

MON-FRI



11AM-3PM

LUNCH

Small Plates

Oyster & Raw Bar*	M/P
Organic Mixed Greens lemon citrus vinaigrette	7
Steak Tartar* pickles, capers, dijon, shallot, quail egg, crostini	15
Salmon Tartar* crème fraiche, cucumber, lemon, crostini	14
Tuna Tartar* whole grain mustard, mâche radicchio	17
Onion Soup gruyère cheese, gratinee	9

Salads

add Chicken \$7 or Salmon \$7

Frisée aux Lardons poached egg, bacon	13
Roasted Beet Salad feta cheese, fennel, orange segments, mint	15
Wedge romaine bacon, heirloom tomatoes, blue cheese dressing	12
Kamut Salad watercress, dates, cherry tomatoes, candied pecans, lemon	10
Roasted Chicken Salad tuscan kale, napa cabbage, candied nuts, mint	16
Shrimp Louie cherry tomatoes, little gems, egg, avocado, russian dressing	19

Plates

Gruyère Omelette soft herbs, mixed lettuces	14
Quiche of the Day mixed lettuces	14
Rock Shrimp Bucatini smoked bacon, stewed tomatoes, pecorino	19
Orecchiette chicken, peas, shiitake mushrooms, cream	17
Bonito Tuna Sandwich (add \$2 as a salad)	16
Lobster Club (add \$2 as a salad)	25
KFC knox fish & chips served in brioche po' boy style	16
Roasted Chicken marble potatoes, grilled onions, chicken jus	16
Chicken Paillard stewed cherry tomatoes, micro greens, shaved parmesan, lemon dressing	16
6oz Wood Grilled Akaushi Skirt Steak* fries, watercress, salsa verde	21
44 Farms Burger* fries, duroc bacon, onion compote, cheddar, pickles	17
Quinoa-Lentil Burger chickpeas, charmoula mayo, carrot ginger ketchup	14
Grilled Salmon* melted leeks, pickled savoy cabbage, leek mustard sauce	24

Mussels & Fries

Mariniere* white wine & shallots	15/23
Thai* coconut curry	15/23
Provencale* tomato & garlic	15/23
Moutarde* dijon mustard	15/23

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.