Bruno Davaillon PARTNER CHEF
Joshua Sutcliff EXECUTIVE CHEF

KNOX BISTRO

BRUNCH
SAT & SUN 9:30A-3PM

HORS D'ŒUVRES

House-Made Buttermilk Biscuit 6
honey, jam, salted butter

House-Made Croissants 4
plain, chocolate, or almond

House-Made Maple Pecan Sticky Bun 6

House-Made Banana Bread 6
caramel sauce, whipped cream

Seasonal Fruit Plate 10

Chia Seed Pudding 9
organic berries, coconut

House-Made Granola & Yogurt 10
local honey, organic berries

Tomato Gazpacho 13
dry olives, cucumber, pine nuts, croutons

Avocado Toast 11
country bread, house-made ricotta, sprouts, sesame + Cartermere Farms Egg 3

Market Salad 16
radish, cucumber, fresh herbs, shallot vinaigrette

+ Hanger Steak 14
+ Grilled Salmon 12
+ Smoked Trout 9
+ Green Circle Farm Chicken 8
+ Gravlax 11

BRUNCH COCKTAILS

Silly Wabbit 18
roku gin, angels envy rye, carrot juice, agave domaine de canton ginger liqueur

Sangria 17

Caipirinha 15
cachaca, lime, strawberry syrup

Mimosa 8/40
orange juice, sparkling wine

Peach Bellini 8/40
peach purée, sparkling wine

Champagne & Juice 50
rotating selection of champagne

OYSTERS & CAVIAR

Oysters on the Half Shell* dozen 39 / half 20
with horseradish, mignonette

Golden Ossetra Caviar* 125
with traditional accompaniments

Dutch Siberian Baerii Caviar* 85
with traditional accompaniments

ENTRÉES

Lemon Ricotta Pancakes 16
blueberry compote, vanilla whipped cream

French Toast 16
challah, banana, lime zest, maple, cinnamon

Gravlax & Trout Board 24
house-made pickles, crème fraîche, capers, chives, red onions, radish, grilled country bread

Chicken Cajun Salad 18
bibb lettuce, avocado, tomato, cucumber, dijon vinaigrette

Croque Monsieur 22
mixed greens, pommes frites
(add an egg for Croque Madame +3)

Cauliflower Soup & Grilled Brie Sandwich 18
curry-olive oil, challah croutons

Chicken & Waffles 18
fried chicken breast, fresno chile sauce, gravy

Omelette 15
Cartermere Farms eggs, gruyère, mixed greens

Soft Scrambled Farm Eggs 13
grilled country bread
(add gravlax +11 or smoked trout +9)

Quiche Lorraine 17
mixed greens

Mushroom & Greens Quiche 17
mixed greens

Bacon & Egg Biscuits 15
gruyère, mixed greens

BLT 18
heirloom tomato, grilled country bread, aioli, house-made mustard pickle

Knox Burger* 20
heirloom tomato, cheddar, dijonnaise, house-made mustard pickle, pommes frites

Hanger Steak & Eggs* 33
two Cartermere Farms eggs, pommes frites

GARNITURES

Side Market Lettuce Salad 9
radish, cucumber, fresh herbs, shallot vinaigrette

Pommes Frites *ketchup* 9

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.*