

PASTRIES

Pain au Chocolat	5
Almond Croissant	5
Croissant Classique	4
House-made Maple Pecan Sticky Bun	6
Banana Bread <i>caramel sauce, chantilly</i>	6
House-made Buttermilk Biscuit <i>honey & fruit compote</i>	6

APPETIZERS

Seasonal Fruit Plate ^v <i>honey drizzle, lime zest</i>	14
Coconut Chia Seed Pudding ^{VG} <i>maple syrup, coconut milk, fresh berries</i>	11
House-Made Granola & Greek Yogurt ^v <i>local honey, organic berries</i>	12
Avocado Toast ^v <i>greek yogurt, country bread, sesame</i>	12
Smoked Fish Dip ^{GFM} <i>smoked fish dip, trout roe, celery, radish, crostini</i>	17
Market Salad ^{VG} <i>radish, cucumber, fresh herbs, shallot vinaigrette</i>	16
+ Hanger Steak 22 + Grilled Chicken 8	
+ Grilled Salmon 15 + Gravlax 11	
+ Smoked Trout 9	

Bacon & Egg Biscuits <i>gruyère, petite salade verte</i>	16
French Omelette ^v <i>french boursin, petite salade verte</i>	23
Veggie Quiche ^v <i>spinach, mushroom, petite salade verte</i>	22

BRUNCH COCKTAILS

TSH Verde Maria <i>Lalo, olive juice, lime, firewater, el cantinero tomatillo mix</i>	18
Raspberry Spritz <i>Raspberry infused St Germain, Grey Goose, Cava</i>	17
Grapefruit Spritz <i>Grey Goose, Grapefruit Juice, Cava, Fever Tree</i>	17
Mimosa <i>orange juice, sparkling wine</i>	8/40
Peach Bellini <i>peach purée, sparkling wine</i>	8/40
Champagne & Juice <i>rotating selection of champagne</i>	62



OYSTERS & CAVIAR

Oysters <i>cocktail sauce, mignonette</i>	dozen 39	half 20
Golden Ossetra Caviar* <i>traditional accompaniments</i>	125	
Dutch Siberian Baerii Caviar* <i>traditional accompaniments</i>	85	

EGGS

Quiche Lorraine <i>petite salade verte</i>	16	Quiche Lorraine	22
Baked Egg & Piperade ^{GFM v} <i>red peppers and tomato stew, basil, eggs, bread</i>	23	Baked Egg & Piperade ^{GFM v}	19
Salmon Gravlax Benedict* <i>spinach, hollandaise, buttermilk biscuit</i>	22	Salmon Gravlax Benedict*	25

ENTRÉES

Chicken and Waffles <i>fried chicken, waffles, warm maple butter, gravy, fresno chili sauce,</i>	24	BLT <i>heirloom tomato, aioli, grilled country bread, house-made mustard pickle, mixed green</i>	19
French Toast ^v <i>Caramelized apples, cinnamon, Chantilly cream, pecans</i>	17	Croque Monsieur <i>mixed greens, pommes frites (add an egg for Croque Madame +3)</i>	23
Gravlax & Trout Board <i>house-made pickles, capers, red onions, grilled country bread</i>	28	Knox Burger* ^{GFM} <i>heirloom tomato, cheddar, aioli, lettuce, onion house-made mustard pickle, pommes frites</i>	22
Chicken Cajun Salad <i>bibb lettuce, avocado, tomato, cucumber, Dijon vinaigrette</i>	27	Steak Frites & Eggs* ^{GFM} <i>prime hanger steak, two eggs, pommes frites</i>	36

GARNITURES

Roasted Potatoes <i>garlic, rosemary</i>	9	Pommes Frites	8
Crispy Bacon	11	Breakfast Sausage Patties	9
Chicken Apple Sausage Link	9	Petite Salade Verte <i>shallot vinaigrette</i>	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.
V- Vegetarian GF-Gluten Free VG-Vegan GFM-Gluten Free if modified.



BISTRO

COCKTAILS ARTISANAUX

WINE BY THE GLASS

<i>white</i>	
Chateau Ragotiere <i>Muscadet, Loire Valley, FR</i>	14
Domaine Durand <i>Sauvignon Blanc, Sancerre, FR</i>	23
Francois Carillon <i>Chardonnay, Burgundy, FR</i>	19
Hartford Court <i>Chardonnay, Russian River Valley, US</i>	19
Oyster Bay <i>Sauvignon Blanc, Marlborough, NZ</i>	13
Benvolio <i>Pinot Grigio, Friuli, IT</i>	14
Henri Perras <i>Chardonnay, Burgundy, Fr</i>	19
<i>rosé</i>	
Hampton Water <i>Languedoc, FR</i>	18
Château d'Estoublon 'Roseblood' <i>Provence, FR</i>	14
<i>red</i>	
Trenel 'Cuvee Rochebonne' <i>Gamay, Beaujolais, FR</i>	14
Claude Manciat <i>Pinot Noir, Burgundy, FR</i>	25
Chateau Chapelle <i>Merlot Blend, Bordeaux, FR</i>	19
Brick & Mortar <i>Pinot Noir, Anderson Valley, US</i>	16
The Quilt <i>Cabernet Sauvignon, Napa Valley, US</i>	20
Orin Swift 'Abstract' <i>Red Blend, St. Helena, US</i>	24
Argiano 'NC' <i>Super Tuscan, Tuscany, IT</i>	16
Henry Lagarde <i>Malbec, Mendoza, AR</i>	14
Domaine De La Jaufrette <i>Grenache Blend, Cote du Rhone, Fr</i>	18
<i>sparkling</i>	
Segura Viudas <i>Brut, Cava, ES</i>	14
Gruet 'Sauvage' <i>Brut Rose, New Mexico, US</i>	16
Chandon 'By the Bay' <i>Brut, Carneros, US</i>	18
Gyejacquot <i>Brut, Champagne, FR</i>	24

Lychee Martini	20
<i>Haku, Kanade Yuzu, Soju, lemon, lychee, hibiscus</i>	
Palomita	18
<i>Volteo Blanco, Amaras Verde, Cointreau, Lime, Grapefruit, Agave</i>	
Spicy Señorita	18
<i>Casa Noble Blanco, Highest Bourbon, Jalisco, Pineapple, Serrano, Lime, Agave</i>	
Smoked Bee	17
<i>Martin Miller Gin, 400 Conejos, chamomile, lemon, honey</i>	
Peach Please	18
<i>Old Forester, St Germain, Lemon, El Cantinero Peach, Sparkling</i>	
Garden Soirée	19
<i>Green Chartreuse, St. Germain, cucumber cordial, lime</i>	
<i>*Choice of: Ketel One Vodka, Roku Gin, or Casa Noble Blanco</i>	
Le Gentleman's Cola	18
<i>Makers Mark 46, Bulleit rye, Cynar, Coca Cola reduction, tiki biters, angostura</i>	
Smoking Pig	24
<i>Cigar infused Whistlepig 10yr Rye, Diplomatico Reserva, angostura, mole, coca cola reduction</i>	

NON-ALCOHOLIC COCKTAILS

Faux-Illinade Fraise 10
Seedlip Grove, El Cantinero
Strawberry, lemon, Topo Chico

Hibiscus Palo-Nah 10
Seedlip Grove, grapefruit, lime,
hibiscus cordial, Topo Chico

Watermelon Cooler 10
Seedlip Grove, lime, El Cantinero
Watermelon, Topo Chico

*ON DRAFT

BEERS

- *Voodoo Ranger IPA 7% abv
- *Kronenbourg 1664 abv 5.5%
- *Pilsner Urquell abv 4.4%
- *Revolver Blood & Honey abv 7%

8	Miller Lite Pilsner <i>abv 4.2%</i>	6
8	Yuengling Lager <i>abv 4.5%</i>	7
8	Heineken 0.0 <i>non-alcoholic</i>	6
8	Eight Elite Light Lager <i>abv 4%</i>	6

ALCOOLS

ICED TEA

Hibiscus	7
Matcha Lemonade	7



RYE

Bulleit Rye	17
Piggyback Rye	18
Sir Davis Whisky	25
Whistlepig 10 yr	22
Angels Envy Rye	24
High West Midwinter	30

TEQUILA

Lalo	18
Casa Noble Blanco	17
Casa Dragones Blanco	20
Fortaleza Blanco	25
Don Julio 70	22
Don Julio 1942	55
Casamigos Blanco	18
El Tesoro Reposado	20
Clase Azul Repo	50
Clase Azul Ultra Anejo	

.5 oz - 75 | 1 oz - 150 | 1.5 oz - 225

VODKA

Ketel One	17
Grey Goose	17
Belvedere	18
Western Son	16
Titos	17

GIN

Aviation	19
Tanqueray	18
Roku	17
Martin Millers	17
Hendrick's	18
The Botanist	18
Monkey 47	30

BOURBON

Bulleit	17
High West	17
Yellow Rose	17
Angels Envy	19
Bookers	25
Eagle Rare	20
Blantons	45
Pappy 12	90

COGNAC

Hennessy	20
Remy Martin 1738	22
Remy Martin XO	55
Louis XIII	
<i>.5 oz - 200 1 oz - 400 1.5 oz - 600</i>	

SCOTCH

Glenlivet 12 yr	20
Talisker 10yr	25
Johnnie Walker Black	18
Johnnie Walker Blue	80
Oban 14 yr	24
The Macallan	
12yr/15yr/18yr	24/45/100
Lagavulin 16yr	28

MEZCAL

Amaras Verde	18
Del Maguey Puebla	18
Casamigos Mezcal	20
Los 7 Misterios Doba Yej	17
Illegal Joven	17