

**BISTRO**

**VIENNOISERIE**

<b>Pain au Chocolat</b>	6
<b>Almond Croissant</b>	6
<b>Croissant Classique</b>	4
<b>House-made Maple Pecan Sticky Bun</b>	6
<b>Banana Bread</b> <i>caramal sauce, chantilly</i>	6
<b>House-made Buttermilk Biscuit</b> <i>honey, jam, salted butter</i>	6

**HORS D'ŒUVRES**

<b>Seasonal Fruit Plate</b>	12
<b>Coconut Chia Seed Pudding</b> <i>agave syrup, coconut milk, fresh berries</i>	10
<b>House-Made Granola &amp; Greek Yogurt</b> <i>local honey, organic berries</i>	10
<b>Avocado Toast</b> <i>ricotta, country bread, radish sprouts, sesame</i>	12
<b>Tomato Gazpacho</b> <i>basil, dry olives, pine nuts, croutons</i>	13
<b>Rillettes de Poisson</b> <i>smoked fish dip, trout roe, celery, radish, crostini</i>	14
<b>Caponata Toast</b> <i>egg plant, red bell pepper, pine nuts, raisins</i>	13
<b>Market Salad</b> <i>radish, cucumber, fresh herbs, shallot vinaigrette</i>	16
+ Hanger Steak 14    + Green Circle Farm Chicken 8	
+ Grilled Salmon 12    + Gravlax 11	
+ Smoked Trout 9	

**BRUNCH COCKTAILS**

<b>Silly Wabbit</b> <i>roku gin, angels envy rye, carrot juice, agave domaine de canton ginger liqueur</i>	18
<b>Sangria</b>	17
<b>Caipirinha</b> <i>cachaca, lime, strawberry syrup</i>	15
<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 on the Half Shell*</b> <i>horseradish, 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>Bacon &amp; Egg Biscuits</b> <i>gruyère, petite salade verte</i>	15	<b>Quiche Lorraine</b> <i>petite salade verte</i>	17
<b>French Omelette</b> <i>Cartermere Farms eggs, french boursin, petite salade verte</i>	18	<b>Baked Egg &amp; Piperade</b> <i>red peppers &amp; tomato basque stew, basil, farm eggs, grilled country bread</i>	18
<b>Veggie Quiche</b> <i>spinach, mushroom, petite salade verte</i>	17	<b>Salmon Gravlax Benedict*</b> <i>spinach, hollandaise, house-made buttermilk biscuit</i>	19

**ENTRÉES**

<b>Dutch Baby Pancakes</b> <i>TX blueberry, lemon cream, caramelized almond</i>	16	<b>Soup &amp; Sandwich du Jour</b>	17
<b>French Toast</b> <i>challah, banana, lime zest, maple, cinnamon</i>	16	<b>Croque Monsieur</b> <i>mixed greens, pommes frites (add an egg for Croque Madame +3)</i>	22
<b>Gravlax &amp; Trout Board</b> <i>house-made pickles, crème fraîche, capers, chives, red onions, radish, grilled country bread</i>	24	<b>Knox Burger*</b> <i>heirloom tomato, cheddar, dijonnaise, house-made mustard pickle, pommes frites</i>	20
<b>Chicken Cajun Salad</b> <i>bibb lettuce, avocado, tomato, cucumber, dijon vinaigrette</i>	18	<b>Hanger Steak &amp; Eggs*</b> <i>two Cartermere Farms eggs, pommes frites</i>	28

**GARNITURES**

<b>Crispy Potatoes</b> <i>garlic, rosemary</i>	9	<b>House Cut Fries</b> <i>ketchup</i>	9
<b>Crispy Bacon</b>	4	<b>Petite Salade Verte</b>	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.