preserved lemon, Castelvetrano olive, red onion 19
House Made Ricotta local honey, hazelnut, fried rosemary, charred sourdough 14
Tomato Braised Meatballs San Marzano, parmesan, levain 18
Wood Fired Gulf Shrimp preserved lemon, almond, mint 19
Charcuterie & Cheese Board cornichon, honeycomb, fruit & nut bread 27
Minestrone Soup carrots, kale, butternut squash, parmesan 11
Trumpet Mushroom Soup Yukon potatoes, leeks 11

SALADS

- Anson Mills Field Peas smoked almond, little gem, red wine vinegar, cherry tomato 15
Baby Iceberg Wedge Housemade ranch, speck, cherry tomato, levain 15
Tuscan Kale lemon-tahini dressing, pomegranate, avocado 15
Grilled Little Gem Lettuces buttermilk dressing, crispy caper, dill 13
Roasted Beet house ricotta, orange, candied walnut, arugula 16

MUSSELS & FRIES

- Prince Edward Island Mussels choice of Marinière, Provençale or Moutarde 16/24

PLATES

- Hedgehogs Mushroom Risotto parmesan, mascarpone 22
Housemade Ricotta Gnocchi smoked cherry tomato, basil, arugula 24
Trout Almondine haricots verts, almond, brown butter 26
Knox Fish & Chips wild caught flounder, rémoulade 19
Grilled Ora King Salmon mint-yogurt, pomegranate, cucumber 34
Steak Frites Arrowhead Farm Bavette, salsa verde, hand cut fries 32
Spicy Chicken Diavolo frenched chicken breast, mustard greens, lemon pan jus 28
Tomahawk Duroc Pork Chop fennel, paprika, arugula, grilled seasonal fruit 42
Cajun Chicken beurre blanc, fries 27
Grilled NY Strip oyster mushroom, jalapeño, dijon 45
Knox Burger Texas wagyu, heirloom tomato, Dijon aioli, mustard pickle, fries 19
**Quinoa-lentil burger available as substitute*
Blackened Snapper Swiss chard, fermented daikon, beurre blanc 33
Grilled Ahi Tuna roasted butternut squash, Swiss chard, soy ginger cream sauce 34
Whole Wild Red Snapper crispy fingerlings, salsa verde 46

SIDES 9

- | | |
|----------------------------------|------------------------------------|
| Potato Mousse a lot of butter | Sauteed Mushrooms local selection |
| Risotto parmesan, parsley, lemon | Market Lettuces radish, olive oil |
| Hand Cut Fries ketchup | Grilled Broccolini balsamic, lemon |
| Crispy Potatoes jalapeño aioli | Sautéed Greens shallots, garlic |

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.



Happy Hour Sunday - Thursday 3:30pm - 7pm
Friday & Saturday 3:30pm - 6pm + 9pm - 11pm
½ Price Wine Night Mondays

Winter 2020

At Up on Knox we believe in real food, mindfully grown and harvested by the good people in our community. We believe in sustainability, not as an abstract concept but as a conscious daily choice. That choice means relying on and investing in our local farms. It means utilizing our resources in an efficient and renewable manner, dedicating ourselves to ensuring the health of our guests by striving to use the most naturally grown product. We are returning to a simpler way of life. Know that when you dine with us, you stand beside us with purpose. Our partners include: Comeback Creek Farm, Lewellen Farms, Reeves Family Farm, JBG Organics, Misty Moon Farms, Cartermere Farms, Empire Baking Company, Anson Mills, Texas Fungus, Connelly Seafood, Mill-King Dairy, Rosewood Ranches, Bonton Farms, Arrowhead Ranch, Aussie Acres, Bois D'Arc, J&B Farms, Efurds Orchards, and Ruthies Homemade.

SHELLFISH & CAVIAR

Some items may not be available due to market supply.

East Coast Oyster cocktail sauce, horseradish, mignonette 21/42
Gulf Shrimp poached gulf shrimp, marie rose, horseradish, cocktail 19
King Crab Legs served chilled, drawn butter, cocktail sauce 32/64
Seafood Tower 12 oysters, gulf shrimp, king crab legs 80

Regiis Ova, American Sturgeon Caviar 1oz serving blinis, crème fraiche, chives, shaved eggs, red onions

Baerii variety of shades and a subtle and slightly sweet & creamy flavor 56
Ossetra light brown to dark color, robust nutty flavor & buttery finish 90
Supreme amber to gold color, intensely rich buttery & nutty flavors 110