



OYSTERS & CAVIAR*

Oysters on the Half Shell*cocktail sauce, mignonette*

dozen 39 1/2 dozen 20

Golden Ossetra Caviar*traditional accompaniments*

125

Dutch Siberian Baerii Caviar*traditional accompaniments*

85

HORS D'OEUVRES

Soupe de choux-fleur ^{GFM}*cauliflower soup, croutons, olive oil*

14

Salade de Betteraves et Burrata*chioggia beet salad, burrata, meyer lemon, hazelnut*

17

Assiette de Charcuterie et Fromage*cheese & charcuterie platter, mustard, fruit compote, honeycomb*

32

Salade de Poireaux Dijonnaise ^{GF}*leeks in mustard vinaigrette, hazelnuts, bistro style*

16

Coeur de Laitue aux Herbes et Échalotes*heart of lettuce, herbs & shallot vinaigrette*^{VG GF}

15

Carpaccio de Boeuf*beef carpaccio, black truffle aioli and aged Comté*

19

Steak Tartare ^{GFM}*classic French steak tartare.*

23

Rillettes De Poisson ^{GFM}*smoked fish dip, trout roe, celery, radish, crostini*

16

Soufflé au Fromage ^V*twice baked cheese soufflé, petit salade verte*

21

Escargots Bourguignone ^{GF}*snail, butter, garlic, parsley*

16

Saumon Cru Mariné à l'Aneth ^{GFM}*marinated salmon, lemon dill, crispy quinoa, grilled country bread*

19

PLÂTS PRINCIPAUX

Saumon à l'Oseille Façon Troisgros*seared salmon, sorrel sauce, Troisgros style, green beans*^{GF} 42**Gnocchi a la Parisienne** 28*spring parisian gnocchi, english pea, fava beans, crispy prosciutto***Filet au Poivre*** ^{GF}*8 oz filet, green peppercorn sauce, pommes frites*

54

Raie au Beurre Noisette ^{GFM}*skate wing, capers, croutons, lemon brown butter sauce, lemon segments, potatoes*

34

Knox burger*classic burger, brioche bun, pommes frites*

23

Steak Frites ^{GF}*prime hanger steak, pommes frites and Knox sauce*

44

Moules Marinières ^{GFM}*mussels, pommes frites, white wine garlic-shallot sauce*

27

Le Burger au poivre*served with pommes frites*

26

Poulet rôti aux asperges et morilles*half roasted chicken, green asparagus, braised morels, vin jaune sauce*

38

Bar Entier Grillé au Feu de Bois*wood fired grilled whole branzino, à la provençale*^{GF} 42**Côte de Boeuf****Béarnaise****for two***32 oz wood fired grilled prime rib on the bone, side of pommes frites, petite salade verte*^{GF} 115**Steak tartare** ^{GFM}*the Classic, pommes frites*

29

Bouillabaisse de halibut*grilled halibut, prawn, mussels, tomato saffron broth, fennel, rouille sauce, grilled baguette*

44

Confit de canard a L'orange*duck leg confit a l'orange, Tokyo turnips, caramelized cipollini onion*

38

GARNITURES

Pommes Frites *hand-cut daily*

8

Grilled Asparagus *lemon aioli*

14

Roasted Potatoes *garlic, rosemary*

9

Fried Brussel sprouts *charred leek aioli*

12

Roasted Carrot *french curry yogurt, mint*

12

Pommes Puree *classic French-style*

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.

V-Vegetarian GF-Gluten Free VG-Vegan GFM-Gluten Free if modified



KNOX

BISTRO

VINS AU VERRE

white

Chateau Ragotiere <i>Muscadet, Loire Valley, FR</i>	14
Les Tribordais <i>Sauvignon Blanc, Sancerre, FR</i>	23
Albert Bichot <i>Chardonnay, Macon-Villages, FR</i>	19
Hartford Court <i>Chardonnay, Russian River, US</i>	19
Oyster Bay <i>Sauvignon Blanc, Marlborough, NZ</i>	13
Benvolio <i>Pinot Grigio, Friuli, IT</i>	14

rosé

The Pale Rose <i>Vin de Pays du Var, FR</i>	14
Hampton Water <i>Rose, Languedoc, FR</i>	18

red

Trenel 'Cuvee Rochebonne' <i>Gamay, Beaujolais, FR</i>	14
Dubuet-Monthelie <i>Pinot Noir, Burgundy, FR</i>	25
Cuvee Michael <i>Bordeaux: *70% Cabernet Sauvignon 30% Merlot</i>	15
Chateau Chapelle d'Alienor <i>Bordeaux: *80% Merlot 20% Cabernet Franc</i>	18
Metzker <i>Pinot Noir, Russian River, US</i>	16
The Quilt <i>Cabernet Sauvignon, Napa, US</i>	20
Orin Swift 'Abstract' <i>Red Blend, St Helena, US</i>	24
Argiano 'NC' <i>Super Tuscan, IT</i>	16
Henry Lagarde <i>Malbec, Argentina</i>	14
Lopez de Heredia 'Vina Cubillo' <i>Rioja, Spain</i>	20

sparkling

Segura Viudas Brut <i>Cava, Spain</i>	14
Gruet 'Sauvage' <i>Sparkling Rose, New Mexico, US</i>	16
Chandon Blanc de Blancs <i>Sparkling, Carneros, US</i>	18
M. Haslinger & Fils Brut <i>Champagne, FR</i>	24

COCKTAILS ARTISANAUX

Garden Soirée	18
<i>Green Chartreuse, St. Germain, cucumber-syrup, lime</i>	
<i>*Choice of: Roku Gin -or- Tito's Vodka -or- Casa Noble Blanco</i>	
Death in Paradise	20
<i>Casa Noble Blanco, San Cosme mezcal, heirloom liquor, St Elizabeth all spice, lemon, agave</i>	
Pêche 75	20
<i>Monkey 47, St Remy Signature, peach, lemon, sparkling wine</i>	
Purple Haze	18
<i>Ketel One, Woodford Rye, lemon, el Cantinero Chicha</i>	
Como La Flor	19
<i>Casamigos Cristalino, Del Maguey Puebla, Amaro Montenegro, hibiscus, lime</i>	
Dirty Horchata	19
<i>Casa Azul Blanco, Yellow Rose Bourbon, Licor 43, house-made horchata</i>	
Red Sangria	18
<i>St Remy Signature, Makers Mark, red wine, lemon</i>	

COCKTAILS SANS ALCOOLS

mocktails

Hangover No Mo 10	Hibiscus Palo-Nah 10	New Year, New Mule 10
<i>Seedlip Garden 108, cucumber-syrup, lime, Firewater</i>	<i>Seedlip Grove 42, grapefruit, lime, Hibiscus-syrup, Topo Chico</i>	<i>Seedlip Spice 94, lemon, honey, Fever Tree, ginger beer</i>

BIÈRES

*ON DRAFT

*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
Firestone Walker abv 4.5%	8	<i>non-alcoholic</i>	6
*Boulevard Pale Ale 5.5% abv	8		

Alcools

VODKA

Ketel One	15
Grey Goose	15
Belvedere	15
Chopin	15
Titos	15

RYE

Bulleit Rye	15
Piggyback Rye	15
Woodford Rye	15
Whistlepig 10 yr	18
Angels Envy Rye	22

TEQUILA

Lalo	15
Casa Noble Blanco	15
Casa Noble Repo	18
Fortaleza Blanco	18
Don Julio 70	18
Soledad Extra Anejo	30
Casa Dragones Repo	40
Don Julio 1942	45
Casa Dragon Joven	45
Clase Azul Repo	45
Jose Cuervo Reserva	45
Clase Azul Ultra Anejo	
<i>.5 oz - 75 1 oz - 150 1.5 oz - 225</i>	

GIN

Roku	14
Tanqueray	15
Bombay Sapphire	15
Martin Millers	15
Hendrick's	16
Sipsmith	16
The Botanist	17
Monkey 47	18

BOURBON

Woodinville	16
Basil Hayden	16
Yellow Rose	16
Angels Envy	17
Bookers	20
Eagle Rare	20
Blantons	40
Pappy 10	60
Pappy 12	75

COGNAC

Hennessy	15
Remy Martin 1738	17
Courvoisier VS	17
Remy Martin XO	40
Louis XIII	
<i>.5 oz - 200 1 oz - 400 1.5 oz - 600</i>	

SCOTCH

Glenlivet 12 yr	16
Glenfiddich 12yr	16
Dalmore 12yr	16
Oban 14 yr	17
Johnny Walker Black	17
Aberfeldy 12yr/21yr	16/ 55
Macallan 12yr/15yr	22/ 50
Balvenie 16yr French Cask	60

MEZCAL

Illegal Joven	14
Vida - Day of the Dead	14
Dos Hombres	14
Los 7 Misterios Doba Yej	15
Illegal Repo	16
Illegal 7yr	40