



Resident Chef, **Bruno Davailon**
Executive Chef, **Luigi Quezada**

Spring 2021

HORS D'OEUVRES

Blue Crab Fritters 9
parsley aioli

Roasted Piquillo Pepper Toast 9
white anchovy, olive tapenade

Grilled Avocado 11
meyer lemon crème fraîche,
crispy quinoa

Fava Bean Hummus 9
green garlic, goat cheese,
espelette piment

Charcuterie & Cheese Board 27
cornichon, honeycomb, fruit
& nut bread

COLD BAR

Ceviche of the Day 16
tomato, onion, jalapeno, cilantro

King Salmon Tartare 15
dill crème, radish,
fennel, trout roe

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

SIDES

Market Lettuce Salad 9

Truffle Mac & Cheese 14
gruyère, breadcrumbs

Brussels Sprouts 9
gribiche sauce, lemon

Grilled Broccolini 9
chili, lemon

Pommes Frites 9
aioli

DINNER

MON-SAT 5P

APPETIZERS

Grilled Cauliflower preserved lemon, pistachio-mint chimichurri 14

English Pea Soup mint, lemon ricotta, brioche croutons 14

Wood Fired Spicy Prawns romesco sauce, parsley 19

Escargot Bourguignonne garlic-parsley butter 18

Tomato Braised Meatballs San Marzano, parmesan, country bread 14

TX Wagyu Beef Tartare condiments, paprika potato chips 18

Roasted Beet chèvre, citrus, candied walnut, arugula 17

Endive & Roquefort Salad apple, grape, candied walnut 15

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

PLATES

Green Asparagus Risotto lemon, parmesan 24

Ricotta Gnocchi basil pesto, pancetta, hazel nut, pecorino 21

Half Roasted Chicken potato puree, chicken pan jus 28

Chicken Orecchiette english peas, white mushroom, lemon butter sauce 24

Trout Almondine haricots verts, almond, brown butter 26

Knox Burger TX wagyu, heirloom tomato, cheddar, dijonaise, pickle, pommes frites 19

PEI Mussels choice of Marinière or Moutarde half 16/ full 24

WOOD FIRE GRILL

Grilled Branzino green garlic salsa verde 36

Grilled Salmon tzatziki sauce, mustard seed, arugula & radish salad 27

Pork Chop apple & rhubarb chutni, grilled ramps, mustard honey glaze 38

Hanger Steak Frites caramelized shallots, watercress 29

Filet Au Poivre pommes frites, green peppercorn sauce 45

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.