

BISTRO

VIENNOISERIE

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|---|---|
| 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'ŒUVRES

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| 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 |

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| + Hanger Steak 22 | + Grilled Chicken 8 |
| + Grilled Salmon 15 | + Gravlax 11 |
| + Smoked Trout 9 | |

BRUNCH COCKTAILS

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|---|------|
| 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

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|--|---------------------|
| 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

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

ENTRÉES

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|--|----|--|----|
| Dutch Baby Pancake <i>TX blueberry, lemon cream, caramelized almond</i> | 16 | BLT <i>Heirloom tomato, aioli, grilled country bread, house-made mustard pickle, mixed greens</i> | 18 |
| French Toast ^V <i>challah, banana, maple, cinnamon</i> | 16 | Croque Monsieur <i>mixed greens, pommes frites (add an egg for Croque Madame +3)</i> | 22 |
| Gravlax & Trout Board <i>house-made pickles, crème fraîche, capers, red onions, grilled country bread</i> | 24 | Knox Burger* ^{GFM} <i>heirloom tomato, cheddar, dijonnaise, house-made mustard pickle, pommes frites</i> | 21 |
| Chicken Cajun Salad ^{GF} <i>bibb lettuce, avocado, tomato, cucumber, dijon vinaigrette</i> | 22 | Hanger Steak & Eggs* ^{GFM} <i>two eggs, pommes frites</i> | 28 |
| Soup & Sandwich du Jour | 17 | | |

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 | 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