



Resident Chef, **Bruno Davailon**
Executive Chef, **Luis Quezada**

Fall 2021

BRUNCH COCKTAILS

- Watermelon Spritz** 12
Grey Goose Essences Watermelon & Basil,
Aperol, Italicus, Cava
- Sangria** 10
- Caipirinha** 10
Cachaca, strawberry, lime, agave
- Mimosa** 6/30
orange juice, sparkling wine
- Peach Bellini** 6/30
peach purée, sparkling wine
- Champagne & Juice** 40
rotating selection of champagne

RAW BAR

- Golden Ossetra Caviar** 125
- Dutch Siberian Baerii Caviar** 85
traditional accompaniments
- Oyster on the Half Shell**
dozen 38 / half 19
horseradish, mignonette

SIDES

- Market Lettuce Salad** 9
radish, cucumber, fresh herbs,
shallot vinaigrette
- Pommes Frites** 9

BRUNCH

SAT & SUN 9:30A-3P

STARTERS

- Buttermilk Biscuit** honey, jam, salted butter 6
- House-Made Croissants** plain, chocolate, or almond 4
- Maple Pecan Sticky Bun** 5
- Banana Bread** caramel sauce, whipped cream 6
- Seasonal Fruit Plate** 10
- Chia Seed Pudding** organic berries, coconut 8
- House-Made Granola & Yogurt** local honey, organic berries 10
- Lemon Ricotta Pancakes** blueberry compote, vanilla whipped cream 15
- French Toast** challah, lime zest, maple, cinnamon 15
- Burrata & Fig Salad** prosciutto, country bread 18
- Avocado Toast** country bread, house-made ricotta, sprouts, sesame 11
- Baby Kale Caesar** parmigiano-reggiano crisp, white anchovy, challah croutons 16
- + Hanger Steak 14 + Green Circle Farm Chicken 8 + Grilled Salmon 12
- + Prawns 12 + Gravlax 11 + Smoked Trout 8 + Cartermere Farms Egg 3

PLATES

- Gravlax & Trout Board** house-made pickles, crème fraîche, capers,
chives, red onions, radish, grilled country bread 23
- Cajun Chicken Salad** bibb lettuce, avocado, tomato, cucumber, Dijon vinaigrette 17
- Croque Monsieur** mixed greens, pommes frites 21 (Croque Madame 23)
- Cauliflower Soup & Grilled Brie Sandwich** olive oil, challah croutons 17
- Chicken & Waffles** fried chicken breast, fresno chile sauce & gravy 17
- Soft Scrambled Farm Eggs** grilled country bread 12 + Gravlax 11 or Smoked Trout 8
- Omelette** Cartermere Farms eggs, gruyère, mixed greens 14
- Quiche Lorraine** mixed greens 17
- Mushroom & Greens Quiche** mixed greens 17
- Bacon & Egg Biscuits** gruyère, mixed greens 14
- BLT** heirloom tomato, grilled country bread, aioli, house pickles 17
- Knox Burger** heirloom tomato, cheddar, dijonnaise, house dill pickle, pommes frites 20
- Hanger Steak & Eggs** two Cartermere Farms eggs, caramelized shallots, pommes frites 32

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.