

BISTRO



HORS D'ŒUVRES

Soupe a l'Oignon Gratinée <i>french onion soup, baguette crouton, gruyère</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
Palourdes Farcies à la Diable <i>grilled littleneck clams, lemon, almond-garlic butter, fresno</i>	19
Salade de Betteraves ^{GF} <i>beet salad, clémentine, yogurt, pine nut vinaigrette</i>	16
Saumon Cru mariné à l'Aneth* ^{GF} <i>salmon, 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 vinaigrette</i>	18
Steak Tartare & Os a Moelle* <i>handcut beef & bone marrow crostini</i>	18
Soufflé au Fromage <i>twice baked cheese soufflé, petite 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, puffpastry</i>	36
TUESDAY Brandade de Morue <i>gratin of salted cod & potato, Sheperd's pie style</i>	29
WEDNESDAY Poulet au Vinaigre ^{GF} <i>aged vinegar chicken fricassée, crispy potatoes</i>	32
THURSDAY Boeuf Bourguignon <i>red wine braised short rib, button mushroom, bacon, baby carrots, fingerling potatoes</i>	32
FRIDAY Quenelles d'Halibut <i>french dumplings of halibut, lobster bisque sauce</i>	48
SATURDAY Cassoulet Toulousain <i>duck confit leg, pork belly, garlic sausage, white beans</i>	42

PLÂTS PRINCIPAUX

POISSONS

Saumon à l'oseille façon Troisgros ^{GF} <i>seared salmon, sorrel sauce, Troisgros style</i>	38
Raie au Beurre Noisette ^{GFM} <i>skate wing, caper, lemon brown butter sauce</i>	28
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>	38

VÉGÉTARIEN

Gnocchi à la Courge	26
<i>parisian gnocchi, honeynut squash, onion soubise, brown butter sage, pecan</i>	

PREMIUM

TEXAS WAGYU

A Bar N Ranch* ^{GF}	95
<i>10 oz wood fired grilled NY Strip, red wine & shallot butter, spinach baby turnips, side of pommes frites</i>	

FOR 2

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

VIANDES

Filet au Poivre* ^{GF}	48
<i>green peppercorn sauce, pommes frites</i>	
Entrecôte Marchand de Vin ^{GF}	56
<i>14 oz NY Strip, pommes frites red wine & shallot butter</i>	
Poulet Fermier dans son Jus ^{GF}	32
<i>free range roasted chicken, jus, french mashed potatoes</i>	
Canard à l'orange ^{GF}	42
<i>roasted duck breast, caramalized endive, orange sauce</i>	
Knox Burger* ^{GFM}	21
<i>the Classic, pommes frites</i>	
Le Burger au Poivre* ^{GFM}	24
<i>the French, pommes frites</i>	

GARNITURES

Pommes Frites	8	Creamy Spinach <i>garlic breadcrumbs</i>	12
Pommes Purée <i>lots of butter</i>	9	Fried Broccoli <i>boursin sauce</i>	9
Roasted Potatoes <i>garlic, rosemary</i>	9	Haricots Verts Almondine	12

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



KNOX

BISTRO

VINS AU VERRE

Satellite, <i>Marlborough, Sauvignon Blanc</i>	13
Benvolio, <i>Friuli, Pinot Grigio</i>	14
Langlois-Chateau, <i>Sancerre, Sauvignon Blanc</i>	23
Hartford Court, <i>Russian River, Chardonnay</i>	17
Louis Latour, <i>Montagny, Chardonnay</i>	19
Rose Gold, <i>Cotes de Provence, Rose</i>	14
Chateau Ragotiere, <i>Loire Valley, Muscadet</i>	14
<i>*Pairs great with our East Coast Oysters</i>	
Royal Prince, <i>Santa Barbara, Pinot Noir</i>	16
Louis Latour, <i>Marsannay, Pinot Noir</i>	25
Chateau Chapelle D’Alienor, <i>Bordeaux Blend</i>	18
<i>*Right Bank 80% Merlot 20% Cabernet Franc</i>	
Henry Lagarde, <i>Argentina, Malbec</i>	14
Cuvee Michel, <i>Bordeaux Blend</i>	15
<i>*Left Bank 70% Cabernet 30% Merlot</i>	
Orin Swift Abstract, <i>St Helena, Red Blend</i>	24
Justin, <i>Paso Robles, Cabernet Sauvignon</i>	18
The Quilt, <i>Napa, Cabernet Sauvignon</i>	20
Lopez de Heredia ‘Vina Cubillo’ 2013, <i>Rioja</i>	20
Brancaia Tre, <i>Italy, Super Tuscan</i>	16
Trenel ‘Cuvee Rochebonne’, <i>Beaujolais, Gamay</i>	14
Segura Viudas Brut, <i>Spain, Cava</i>	14
Gruet ‘Sauvage’, <i>New Mexico, Sparkling Rose</i>	16
Chandon Blanc de Blancs, <i>Carneros, Sparkling</i>	18

COCKTAILS ARTISANAUX

Pumpkin Spice Espresso Tini	19
<i>Tio’s Vodka, Elijah Craig, Five Farms, Borghetti, home-made Pumpkin Spice Puree, Demerara syrup, espresso</i>	
Death in Paradise	17
<i>Casa Noble Blanco, Los Siete Misterios Mezcal, All Spice Dram, Heirloom Crème de Flora, Jalisco Orange, lemon, agave</i>	
Gin e Sais Quoi	18
<i>Ciudelle Gin, Woodford Rye, Amaro Montenegro, Apple Cider, lemon, pumpkin spice syrup</i>	
Grow a Pear	18
<i>Martin Miller Gin, Piggyback Bourbon, Pomp & Whimsy, pear juice, lemon, simple syrup</i>	
Madame Framboise	17
<i>Raspberry infused Grey Goose, Brenne French Whisky, St. Germain, lemon, simply syrup</i>	
Palomita	17
<i>Tres Generaciones Repo, Illegal Joven, Cointreau, grapefruit, lime, agave</i>	
Dirty Horchata	18
<i>Basil Hayden, Limavady Irish Whiskey, Licor 43, house-made Coconut Milk Horchata</i>	
Fall Sangria	17
<i>St. Remy Signature, Highwest Bourbon, Lo Fi Amaro, Spiced Wine, Apple Cider, Sparkling, lemon, Demerara sugar</i>	
Gold Fashion	60
<i>Clase Azul Gold, Clase Azul Repo, Mole bitters, La Pinta Pomegranate caviar, Angostura Bitters, orange bitters, agave</i>	

BIÈRES

*ON DRAFT

*Golden Opportunity <i>abv 4.6%</i>	8	Michelob Ultra Light Lager <i>abv 4.2%</i>	6
*4 Giant IPA <i>abv 6.6%</i>	8	Yuengling Lager <i>abv 4.5%</i>	7
*Kronenbourg 1664 <i>abv 5.5%</i>	8	Yuengling Oktoberfest <i>abv 5.4%</i>	7
*Fat Tire Amber Ale <i>abv 5.5%</i>	8	Heineken 0.0 <i>non-alcoholic</i>	6

ALCOOLS

VODKA

Ketel One	15
Grey Goose	15
Belvedere	15
Chopin	15
Nikka	14
Double Cross	14

RYE

Bulleit Rye	15
Highwest Midwinter	20
Whistlepig 10 yr	18
Piggyback Rye	15
Angels Envy Rye	22
Woodford Rye	15
Pappy 13	80

TEQUILA

Fortaleza Repo	18
Fortaleza Anejo	22
Soledad Extra Anejo	30
Don Julio 1942	45
Casa Dragon Joven	45
Don Julio 70	18
Clase Azul Repo	45
Patron Sherry Cask	22
Jose Cuervo Reserva	45
Clase Azul Ultra Anejo	

.5 oz - 75 | 1 oz - 150 | 1.5 oz - 225

GIN

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

BOURBON

Bookers	20
Woodinville	16
Mitchers	18
Garrison Brothers	18
Treaty Oak	16
Eagle Rare	18
Angels Envy	16
Basil Hayden	16
Yellow Rose	16
Blantons	40
Pappy 12	75

COGNAC

Hennesy	15
Remy Martin XO	40
Remy Martin 1738	17
Bisquit & Dobouche	18
Louis XIII	

.5 oz - 75 | 1 oz - 150 | 1.5 oz - 225

SCOTCH

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