

BISTRO



HORS D'ŒUVRES

Vichyssoise aux Petits Pois <i>chilled english pea soup, focaccia-speck toast</i>	16
Assiette de Charcuterie et Fromage <i>cheese & charcuterie platter, mustard, fruit compote, honeycomb</i>	32
Cœur de Laitue aux Herbes et Echalotes ^{VG GF} <i>heart of lettuce, herbs & shallot vinaigrette</i>	15
Rillettes de Poisson ^{GF} <i>smoked fish dip, trout roe, celery, radish</i>	14
Salade Avocat et Crevettes ^{GF} <i>avocado & shrimp salad, french cocktail sauce</i>	21
Salade de Betteraves ^{GF} <i>beet salad, feta, pickled beet, pine nut</i>	17
Saumon Cru Mariné à l'Aneth* ^{GF} <i>salmon carpaccio, lemon, dill, crispy quinoa</i>	17
Salade de Poireaux Dijonnaise ^{GF} <i>leeks in mustard vinaigrette, hazelnuts, bistro style</i>	14
Salade d'Endive et Roquefort ^{GF} <i>endive salad, ,apple, roquefort cheese, walnut, apple cider vindigrette</i>	18
Steak Tartare ^{GFM} <i>handcut beef, whipped blue cheese, grilled baguette</i>	21
Soufflé au Fromage <i>twice baked cheese soufflé, petit salade verte</i>	21

OYSTERS & CAVIAR*

Oysters on the Half Shell <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

TERROIR SPECIALS

MONDAY Vol au Vent de St Jacques et Champignons <i>braised scallops & mushrooms, béchamel, puff pastry</i>	36
TUESDAY Lapin à la Moutarde ^{GF} <i>braised rabbit leg, white wine mustard sauce, polenta</i>	38
WEDNESDAY Epaule d'Agneau ^{GF} <i>slow roast lamb shoulder, carrot, spring onion, cumin</i>	38
THURSDAY Cuisses de grenouille provençale <i>Sautéed frog legs, garlic-parsley butter, sunchoke, cherry tomato</i>	32
FRIDAY Quenelles d'Halibut ^{GF} <i>french dumplings of halibut, lobster bisque sauce</i>	48
SATURDAY Confit de Canard ^{GF} <i>duck leg confit, sautéed potato, green garlic duck sauce</i>	34

PLÂTS PRINCIPAUX

POISSONS

Saumon à l'oseille façon Troisgros ^{GF} <i>seared salmon, sorrel sauce, Troisgros style</i>	42
Raie au Beurre Noisette ^{GFM} <i>skate wing, caper, lemon brown butter sauce</i>	32
Moules Marinières ^{GF} <i>mussels, pommes frites, white wine garlic-shallot sauce</i>	24
Cabillaud Rôti au Curry ^{GF} <i>roasted cod, vadouvan curry sauce, leeks, potato</i>	38
Bar Entier Grillé au Feu de Bois ^{GF} <i>wood fired grilled whole branzino, à la provençale</i>	42

VÉGÉTARIEN

Farro aux Asperges <i>risotto style farro, green asparagus, sugar snap pea, lemon</i>	28
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FOR 2

Côte de Boeuf Béarnaise* ^{GF} <i>32 oz wood fired grilled prime rib on the bone, side of pommes frites, petit salade verte</i>	115
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VIANDES

Filet au Poivre* ^{GF} <i>green peppercorn sauce, pommes frites</i>	48
Entrecôte Marchand de Vin ^{GF} <i>14 oz NY Strip, pommes frites red wine & shallot butter</i>	56
Poulet Grillé à la Diable ^{GFM} <i>half grilled chicken, pommes purée, spicy chicken jus, tarragon</i>	32
Canard à l'Orange ^{GF} <i>roasted duck breast, caramelized endive, orange sauce</i>	42
Knox Burger* ^{GFM} <i>the Classic, pommes frites</i>	21
Le Burger au Poivre* ^{GFM} <i>the French, pommes frites</i>	24

GARNITURES

Pommes Frites	8	Asperges Grillées <i>harissa condiment, lemon</i>	14
Pommes Purée <i>lots of butter</i>	9	Fried Broccoli <i>boursin sauce</i>	9
Roasted Potatoes <i>garlic, rosemary</i>	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 DF-Dairy Free GFM-Gluten Free if modified



BISTRO

VINS AU VERRE

<i>white</i>	
Chateau Ragotiere	Muscadet, Loire Valley, FR 14
Hubert Brochard	Sauvignon Blanc, Sancerre, FR 23
Vincent Girardin	Chardonnay, Macon-Fuisse, FR 19
Hartford Court	Chardonnay, Russian River, US 17
Oyster Bay	Sauvignon Blanc, Marlborough, NZ 13
Benvolio	Pinot Grigio, Friuli, IT 14
<i>rosé</i>	
Bieler ‘Sabine’	Rose, Aix-en-Provence, FR 14
Hampton Water	Rose, Languedoc, FR 18
<i>red</i>	
Trenel ‘Cuvee Rochebonne’	Gamay, Beaujolais, FR 14
Dubuet-Monthelie	Pinot Noir, Burgundy, FR 25
Cuvee Michel Bordeaux	* 70% Cabernet Sauvignon 30% Merlot 15
Chateau Chapelle d’Alienor	Bordeaux * 80% Merlot 20% Cabernet Franc 18
Royal Prince	Pinot Noir, Santa Lucia Highlands, US 16
The Quilt	Cabernet Sauvignon, Napa, US 20
Orin Swift ‘Abstract’	Red Blend, St Helena, US 24
Brancaia Tre	Super Tuscan, IT 16
Henry Lagarde	Malbec, Argentina 14
Lopez de Heredia ‘Vina Cubillo’	Rioja, Spain 2013 20
<i>sparkling</i>	
Segura Viudas Brut	Cava, Spain 14
Gruet ‘Sauvage’	Sparkling Rose, New Mexico, US 16
Chandon Blanc de Blancs	Sparkling, Carneros, US 18
Charles de Cazanove	Champagne, FR 24

COCKTAILS ARTISANAUX

Garden Soirée	18
<i>Green Chartreuse, St. Germain, cucumber syrup, lime</i>	
<i>*Choice of:</i>	
<i>Roku Gin -or- Tito’s Vodka -or- Casa Noble Blanco</i>	
Speaking My Language	19
<i>Cilantro infused El Tesoro Repo, Illegal Joven, Jalisco Orange, Liqueur, grapefruit, lime, firewater, Topo Chico</i>	
Gin e Sais Quoi	18
<i>Mint infused Botanist Gin, Penelope Architect, Amaro Montenegro, lime</i>	
Convicted Melon	19
<i>Basil infused Ketel One, High West Prairie Bourbon, Yellow Chartreuse, Cantaloupe Cordial</i>	
Marigold	18
<i>Casa Noble Blanco, Vida Dia de los Muertos, Cointreau, Watermelon Cordial</i>	
Spring Sangria	17
<i>St Remy Signature, Yellow Rose Bourbon, white wine, Combiar Sureau Elderflower, lemon, raspberry, Topo Chico</i>	
Barrel Aged Bijou	18
<i>Basil Hayden, Green Chartreuse, Carpano Antica</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

*Golden Opportunity	abv 4.6%	8	Michelob Ultra Light Lager	abv 4.2%	6
*Seasonal IPA		8	Yuengling Lager	abv 4.5%	7
*Kronenbourg 1664	abv 5.5%	8	Heineken 0.0	non-alcoholic	6
*Fat Tire Amber Ale	abv 5.5%	8			

ALCOOLS

VODKA	GIN	COGNAC
Double Cross 14	Roku 14	Hennesy 15
Ketel One 15	Tanqueray 15	Remy Martin 1738 17
Grey Goose 15	Bombay Sapphire 15	Courvoisier VS 17
Belvedere 15	Martin Millers 15	Remy Martin XO 40
Chopin 15	Nikka 15	Louis XIII
Titos 15	Hendrick’s 16	.5 oz - 200 1 oz - 400 1.5 oz - 600
RYE	The Botanist 17	SCOTCH
Bulleit Rye 15	Monkey 47 18	Glenlivet 12 yr 16
Piggyback Rye 15		Glenfiddich 12yr 16
Woodford Rye 15		Dalmore 12yr 16
Whistlepig 10 yr 18		Oban 14 yr 17
Highwest Midwinter 20		Johnny Walker Black 17
Angels Envy Rye 22		Aberfeldy 12yr/21yr 16/55
Pappy 13 80		Macallen 12yr/15yr 22/50
TEQUILA		Balvenie 16yr French Cask 60
Lalo 15	Woodinville 16	MEZCAL
Casa Noble Blanco 15	Basil Hayden 16	Illegal Joven 14
Casa Noble Repo 18	Yellow Rose 16	Vida - Day of the Dead 14
Fortaleza Blanco 18	Angels Envy 17	Dos Hombres 14
Don Julio 70 18	Bookers 20	Los 7 Misterios Doba Yej 15
Soledad Extra Anejo 30	Eagle Rare 20	Illegal Repo 16
Casa Dragones Repo 40	Blantons 40	Illegal 7yr 40
Don Julio 1942 45	Pappy 10 60	
Casa Dragon Joven 45	Pappy 12 75	
Clase Azul Repo 45		
Jose Cuervo Reserva 45		
Clase Azul Ultra Anejo		
.5 oz - 75 1 oz - 150 1.5 oz - 225		