



DINNER SMALL PLATES

- Grilled Avocado housemade crème fraîche, pomegranate seed, cilantro 11
Burrata & Prosciutto black mission fig, crostini 18
Tomato Braised Meatballs San Marzano, parmesan, whole grain levain 14
King Salmon Tartare dill crème, radish, fennel, trout roe 15
Wood Fired Gulf Shrimp preserved lemon, almond, mint 19
Ceviche of the Day avocado, tomato, onion, jalapeño, cilantro, lime 16
Cauliflower Soup curry oil, chives 12
Charcuterie & Cheese Board cornichon, honeycomb, fruit & nut bread 27

SALADS

- Market Lettuce Salad watermelon radish, lemon, Texas olive oil 9
Roasted Beet house ricotta, orange, candied walnut, arugula 16
Grilled Little Gem Lettuces, buttermilk dressing, crispy caper, dill 13
Endive & Roquefort Salad apple, grape, walnut 15

MUSSELS & FRIES

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

PLATES

- Creamy Polenta wild mushrooms, parmesan, bacon, parsley gremolata 21
Trout Almondine haricots verts, almond, brown butter 26
Homemade Ricotta Gnocchi, cherry tomato, basil, arugula 21
Grilled Salmon mint-yogurt, pomegranate, cucumber 29
Steak Frites ribeye, sauce au poivre, watercress 31
Spicy Chicken Diavolo frenched chicken breast, mustard greens, lemon pan jus 26
Tomahawk Duroc Pork Chop 16oz fennel, paprika, arugula, grilled seasonal fruit 42
Grilled NY Strip oyster mushroom, jalapeño, Dijon mustard 38
Cajun Chicken skinny fries, beurre blanc 25
Knox Burger Texas wagyu, heirloom tomato, cheddar, aioli, mustard pickle, fries 19
Blackened Snapper Swiss chard, fermented daikon, beurre blanc 31

SIDES

- Hand Cut Fries ketchup 9
Sautéed Swiss Chard garlic, shallots 9
Haricot Verts garlic, shallots 9
Creamy Polenta mushroom, parmesan 11