



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

Gravlax & Trout Board 23
house-made pickles, crème fraîche,
capers, chives, red onions,
radish, grilled country 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

Brussels Sprouts 9
gribiche sauce, lemon

Grilled Broccolini 9
chili, lemon

Pommes Frites 9
aioli

LUNCH

MON-FRI 11A-3P

APPETIZERS & SALADS

Grilled Cauliflower preserved lemon, pistachio-mint chimichurri 14

Avocado Toast country bread, house-made ricotta, sprouts, sesame seeds 11

Burrata Salad prosciutto, strawberry, basil, country bread 18

Wood Fired Spicy Prawns romesco sauce, parsley 19

English Pea Soup mint, lemon ricotta, brioche croutons 12

Endive & Roquefort Salad apple, grape, walnut 15

Cajun Chicken Salad butter lettuce, dijon vinaigrette, cherry tomatoes 17

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

+ **Hanger Steak** 14 + **Green Circle Farm Chicken** 8 + **Grilled Salmon** 12
+ **Prawns** 12 + **Gravlax** 11 + **Smoked Trout** 10

PLATES

Croque Monsieur mixed greens, pommes frites \$21 (Croque Madame \$23)

English Pea Soup & Brie Grilled Cheese mint, brioche croutons 16

Quiche Lorraine or Mushroom & Greens mixed greens 17

Prince Edward Island Mussels choice of Marinière or Moutarde half 16/ full 24

Trout Almondine haricots verts, almonds, brown butter 23

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

Chicken Cordon Bleu Sandwich cabbage remoulade, pommes frites 17

Knox Burger TX wagyu, heirloom tomato, cheddar, pickle, dijonnaise, pommes frites 20

Hanger Steak Frites caramelized shallots, watercress 24

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.