



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

Soupe de Potimarron

butternut squash soup, pepitas, goat cheese cream

15

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

19

Rillettes de Poisson ^{GFM}

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

16

Soufflé au Fromage ^V

twice baked cheese soufflé, petit salade verte

21

Escargots de Bourguignone

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 Poêlée 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

54

Raie au Beurre Noisette ^{GFM} 34

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

Knox Burger* ^{GFM} 23

classic burger, cheddar cheese, brioche bun, pommes frites

23

Steak Frites* ^{GF}

prime hanger steak, pommes frites and Knox sauce

44

Moules Marinières ^{GFM} 27

mussels, pommes frites, white wine garlic-shallot sauce

Le Burger au Poivre* ^{GFM} 26

served with Swiss cheese, pommes frites

26

Poulet Rôti aux Chanterelles et Maïs

half roasted chicken, creamy corn, chanterelle, black garlic chicken jus

38

Bar Entier Grillé au Feu de Bois

wood fired grilled whole branzino, à la provençale

42

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

38

St Jacques au Céleri et Citron

seared scallops, braised celeriac, lemon beurre blanc, candied walnut

44

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 string beans, lemon aioli, toasted almond* 12

Petite Salade Verte *shallot vinaigrette* 9

Aubergines Rôtie *roasted japanese eggplant, curried labne, golden raisins, mint* 12

Champignons Grillés *grilled maitake mushroom, goat cheese* 14

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.

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

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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 Brut <i>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 Brut <i>Champagne, FR</i>	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
Seedlip Grove 42, strawberry cordial, lemon, Topo Chico

Hibiscus Palo-Nah 10
Seedlip Grove 42, grapefruit, lime, hibiscus cordial, Topo Chico

Ginger Breeze Mule 10
Seedlip Spice 94, lemon, honey, Fever Tree Ginger Beer

*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 <i>abv 4.2%</i>	6
8	Yuengling Lager <i>abv 4.5%</i>	7
8	Heineken 0.0 <i>non-alcoholic</i>	6
8		

ALCOOLS

ICED TEA

Hibiscus	7
Matcha Lemonade	7

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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