



KNOX

BISTRO



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

French Onion Soup

classic onion soup, crouton, gruyere cheese

18

Grilled Kale Salade

grape, caramelized walnuts, ricotta Salata, roasted shallot yogurt

17

Assiette de Charcuterie et Fromage ^{GFM} 32

cheese & charcuterie platter, pickled veggies, mustard, fruit compote, honeycomb

Salade de Poireaux Dijonnaise

leeks in mustard vinaigrette, eggs, hazelnuts, bistro style

16

Coeur de Laitue aux Herbes et Échalotes

heart of lettuce, herbs, shallot vinaigrette

15

Carpaccio de Boeuf ^{GFM}

beef carpaccio, black truffle aioli and aged Comté

22

Rillettes de Poisson ^{GFM}

smoked fish dip, trout roe, celery, radish, crème fraîche, crostini

17

Soufflé au Fromage ^V

twice baked cheese soufflé, petit salade verte

24

Escargots de Bourgogne

snail, butter, garlic, parsley

16

Saumon Cru Mariné à l'Aneth ^{GFM}

marinated salmon, lemon dill, crispy quinoa, grilled country bread

19

Avocat & Crevettes

avocado, rock shrimp, french cocktail sauce

21

PLÂTS PRINCIPAUX

Saumon Poêlé aux Haricots

seared salmon, smoked tomato beans cassoulet, cippolini onion

42

Fusilli à La Forestière

fusilli pasta, sauteed wild mushrooms, parmesan cream, rosemary bread crumbs

28

Filet au Poivre*

8 oz filet, green peppercorn sauce, pommes frites

56

Raie au Beurre Noisette ^{GFM} 34

skate wing, capers, croutons, lemon brown butter sauce, spinach, potatoes

Knox Burger* ^{GFM}

classic burger, cheddar cheese, brioche bun, pommes frites

25

Steak Frites* ^{GF}

prime hanger steak, pommes frites and Knox sauce

44

Moules Marinières ^{GFM} 29

mussels, pommes frites, white wine garlic-shallot sauce

Le Burger au Poivre* ^{GFM} 29

served with Swiss cheese, pommes frites

Poulet Roti a l' estragon

roasted chicken breast, tarragon sauce, crimini mushroom, crispy potato

38

Bar Entier Grillé au Feu de Bois

wood fired grilled whole branzino, à la provençale

45

Côte de Boeuf Béarnaise for Two*

32 oz wood fired grilled bone in cowboy prime rib, pomme frites, salade verte, bearnaise sauce

135

Filet de Porc aux Lentilles*

roasted berkshire pork; filet mignon, green lentils fricassée, grilled spring onion

42

Cabillaud Roti au Curry

seared cod, vadouvan curry sauce, leeks, haricot vert

42

Confit de Canard

confit duck leg, fingerling potato, delicata squash, orange-sage jus

38

GARNITURES

Pommes Frites *hand-cut daily*

8

Haricots Verts Almondine *sauteed green*

14

Pommes Puree *classic French-style*

9

Aubergines Rôtie *roasted japanese eggplant, curried labne, golden raisins, mint*

14

Champignons Grillés *grilled maitake mushroom, goat cheese*

15

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.

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

KNOX

BISTRO

VINS AU VERRE

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

COCKTAILS ARTISANAUX

| | |
|--|----|
| La Vie en Rouge | 18 |
| <i>Nolet Gin, Jalisco 1562, Pomegranate, Grapefruit, Lime</i> | |
| Palomita | 19 |
| <i>Volteo Blanco, Amaras Verde, Cointreau, Lime, Grapefruit, Agave</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 | 19 |
| <i>Casa Noble Blanco, San Cosme, Heirloom Liqueur, St Elizabeth All Spice, Lemon, Agave</i> | |
| Grow A Pear | 19 |
| <i>Roku, Yellow Rose, St Elizabeth, Lemon, Pear</i> | |
| Dirty Chai Tini | 20 |
| <i>Titos, Borghetti, Five Farms, St Elizabeth, Chai Tea, Espresso</i> | |
| Eggnog | 19 |
| <i>Whistlepig Bourbon, Don Julio Reposado, Amaro Montenegro, Milk, Heavy Whip, Eggs, Whistlepig Maple,</i> | |

COCKTAILS SANS ALCOOLS

mocktails

| | | |
|--|---|---|
| Faux-Illinade 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

- *Voodoo Ranger IPA 7% abv
- *Kronenbourg 1664 abv 5.5%
- *Pilsner Urquell abv 4.4%
- *Firestone Walker 805 abv 4.5%

BIÈRES

| | | |
|---|-------------------------------------|---|
| 8 | Miller Lite Pilsner abv 4.2% | 6 |
| 8 | Yuengling Lager abv 4.5% | 7 |
| 8 | Heineken 0.0 non-alcoholic | 6 |
| 8 | | |

ALCOOLS

| | | |
|--|-------------------|---|
| ICED TEA | VODKA | COGNAC |
| Hibiscus 7 | Ketel One 17 | Hennessy 20 |
| Matcha Lemonade 7 | Grey Goose 17 | Remy Martin 1738 22 |
| | Belvedere 18 | Remy Martin XO 55 |
| | Western Son 16 | Louis XIII |
| | Titos 17 | .5 oz - 200 1 oz - 400 1.5 oz - 600 |
| RYE | GIN | SCOTCH |
| Bulleit Rye 17 | Aviation 19 | Glenlivet 12 yr 20 |
| Piggyback Rye 18 | Tanqueray 18 | Talisker 10yr 25 |
| Sir Davis Whisky 25 | Roku 17 | Johnnie Walker Black 18 |
| Whistlepig 10 yr 22 | Martin Millers 17 | Johnnie Walker Blue 80 |
| Angels Envy Rye 24 | Hendrick's 18 | Oban 14 yr 24 |
| High West Midwinter 30 | The Botanist 18 | The Macallan |
| | Monkey 47 30 | 12yr/15yr/18yr <u>24/45/100</u> |
| TEQUILA | BOURBON | Lagavulin 16yr 28 |
| Lalo 18 | Bulleit 17 | |
| Casa Noble Blanco 17 | High West 17 | MEZCAL |
| Casa Dragones Blanco 20 | Yellow Rose 17 | Amaras Verde 18 |
| Fortaleza Blanco 25 | Angels Envy 19 | Del Maguey Puebla 18 |
| Don Julio 70 22 | Bookers 25 | Casamigos Mezcal 20 |
| Don Julio 1942 55 | Eagle Rare 20 | Los 7 Misterios Doba Yej 17 |
| Casamigos Blanco 18 | Blantons 45 | Illegal Joven 17 |
| El Tesoro Reposado 20 | Pappy 12 90 | |
| Clase Azul Repo 50 | | |
| Clase Azul Ultra Anejo | | |
| .5 oz - 75 1 oz - 150 1.5 oz - 225 | | |