

HORS D'ŒUVRES

Soupe a l'Oignon Gratinée <i>french onion soup, baguette crouton, gruyère</i>	16
Coœur de Laitue aux Herbes et Échalotes ^{VG GF} <i>heart of lettuce, herbs & shallot vinaigrette</i>	15
Salade de Betteraves ^{GF} <i>Beet salad, clémentine, yogurt, pine nut vinaigrette</i>	16
Rillettes de Poisson ^{GFM} <i>smoked fish dip, trout roe, celery, radish, crème fraîche, crostini</i>	14
Crevettes à la Piperade <i>baked shrimp, pepper stew, paprika aioli</i>	22
Saumon Cru mariné à l'Aneth* ^{GFM} <i>salmon, lemon, dill, crispy quinoa</i>	17
Salade de Poireaux Dijonnaise ^{GFM} <i>leeks in mustard vinaigrette, hazelnuts, bistro style</i>	14



OYSTERS, CAVIAR & CHARCUTERIE*

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
Assiette de Charcuterie et Fromage <i>cheese & charcuterie platter, mustard, fruit compote, honeycomb</i>	32

Soup & Sandwich du Jour
17

SALADES, ŒUFS ET SANDWICHES

French Omelette ^{GF} <i>Cartemere Farms eggs, french boursin, petite salade verte</i>	18
Cheese Soufflé & Salade ^V <i>twice baked cheese soufflé</i>	21
Quiche aux Lardons <i>bacon & gruyère quiche, petit salade verte</i>	17
Quiche aux Épinards et Champignons ^V <i>spinach and mushroom quiche, petit salade verte</i>	17
Croque Monsieur <i>pommes frites (add an egg for Croque Madame +3)</i>	21
Le Cordon Bleu <i>ciabatta, fried chicken breast, gruyère, ham, cabbage remoulade, petit salade verte</i>	18

Le Sud ^V <i>focaccia, grilled zucchini, arugula, olive tapenade, chèvre, basil aioli, petit salade verte</i>	16
Knox Burger* ^{GFM} <i>the Classic, pommes frites</i>	21
Le Burger au Poivre* ^{GFM} <i>the French, pommes frites</i>	24
Salade Nicoise* ^{GF} <i>bluefin tuna, black olives, potato, boiled egg, haricot vert, red bell pepper, dijon vinaigrette</i>	28
Salade de Poulet Cajun ^{GF} <i>cajun chicken salad, bibb lettuce, avocado, cherry tomato. cucumber, dijon vinaigrette</i>	22

ENTRÉES

Raie au Beurre Noisette ^{GFM} <i>skate wing, caper, lemon brown butter sauce</i>	28
Smoked Fish Platter ^{GFM} <i>smoked trout, salmon gravlax rillettes de poisson, capers, pickled vegetables</i>	24
Saumon Grillé* ^{GF} <i>grilled salmon, french lentils, soubise, roasted mushrooms</i>	36

Moules Marinières ^{GFM} <i>mussels in white wine shallots sauce, pommes frites, grilled country bread</i>	24
Steak Frites* ^{GFM} <i>hanger steak, maître d'hôtel butter, pommes frites, watercress</i>	26

GARNITURES

Pommes Frites	8	Fried Broccoli <i>boursin sauce</i>	9
Petit Salade Verte	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 GFM-Gluten Free if modified



KNOX

BISTRO

VINS AU VERRE

Satellite , <i>Marlborough, Sauvignon Blanc</i>	13
Benvolio , <i>Friuli, Pinot Grigio</i>	14
Isabelle Garrault , <i>Sancerre</i>	23
Hartford Court , <i>Russian River, Chardonnay</i>	17
Louis Jadot , <i>Chablis, 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
Cuvec 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 'Cuvec 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
Charles De Cazanove , <i>Champagne</i>	20

*ON DRAFT

*Golden Opportunity <i>abv 4.6%</i>	8
*4 Giant IPA <i>abv 6.6%</i>	8
*Kronenbourg 1664 <i>abv 5.5%</i>	8
*Fat Tire Amber Ale <i>abv 5.5%</i>	8

BIÈRES

Michelob Ultra Light Lager <i>abv 4.2%</i>	6
Yuengling Lager <i>abv 4.5%</i>	7
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	
<i>.5 oz - 75 1 oz - 150 1.5 oz - 225</i>	

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

COCKTAILS ARTISANAUX

Madame Framboise	17
<i>Raspberry infused Grey Goose, Brenne French Whisky, St. Germain, lemon, simply syrup</i>	
Garden Soirée	18
<i>Green Chartreuse, St. Germain, cucumber syrup, lime</i>	
<i>*Choice of Roku Gin -or- Tito's Vodka</i>	
Gin e Sais Quoi	18
<i>Citadelle 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>	
Palomita	17
<i>Tres Generaciones Repo, Illegal Joven, Cointreau, grapefruit, lime, agave</i>	
Barrel Aged Bijou	18
<i>Whistlepig Bourbon, Green Chartreuse, Carpano Antica</i>	
Winter Sangria	17
<i>St. Remy Signature, Highwest Bourbon, Lo Fi Amaro, Spiced Wine, Apple Cider, ginger ale, Demerara sugar</i>	
Dirty Horchata	18
<i>Basil Hayden, Limavady Irish Whiskey, Licor 43, house-made Coconut Milk Horchata</i>	