

SAT & SUN



9:30AM-3PM

## BRUNCH

### Breakfast Starters

<b>Croissant</b> or <b>Chocolate Croissant</b>	3 <sup>50</sup>
<b>Fresh Fruit Plate</b>	8
<b>Greek Yogurt &amp; Granola</b> with fresh fruit	8
<b>Chia Seed Pudding</b> coconut milk, vanilla with pomegranate	7 <sup>50</sup>
<b>Blueberry or Chocolate Pancakes</b> gluten free	11

### Plates

<b>Strawberry Dutch Boy</b> pastry cream, mint, almond streusel	13
<b>Quiche of the Day</b> mixed lettuces	14
<b>Frittata of the Day</b> mixed lettuces	13
<b>Avocado Toast</b> watermelon radish, fleur de sel with mixed lettuces	11
<b>Scrambled Eggs, Avocado &amp; Smoked Salmon</b> dill, chives, lemon with mixed lettuces	16
<b>Scrambled Eggs, Caviar &amp; Crème Fraîche</b> on toast rustic bread, chives with mixed lettuces	20
<b>Eggs Daredevil</b> two eggs, spicy tomato sauce, cilantro, jalapeno, crème fraîche, served with tortilla chips	11
<b>Knox Egg Biscuits</b> two house made biscuits filled with scrambled eggs, gruyere, bacon with mixed lettuces	14
<b>Gruyere Omelette</b> fries or mixed lettuces	14
<b>Lobster Club Sandwich</b> avocado, duroc bacon, lettuce, tomato, fries	23
<b>44 Farms Beef Burger*</b> duroc bacon-onion compote, cheddar, fries	17
<b>Quinoa-Lentil Burger</b> chickpeas, charmoula mayo, carrot-ginger ketchup, arugula, tomato	13
<b>Roasted Chicken Salad</b> tuscan kale, napa cabbage, candied hazelnuts, mint	16
<b>6oz Grilled Akaushi Skirt Steak &amp; Eggs*</b> watercress, salsa verde, fries	21
<b>Smoked Salmon &amp; Trout Board</b> dill crème fraîche, capers, chives, red onion, heirloom cherry tomatoes, persian cucumber with toast points	19

### Brunch Cocktails

<b>Mimosa</b> orange juice, sparkling wine	5
<b>Knox Bloody Mary</b> cucumber/bell pepper infused vodka, house made mix	9
<b>Sangria</b> cognac, lemon juice, cranberry, house made syrup, red wine	10
<b>Aperol's Paradise</b> aperol, cachaça, sparkling wine, peach bitters	9

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.