



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

Fall 2021

HORS D'OEUVRES

Blue Crab Fritters 9
parsley aioli

Grilled Avocado 11
meyer lemon crème fraîche,
crispy quinoa

Red Beet Hummus 9
greek yogurt, pine nut,
caramelized walnut, mint, dill,
grilled country bread

Charcuterie & Cheese Board 27
cornichon, honeycomb,
pickled vegetables & nut bread

RAW BAR

Ceviche of the Day 16
tomato, onion, jalapeno,
cilantro, avocado

King Salmon Tartare 15
dill crème, radish,
fennel, trout roe

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

Fried Shishito Peppers 12
citrus salt, cilantro cream

Truffle Mac & Cheese 14
gruyère, breadcrumbs

Brussels Sprouts 9
gribiche sauce, lemon

Grilled Broccolini 9
chili, lemon

Pommes Frites 9

DINNER MON-SAT 5P

APPETIZERS

Grilled Cauliflower preserved lemon, pistachio-mint chimichurri 14

Cauliflower Soup olive oil, challah croutons 13

Burrata & Fig Salad prosciutto, grilled country bread 18

Wood Fired Spicy Prawns romesco sauce, parsley, lemon 19

Escargot Bourguignonne garlic-parsley butter 18

TX Wagyu Beef Tartare condiments, horseradish, paprika potato chips 18

Tomato Braised Meatballs San Marzano tomato, parmesan, grilled country bread 14

Endive & Apple Salad Fourme d'Ambert, walnut, apple cider vinaigrette 16

Baby Kale Caesar parmigiano-reggiano crisp, white anchovy, challah crouton 16

PLATES

Wild Mushroom Risotto parmigiano-reggiano, fried shallot 28

Ricotta Gnocchi butternut squash, brown butter lemon sauce, sage 24

Half Roasted Chicken potato puree, chicken pan jus 28

Chicken Orecchiette english peas, white mushroom, lemon butter sauce 24

Trout Almondine haricots verts, almond, brown butter 26

PEI Mussels choice of Marinière or Moutarde half 16/ full 24

WOOD FIRE GRILL

Grilled Branzino green garlic salsa verde 38

Grilled Salmon tzatziki sauce, mustard seed, arugula & radish salad 27

Pork Chop grilled sweet pepper, red plum chutney, dill mustard seeds 38

Knox Burger TX wagyu, heirloom tomato, cheddar, dijonnaise, pickle, pommes frites 20

Hanger Steak Frites caramelized shallot, watercress 29

Filet Au Poivre pommes frites, green peppercorn sauce 45

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.