

BISTRO
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 & fruit compote</i>	6

HORS D'OEUVRES

Seasonal Fruit Plate ^v <i>honey drizzle, lime zest</i>	12
Coconut Chia Seed Pudding ^{vg} <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>	17
Market Salad ^{vg} <i>radish, cucumber, fresh herbs, shallot vinaigrette</i>	16
+ Hanger Steak 22 + Grilled Chicken 8	
+ Grilled Salmon 15 + Gravlax 11	
+ Smoked Trout 9	

Bacon & Egg Biscuits <i>gruyère, petite salade verte</i>	15
French Omelette ^v <i>french boursin, petite salade verte</i>	22
Veggie Quiche ^v <i>spinach, mushroom, petite salade verte</i>	21

Waffles "Suzette" <i>vanilla-mascarpone cream, orange, grand marnier sauce</i>	16
Apple Cinnamon French Toast ^v <i>brioche, caramelized apple, vanilla chantilly, cinnamon syrup</i>	16
Gravlax & Trout Board <i>house-made pickles, capers, red onions, grilled country bread</i>	27
Chicken Cajun Salad <i>bibb lettuce, avocado, tomato, cucumber, Dijon vinaigrette</i>	25

LES OEUFS

Quiche Lorraine <i>petite salade verte</i>	21
Baked Egg & Piperade ^{GFM v} <i>red peppers and tomato stew, basil, eggs, bread</i>	18
Salmon Gravlax Benedict* <i>spinach, hollandaise, buttermilk biscuit</i>	19

ENTRÉES

BLT <i>heirloom tomato, aioli, grilled country bread, house-made mustard pickle, mixed green</i>	18
Croque Monsieur <i>mixed greens, pommes frites (add an egg for Croque Madame +3)</i>	21
Knox Burger* ^{GFM} <i>heirloom tomato, cheddar, aioli, lettuce, onion house-made mustard pickle, pommes frites</i>	25
Steak Frites & Eggs* ^{GFM} <i>prime hanger steak, two eggs, pommes frites</i>	36

GARNITURES

Roasted Potatoes <i>garlic, rosemary</i>	9	Pommes Frites	8
Crispy Bacon	9	Breakfast Sausage Patties	9
Chicken Apple Sausage Link	9	Petite Salade Verte <i>shallot vinaigrette</i>	9

BRUNCH COCKTAILS

Negroni Sbagliato <i>Campari, Carpano Antica, Cava</i>	14
Caipirinha <i>Diplomatico Planas, lime, agave</i>	15
Grapefruit Spritz <i>Western Son Vodka, 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

Oysters <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

ENTRÉES

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.

*We apply a surcharge of 3% on all credit card payments. *

KNOX

BISTRO

VINS AU VERRE

<i>white</i>	
Chateau Ragotiere Muscadet, Loire Valley, FR	14
Domaine Durand Sauvignon Blanc, Sancerre, FR	23
Henri Perruset Chardonnay, Macon-Villages, FR	19
Hartford Court Chardonnay, Russian River Valley, US	19
Oyster Bay Sauvignon Blanc, Marlborough, NZ	13
Benvolio Pinot Grigio, Friuli, IT	14
<i>rosé</i>	
Hampton Water Languedoc, FR	18
Château d'Estoublon 'Roseblood' Provence, FR	14
<i>red</i>	
Trenel 'Cuvee Rochebonne' Gamay, Beaujolais, FR	14
Dubuet-Monthelie Pinot Noir, Burgundy, FR	25
Chateau Plantey Pauillac, Bordeaux, FR	19
Chapelle d'Alienor Merlot Blend, Bordeaux, FR	18
Brick & Mortar Pinot Noir, Anderson Valley, US	16
The Quilt Cabernet Sauvignon, Napa Valley, US	20
Orin Swift 'Abstract' Red Blend, St. Helena, US	24
Argiano 'NC' Super Tuscan, Tuscany, IT	16
Henry Lagarde Malbec, Mendoza, AR	14
R. Lopez de Heredia Crianza Red Blend, Rioja, ES	20
<i>sparkling</i>	
Segura Viudas Brut, Cava, ES	14
Gruet 'Sauvage' Brut Rose, New Mexico, US	16
Chandon 'By the Bay' Brut, Carneros, US	18
M. Haslinger & Fils Brut, Champagne, FR	24

COCKTAILS ARTISANAUX

Pumpkin Tini	22
<i>Titos, Bulleit Bourbon, Five Farms, Mr Black Coffee Liqueur, Pumpkin Spice Puree</i>	
Garden Soirée	18
<i>Green Chartreuse, St. Germain, cucumber cordial, lime</i>	
<i>*Choice of: Ketel One Vodka, Roku Gin, or Casa Noble Blanco</i>	
Death in Paradise	20
<i>Casa Noble Blanco, San Cosme, Heirloom Liqueur, St Elizabeth All Spice, Lemon, Agave</i>	
Palomita	19
<i>Don Fulano Reposado, San Cosme, Cointreau, lime, grapefruit, agave</i>	
Fraise 75	18
<i>Don Julio Reposado, Roku, St. Germain, lemon, El Cantinero Strawberry cordial, sparkling</i>	
Once Upon a Thyme	19
<i>Casamigos Cristalino, Cynar 70, Blood Orange, Thyme, Lemon</i>	
Dirty Horchata	19
<i>Socorro Anejo, Makers Mark, Licor 43, House made Horchata</i>	
Red Sangria	17
<i>Yellow Rose, St. Remy Signature, St Elizabeth all spice, red wine, lemon</i>	

COCKTAILS SANS ALCOOLS

mocktails

Faux-llinade Fraise 10	Hibiscus Palo-Nah 10	Ginger Breeze Mule 10
<i>Seedlip Grove 42, strawberry cordial, lemon, Topo Chico</i>	<i>Seedlip Grove 42, grapefruit, lime, hibiscus cordial, Topo Chico</i>	<i>Seedlip Spice 94, lemon, honey, Fever Tree Ginger Beer</i>

*ON DRAFT

BIÈRES

*Voodoo Ranger IPA 7% abv	8	Miller Lite Pilsner abv 4.2%	6
*Kronenbourg 1664 abv 5.5%	8	Yuengling Lager abv 4.5%	7
*Pilsner Urquell abv 4.4%	8	Heineken 0.0 non-alcoholic	6
*Firestone Walker 805 abv 4.5%	8		

ALCOOLS

ICED TEA

Hibiscus	7
Matcha Lemonade	7



RYE

Bulleit Rye	17
Piggyback Rye	18
Sir Davis Whisky	25
Whistlepig 10 yr	22
Angels Envy Rye	24
High West Midwinter	30

TEQUILA

Lalo	18
Casa Noble Blanco	17
Casa Dragones Blanco	20
Fortaleza Blanco	25
Don Julio 70	22
Don Julio 1942	55
Casamigos Blanco	18
El Tesoro Reposado	20
Clase Azul Repo	50
Clase Azul Ultra Anejo	
.5 oz - 75 1 oz - 150 1.5 oz - 225	

VODKA

Ketel One	17
Grey Goose	17
Belvedere	18
Western Son	16
Titos	17

GIN

Aviation	19
Tanqueray	18
Roku	17
Martin Millers	17
Hendrick's	18
The Botanist	18
Monkey 47	30

BOURBON

Bulleit	17
High West	17
Yellow Rose	17
Angels Envy	19
Bookers	25
Eagle Rare	20
Blantons	45
Pappy 12	90

COGNAC

Hennessy	20
Remy Martin 1738	22
Remy Martin XO	55
Louis XIII	
.5 oz - 200 1 oz - 400 1.5 oz - 600	

SCOTCH

Glenlivet 12 yr	20
Talisker 10yr	25
Johnnie Walker Black	18
Johnnie Walker Blue	80
Oban 14 yr	24
The Macallan	
12yr/15yr/18yr	24/45/100
Lagavulin 16yr	28

MEZCAL

Amaras Cupreata	20
Del Maguey Puebla	18
Casamigos Mezcal	20
Los 7 Misterios Doba Yej	17
Illegal Joven	17