

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, jam, salted butter</i>	6

HORS D'ŒUVRES

Seasonal Fruit Plate ^{V GF} <i>honey drizzle, lime zest</i>	12
Coconut Chia Seed Pudding ^{VG GF} <i>agave syrup, coconut milk, fresh berries</i>	10
House-Made Granola & Greek Yogurt ^V <i>local honey, organic berries</i>	10
Avocado Toast ^V <i>ricotta, country bread, radish sprouts, sesame</i>	12
Tomato Gazpacho ^{VG} <i>basil, dry olives, pine nuts, croutons</i>	13
Rillettes de Poisson ^{GFM} <i>smoked fish dip, trout roe, celery, radish, crostini</i>	14
Caponata Toast ^{VG} <i>egg plant, red bell pepper, pine nuts, raisins</i>	13
Market Salad ^{VG GF} <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	

LES OEUFS

Bacon & Egg Biscuits <i>gruyère, petite salade verte</i>	15
French Omelette ^V <i>Cartermere Farms eggs, french boursin, petite salade verte</i>	18
Veggie Quiche ^V <i>spinach, mushroom, petite salade verte</i>	17

Quiche Lorraine <i>petite salade verte</i>	17
Baked Egg & Piperade ^V <i>red peppers & tomato basque stew, basil, farm eggs, grilled country bread</i>	18
Salmon Gravlax Benedict* <i>spinach, hollandaise, house-made buttermilk biscuit</i>	19

ENTRÉES

Dutch Baby Pancake <i>TX blueberry, lemon cream, caramelized almond</i>	16
French Toast ^V <i>challah, banana, lime zest, maple, cinnamon</i>	16
Gravlax & Trout Board <i>house-made pickles, crème fraîche, capers, chives, red onions, radish, grilled country bread</i>	24
Chicken Cajun Salad ^{GF} <i>bibb lettuce, avocado, tomato, cucumber, dijon vinaigrette</i>	22
Soup & Sandwich du Jour	17

BLT <i>Heirloom tomato, aioli, grilled country bread, house-made mustard pickle</i>	18
Croque Monsieur <i>mixed greens, pommes frites (add an egg for Croque Madame +3)</i>	22
Knox Burger* ^{GFM} <i>heirloom tomato, cheddar, dijonnaise, house-made mustard pickle, pommes frites</i>	20
Hanger Steak & Eggs* ^{GFM} <i>two Cartermere Farms eggs, pommes frites</i>	28

GARNITURES

Crispy Potatoes <i>garlic, rosemary</i>	9	Pommes Frites <i>tarragon aioli, ketchup</i>	8
Crispy Bacon	7	Bratwurst 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