



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
- Burrata Salad** prosciutto, strawberry, basil, country bread 18
- 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
- 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 20
- PEI Mussels** choice of Marinière or Moutarde half 16/ full 24

WOOD FIRE GRILL

- Grilled Branzino** green garlic salsa verde 38
- 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.