

MON-FRI



7AM-10:30AM

BREAKFAST

THE FRENCH

**Croissant, Chocolate Croissant,
Almond Croissant or
Toasted Baguette** with house made jam

+

Soft Boiled Eggs with buttered baguette soldiers

+

Fresh Squeezed Juice

+

French Press or Americano

14

THE TEXAN

**Sticky Bun, Donut or
English Muffin** with butter & jam

+

**Knox Egg Biscuits or
Eggs Your Way** with sausage or bacon

+

Fresh Squeezed Juice

+

American Coffee or Americano

14

**Croissant, Chocolate Croissant,
Almond Croissant, Sticky Bun, Donut,
English Muffin** 3⁵⁰
with butter & jam

Toasted Baguette 3⁵⁰
with house made jam

Fresh Fruit Plate 8

Granola Greek Yogurt & Fruits 8

Oatmeal Caramelized Bananas & Nuts 8

Chia Seed Pudding 7⁵⁰

Almond Butter & Fruits 7

Mains

all entrees are served with house potatoes or mixed greens

Avocado Toast 7
add smoked salmon +3
add egg +3
add caviar & crème fraîche +10

Eggs Your Way 10
two eggs, choice of sausage or bacon

Knox Egg Biscuits 12
Texas cheddar, scrambled eggs, house made biscuits

Gruyère Omelette 10
two eggs, soft herbs

Ham & Cheese Omelette 12
two eggs, ham & soft herbs

Quiche Lorraine 14
lardons, gruyère cheese

Vegetable Quiche 14
seasonal vegetables

Bread Pudding French Toast 10
caramelized bananas, whipped cream, syrup

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.