

**BISTRO**
**VIENNOISERIE**

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

**HORS D'OEUVRES**

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

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

<b>Waffles "Suzette"</b> <i>vanilla-mascarpone cream, orange, grand marnier sauce</i>	17
<b>Apple Cinnamon French Toast</b> <sup>v</sup> <i>brioche, caramelized apple, vanilla chantilly, cinnamon syrup</i>	17
<b>Gravlax &amp; Trout Board</b> <i>house-made pickles, capers, red onions, grilled country bread</i>	28
<b>Chicken Cajun Salad</b> <i>bibb lettuce, avocado, tomato, cucumber, Dijon vinaigrette</i>	27

**GARNITURES**

<b>Roasted Potatoes</b> <i>garlic, rosemary</i>	9	<b>Pommes Frites</b>	8
<b>Crispy Bacon</b>	11	<b>Breakfast Sausage Patties</b>	9
<b>Chicken Apple Sausage Link</b>	9	<b>Petite Salade Verte</b> <i>shallot vinaigrette</i>	9

**BRUNCH COCKTAILS**

<b>Negroni Sbagliato</b> <i>Campari, Carpano Antica, Cava</i>	14
<b>Caipirinha</b> <i>Diplomatico Planas, lime, agave</i>	15
<b>Grapefruit Spritz</b> <i>Western Son Vodka, Grapefruit Juice, Cava, Fever Tree Grapefruit</i>	16
<b>Mimosa</b> <i>orange juice, sparkling wine</i>	8/40
<b>Peach Bellini</b> <i>peach purée, sparkling wine</i>	8/40
<b>Champagne &amp; Juice</b> <i>rotating selection of champagne</i>	62


**OYSTERS & CAVIAR**

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

**LES OEUFS**

<b>Quiche Lorraine</b> <i>petite salade verte</i>	22
<b>Baked Egg &amp; Piperade</b> <sup>GFM v</sup> <i>red peppers and tomato stew, basil, eggs, bread</i>	19
<b>Salmon Gravlax Benedict*</b> <i>spinach, hollandaise, buttermilk biscuit</i>	25

**ENTRÉES**

<b>BLT</b> <i>heirloom tomato, aioli, grilled country bread, house-made mustard pickle, mixed green</i>	19
<b>Croque Monsieur</b> <i>mixed greens, pommes frites (add an egg for Croque Madame +3)</i>	23
<b>Knox Burger*</b> <sup>GFM</sup> <i>heirloom tomato, cheddar, aioli, lettuce, onion house-made mustard pickle, pommes frites</i>	26
<b>Steak Frites &amp; Eggs*</b> <sup>GFM</sup> <i>prime hanger steak, two eggs, pommes frites</i>	36

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.

