



## LUNCH SMALL PLATES

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- Grilled Avocado, house crème fraîche, pomegranate seed 11
- House Fermented & Cider Brined Pickles 7
- King Salmon Tartare, cucumber, caper, blood orange, bronze fennel 19
- Crisp Polenta, maitake mushroom, sunny farm egg 17
- Hamachi Croque Madame, prosciutto, beurre blanc, quail egg 19
- Avocado Toast, whole grain levain, lemon, chili + Farm egg 4 11
- House Made Ricotta, Texas honey, hazelnut, fried rosemary, charred sourdough 17
- Burrata, shaved country ham, basil oil, grilled sourdough, cherry tomato 16

## SALADS

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- Escarole Caesar, dandelion, parmesan, marinated white anchovy 16
  - Grilled Little Gem Lettuces, buttermilk dressing, crispy caper, dill 15
  - Smoked Trout & Arugula, grapefruit, avocado, lemon 18
  - Tuscan Kale, lemon tahini dressing, fennel, pomegranate, avocado 17
  - Roasted Chicken, JBG kale, napa cabbage, smoked almond, avocado 21
  - Tuna Salad, little gems, house pickled vegetables, cherry tomato, green beans 21
  - Shrimp Louie, farm egg, avocado, dill caper aioli 24
  - Roasted Beet, ricotta, blood orange, candied walnut, arugula 18
  - Field Pea Salad, salted almond, little gem, red wine vinegar, cherry tomato 15
- + Windy Meadows Farm Chicken Breast 9    + Ora King Salmon 16    + Smoked Trout 9    + Shrimp 9

## PLATES

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- Omelette, Cartermere Farms eggs, gruyère cheese, chives & arugula 14
- Quiche Lorraine or Mushroom & Mustard Green, market lettuce 17
- Grilled Ora King Salmon, mint yogurt, cider marinated cucumber 35
- Knox Burger, heirloom tomato, dijon-aioli, house dill pickle, fries 19
- \*Quinoa-lentil burger available as substitute*
- Steak Frites, salsa verde, market lettuce 24
- BLT, crisp bacon, heirloom tomato, aioli, grilled sourdough + lobster 10 17
- Knox Fish & Chips, wild caught flounder, rémoulade 19
- Trout Almondine, haricots verts, almond, brown butter 26
- Smoked Salmon & Trout, house made pickles, cream cheese, capers, chives, red onions, Persian cucumbers, grilled sourdough 23

## MUSSELS & FRIES

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- Marinière, white wine, shallots 16/24
- Provençale, tomato, garlic 16/24
- Moutarde, dijon mustard 16/24

## SIDES

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- Haricots Verts, garlic, lemon 9
- Hand Cut Frites, ketchup, aioli 9
- Crispy Potatoes, green garlic aioli 9
- Arugula, lemon, olive oil 9
- Grilled Broccolini, balsamic, lemon 9
- Roasted Cauliflower, vinegar, chili, mint 9



## SHELLFISH & CAVIAR

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*Some items may not be available due to market supply.*

<b>East Coast Oyster</b> , cocktail sauce, horseradish, mignonette	21/42
<b>Gulf Shrimp</b> , poached gulf shrimp, marie rose, horseradish, cocktail	19
<b>King Crab Legs</b> , served chilled, drawn butter, cocktail sauce	35/70
<b>Razor Clam Crudo</b> , mint, lemon, chili	16
<b>Seafood Tower</b> , oysters, razor clams, gulf shrimp, king crab legs	120

**Regiis Ova, American Sturgeon Caviar**, served with crisp Windy Meadows chicken skin, grated egg, toasted brioche, crème fraîche, chives

<b>Baerii</b> , variety of shades and a subtle and slightly sweet & creamy flavor	56
<b>Ossetra</b> , light brown to dark color, robust nutty flavor & buttery finish	90
<b>Supreme</b> , 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, Jubilant Fields Farms, Misty Moon Farms, Tree Folk Farm, Cartermere Farms, Windy Meadows Farm, Empire Baking Company, Anson Mills, Whitsell Farm, Barton Springs Mill, Chubby Dog Farm, 44 Farms, Hill Country Dairy, La Quercia.