



DINNER SMALL PLATES

Grilled Avocado housemade crème fraîche, pomegranate seed, cilantro	11
King Salmon Tartare dill crème, radish, fennel, trout roe	15
Burrata & Grilled Texas Peaches basil oil, arugula, croutons	18
Tomato Braised Meatballs San Marzano, parmesan, whole grain levain	14
Wood Fired Gulf Shrimp preserved lemon, almond, mint	19
Ceviche of the day avocado, tomato, onion, jalapeño, cilantro, lime	16
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

MUSSELS & FRIES

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

Asparagus Risotto Parmesan, mascarpone	18
Trout Amandine haricots verts, almond, brown butter	26
Homemade Ricotta Gnocchi, cherry tomato, basil, arugula	21
Grilled Salmon mint-yogurt, pomegranate, cucumber	29
Steak Frites Arrowhead Farm Bavette, salsa verde, hand cut fries	28
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, onion, aioli, mustard pickle, fries	17
Blackened Snapper Swiss chard, fermented daikon, beurre blanc	29

SIDES 9

Risotto parmesan, parsley, lemon
Hand Cut Fries ketchup
Grilled Asparagus balsamic, lemon
Sautéed Swiss Chard garlic, shallots