

HORS D'ŒUVRES

House-Made Buttermilk Biscuit	6
<i>honey, jam, salted butter</i>	
House-Made Croissants	4
<i>plain, chocolate, or almond</i>	
House-Made Maple Pecan Sticky Bun	6
House-Made Banana Bread	6
<i>caramel sauce, whipped cream</i>	
Seasonal Fruit Plate	10
Chia Seed Pudding	8
<i>organic berries, coconut</i>	
House-Made Granola & Yogurt	10
<i>local honey, organic berries</i>	
Burrata & Prosciutto	18
<i>green olive tapenade, grilled country bread</i>	
Avocado Toast	11
<i>country bread, house-made ricotta, sprouts, sesame</i> + Cartermere Farms Egg 3	
+ Hanger Steak 14	+ Green Circle Farm Chicken 8
+ Grilled Salmon 12	+ Prawns 10
+ Smoked Trout 9	+ Gravlax 11

BRUNCH COCKTAILS

Silly Wabbit	17
<i>roku gin, angels envy rye, carrot juice, agave domaine de canton ginger liqueur</i>	
Sangria	16
Caipirinha	14
<i>cachaca, lime, strawberry syrup</i>	
Mimosa	7/35
<i>orange juice, sparkling wine</i>	
Peach Bellini	7/35
<i>peach purée, sparkling wine</i>	
Champagne & Juice	45
<i>rotating selection of champagne</i>	



OYSTERS & CAVIAR

Oysters on the Half Shell*	dozen 38 half 19
<i>with horseradish, mignonette</i>	
Golden Ossetra Caviar*	125
<i>with traditional accompaniments</i>	
Dutch Siberian Baerii Caviar*	85
<i>with traditional accompaniments</i>	

ENTRÉES

Lemon Ricotta Pancakes	15
<i>blueberry compote, vanilla whipped cream</i>	
French Toast	15
<i>challah, banana, lime zest, maple, cinnamon</i>	
Gravlax & Trout Board	23
<i>house-made pickles, crème fraîche, capers, chives, red onions, radish, grilled country bread</i>	
Chicken Cajun Salad	17
<i>bibb lettuce, avocado, tomato, cucumber, dijon vinaigrette</i>	
Croque Monsieur	21
<i>mixed greens, pommes frites (add an egg for Croque Madame +3)</i>	
Cauliflower Soup & Grilled Brie Sandwich	17
<i>curry-olive oil, challah croutons</i>	
Chicken & Waffles	17
<i>fried chicken breast, fresno chile sauce, gravy</i>	
Omelette	14
<i>Cartermere Farms eggs, gruyère, mixed greens</i>	

Soft Scrambled Farm Eggs	12
<i>grilled country bread (add gravlax +11 or smoked trout +9)</i>	
Quiche Lorraine	17
<i>mixed greens</i>	
Mushroom & Greens Quiche	17
<i>mixed greens</i>	
Bacon & Egg Biscuits	14
<i>gruyère, mixed greens</i>	
BLT	17
<i>heirloom tomato, grilled country bread, aioli, house-made mustard pickle</i>	
Knox Burger*	20
<i>heirloom tomato, cheddar, dijonnaise, house-made mustard pickle, pommes frites</i>	
Hanger Steak & Eggs*	32
<i>two Cartermere Farms eggs, caramelized shallots, pommes frites</i>	

GARNITURES

Market Lettuce Salad	9	Pommes Frites <i>ketchup</i>	9
<i>radish, cucumber, fresh herbs, shallot vinaigrette</i>			

In order for our Kitchen Team to execute the selected dishes in the best possible manner, orders must be placed in full.

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.