

BISTRO
VIENNOISERIE

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

HORS D'OEUVRES

Seasonal Fruit Plate ^{V GF} <i>honey drizzle, lime zest</i>	12
Coconut Chia Seed Pudding ^{VG GF} <i>maple syrup, coconut milk, fresh berries</i>	10
House-Made Granola & Greek Yogurt ^V <i>local honey, organic berries</i>	10
Avocado Toast ^V <i>greek yogurt, country bread, sesame</i>	12
Rillettes de Poisson ^{GFM} <i>smoked fish dip, trout roe, celery, radish, crostini</i>	14
Market Salad ^{VG GF} <i>radish, cucumber, fresh herbs, shallot vinaigrette</i>	16
+ Hanger Steak 22 + Grilled Chicken 8	
+ Grilled Salmon 15 + Gravlax 11	
+ Smoked Trout 9	

BRUNCH COCKTAILS

Negroni Sbagliato <i>Campari, Carpano Antica, Cava</i>	14
Caipirinha <i>Diplomatico Planas, lime, agave</i>	15
Grapefruit Spritz <i>El Tesoro Repo, grapefruit juice, Cava, Fever Tree Grapefruit</i>	16
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 on the Half Shell* <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	

LES OEUFS

Bacon & Egg Biscuits <i>gruyère, petite salade verte</i>	15	Quiche Lorraine <i>petite salade verte</i>	21
French Omelette ^{V GF} <i>french boursin, petite salade verte</i>	22	Baked Egg & Piperade ^{GFM V} <i>red peppers and tomato stew, basil, eggs, bread</i>	18
Veggie Quiche ^V <i>spinach, mushroom, petite salade verte</i>	17	Salmon Gravlax Benedict* <i>spinach, hollandaise, buttermilk biscuit</i>	19

ENTRÉES

Waffles "Suzette" <i>vanilla-mascarpone cream, orange, grand marnier sauce</i>	16	BLT <i>heirloom tomato, aioli, grilled country bread, house-made mustard pickle, mixed green</i>	18
French Toast ^V <i>challah, marinated strawberry, rhubarb vanilla chantilly</i>	16	Croque Monsieur <i>mixed greens, pommes frites (add an egg for Croque Madame +3)</i>	21
Gravlax & Trout Board <i>house-made pickles, capers, red onions, grilled country bread</i>	27	Knox Burger* ^{GFM} <i>heirloom tomato, cheddar, aioli, lettuce, onion house-made mustard pickle, pommes frites</i>	21
Chicken Cajun Salad ^{GF} <i>bibb lettuce, avocado, tomato, cucumber, Dijon vinaigrette</i>	22	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	7	Breakfast Sausage Patties	9
Chicken Apple Sausage Link	7	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-Gluen Free VG-Vegan GFM-Gluen Free if modified



VINS AU VERRE

BISTRO

COCKTAILS ARTISANAUX

white

Chateau Ragotiere <i>Muscadet, Loire Valley, FR</i>	14
Les Tribordais <i>Sauvignon Blanc, Sancerre, FR</i>	23
Albert Bichot <i>Chardonnay, Macon-Villages, FR</i>	19
Hartford Court <i>Chardonnay, Russian River, US</i>	19
Oyster Bay <i>Sauvignon Blanc, Marlborough, NZ</i>	13
Benvolio <i>Pinot Grigio, Friuli, IT</i>	14

rosé

The Pale Rose <i>Vin de Pays du Var, FR</i>	14
Hampton Water <i>Rose, Languedoc, FR</i>	18

red

Trenel 'Cuvee Rochebonne' <i>Gamay, Beaujolais, FR</i>	14
Dubuet-Monthelie <i>Pinot Noir, Burgundy, FR</i>	25
Cuvee Michael <i>Bordeaux *70% Cabernet Sauvignon 30% Merlot</i>	15
Chateau Chapelle d'Alienor <i>Bordeaux *80% Merlot 20% Cabernet Franc</i>	18
Metzker <i>Pinot Noir, Russian Valley, US</i>	16
The Quilt <i>Cabernet Sauvignon, Napa, US</i>	20
Orin Swift 'Abstract' <i>Red Blend, St Helena, US</i>	24
Argiano 'NC' <i>Super Tuscan, IT</i>	16
Henry Lagarde <i>Malbec, Argentina</i>	14
Lopez de Heredia 'Vina Cubillo' <i>Rioja, Spain</i>	20

sparkling

Segura Viudas Brut Cava , Spain	14
Gruet 'Sauvage' <i>Sparkling Rose, New Mexico, US</i>	16
Chandon Blanc de Blancs <i>Sparkling, Carneros, US</i>	18
M. Haslinger & Fils Brut Champagne , FR	24

Garden Soirée	18
<i>Green Chartreuse, St. Germain, cucumber-syrup, lime</i>	
<i>*Choice of: Roku Gin -or- Tito's Vodka -or- Casa Noble Blanco</i>	

Death in Paradise	20
<i>Casa Noble Blanco, San Cosme mezcal, heirloom liquor, St Elizabeth all-spice, lemon, agave</i>	

Pêche 75	20
<i>Monkey 47, St Remy Signature, peach, lemon, sparkling wine</i>	

Purple Haze	18
<i>Ketel One, Woodford Rye, lemon, el Cantinero Chicha</i>	

Como La Flor	19
<i>Casamigos Cristalino, Del Maguey Puebla, Amaro Montenegro, hibiscus, lime</i>	

Dirty Horchata	19
<i>Casa Azul Blanco, Yellow Rose Bourbon, Licor 43, house-made horchata</i>	

Red Sangria	18
<i>St Remy Signature, Makers Mark, red wine, lemon</i>	

COCKTAILS SANS ALCOOLS

mocktails

Hangover No Mo 10
<i>Seedlip Garden 108, cucumber-syrup, lime, Firewater</i>

Hibiscus Palo-Nah 10
<i>Seedlip Grove 42, grapefruit, lime, Hibiscus-syrup, Topo Chico</i>

New Year, New Mule 10
<i>Seedlip Spice 94, lemon, honey, Fever Tree, ginger beer</i>

*ON DRAFT

*Voodoo Ranger IPA 7% abv
*Kronenbourg 1664 5.5% abv
Firestone Walker 4.5% abv
*Boulevard Pale Ale 5.4 % abv

BIÈRES

8	Miller Lite Pilsner abv 4.2%	6
8	Yuengling Lager abv 4.5%	7
8	Heineken 0.0 non-alcoholic	6
8		

Alcools

VODKA

Ketel One	15
Grey Goose	15
Belvedere	15
Chopin	15
Titos	15

RYE

Bulleit Rye	15
Piggyback Rye	15
Woodford Rye	15
Whistlepig 10 yr	18
Angels Envy Rye	22

TEQUILA

Lalo	15
Casa Noble Blanco	15
Casa Noble Repo	18
Fortaleza Blanco	18
Don Julio 70	18
Soledad Extra Anejo	30
Casa Dragones Repo	40
Don Julio 1942	45
Casa Dragon Joven	45
Clase Azul Repo	45
Jose Cuervo Reserva	45
Clase Azul Ultra Anejo	
.5 oz - 75 1 oz - 150 1.5 oz - 225	

GIN

Roku	14
Tanqueray	15
Bombay Sapphire	15
Martin Millers	15
Hendrick's	16
Sipsmith	16
The Botanist	17
Monkey 47	18

BOURBON

Woodinville	16
Basil Hayden	16
Yellow Rose	16
Angels Envy	17
Bookers	20
Eagle Rare	20
Blantons	40
Pappy 10	60
Pappy 12	75

COGNAC

Hennessy	15
Remy Martin 1738	17
Courvoisier VS	17
Remy Martin XO	40
Louis XIII	
.5 oz - 200 1 oz - 400 1.5 oz - 600	

SCOTCH

Glenlivet 12 yr	16
Glenfiddich 12yr	16
Dalmore 12yr	16
Oban 14 yr	17
Johnny Walker Black	17
Aberfeldy 12yr/21yr	16/ 55
Macallan 12yr/15yr	22/ 50
Balvenie 16yr French Cask	60

MEZCAL

Illegal Joven	14
Vida - Day of the Dead	14
Dos Hombres	14
Los 7 Misterios Doba Yej	15
Illegal Repo	16
Illegal 7yr	40