



DINNER SMALL PLATES

- Grilled Avocado housemade crème fraiche, pomegranate seed, cilantro 11
- King Salmon Tartare dill crème, cucumber, 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

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
- Market Lettuce Salad watermelon radish, lemon, Texas olive oil 12
- Roasted Beet house ricotta, blood orange, candied walnut, arugula 16

MUSSELS & FRIES

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

PLATES

- Chanterelle 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 42
- Cajun Chicken beurre blanc, french 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
- Whole Wild Red Snapper crispy fingerlings, salsa verde 46

SIDES 9

- Risotto parmesan, parsley, lemon
- Hand Cut Fries ketchup
- Crispy Potatoes jalapeño aioli
- Grilled Broccolini balsamic, lemon
- Shishito Pepper squid ink, sesame
- Potato Mousse a lot of butter



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
Nantucket Bay Scallops preserved lemon, shishito oil, cucumber, brioche	22
King Crab Legs served chilled, drawn butter, cocktail sauce	32/64
Seafood Tower 6 oysters, gulf shrimp, scallop crudo, king crab legs	100

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

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

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, Profound Microfarms, Lewellen Farms, Reeves Family Farm, JBG Organics, Misty Moon Farms, Cartermere Farms, Green Circle Farm, Empire Baking Company, Anson Mills, Whitsell Farm, Chubby Dog Farm, 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.