



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, radish

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

Gravlax & Trout Board 23
house-made pickles, crème fraîche,
capers, chives, red onions,
radish, grilled country 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,
crème fraîche, toasted brioche

Oyster on the Half Shell
dozen 38 / half 19
horseradish, mignonette

SIDES

Market Lettuce Salad 9
radish, cucumber, fresh herbs,
shallot vinaigrette

Brussels Sprouts 9
gribiche sauce

Grilled Broccolini 9
chili, onion

Pommes Frites 9

LUNCH

MON-FRI 11A-3P

APPETIZERS & SALADS

Grilled Cauliflower preserved lemon, pistachio-mint chimichurri 14

Avocado Toast house-made ricotta, sprouts, sesame seeds, country bread 11

Burrata & Fig Salad prosciutto, country bread 18

Wood Fired Spicy Prawns romesco sauce, parsley 19

Cauliflower Soup olive oil, challah croutons 13

Cajun Chicken Salad bibb lettuce, avocado, tomato, cucumber, dijon vinaigrette 17

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** 10

PLATES

Croque Monsieur mixed greens, pommes frites 21

Croque Madame sunny-side up egg, mixed greens, pommes frites 23

Quiche Lorraine mixed greens 17

Mushroom & Greens Quiche mixed greens 17

Prince Edward Island Mussels choice of Marinière or Moutarde half 16/ full 24

Trout Almondine haricots verts, almonds, brown butter 23

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

Cauliflower Soup & Grilled Brie Sandwich olive oil, challah croutons 17

Chicken Cordon Bleu Sandwich cabbage remoulade, pommes frites 17

Roasted Beef Sandwich mustard aioli, gruyère, arugula 18

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

Hanger Steak Frites caramelized shallots, watercress 24

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.