

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, bacon, 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>	32
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>	38

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



BISTRO

VINS AU VERRE

<i>white</i>	
Chateau Ragotiere	Muscadet, Loire Valley, FR 14
Cherrier	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
Louis Latour	Pinot Noir, Marsannay, 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 Barbara, 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

Madame Framboise	17
Raspberry infused Grey Goose, Brenne French Whisky, St. Germain, lemon, simply syrup	
Garden Soirée	18
Green Chartreuse, St. Germain, cucumber syrup, lime *Choice of Roku Gin -or- Tito’sVodka	
Gin e Sais Quoi	18
Citadelle Gin, Woodford Rye, Amaro Montenegro, Apple Cider, lemon, pumpkin spice syrup	
Grow a Pear	18
Martin Miller Gin, Piggyback Bourbon, Pomp & Whimsy, pear juice, lemon, simple syrup	
Palomita	17
Tres Generaciones Repo, Illegal Joven, Cointreau, grapefruit, lime, agave	
Barrel Aged Bijou	18
Whistlepig Bourbon, Green Chartreuse, Carpano Antica	
Winter Sangria	17
St. Remy Signature, Highwest Bourbon, Lo Fi Amaro, Spiced Wine, Apple Cider, ginger ale, Demerara sugar	
Dirty Horchata	18
Basil Hayden, Limavady Irish Whiskey, Licor 43, house-made Coconut Milk Horchata	

COCKTAILS SANS ALCOOLS

mocktails

Hangover No Mo 10	Hibiscus Palo-Nah 10	New Year, New Mule 10
Seedlip Garden 108, cucumber syrup, lime, Firewater	Seedlip Grove 42, grapefruit, lime, Hibiscus syrup, Topo Chico	Seedlip Spice 94, lemon, honey, Fever Tree, ginger beer

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

GIN

COGNAC

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

RYE

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

TEQUILA

Lalo	15
Casa Noble Blanco	15
Casa Noble Repo	18
Fortaleza Blanco	18
Don Julio 70	18
Soledad Extra Anejo	30
Casa Dragones Repo	40
Don Julio 1942	45
Casa Dragon Joven	45
Clase Azul Repo	45
Jose Cuervo Reserva	45
Clase Azul Ultra Anejo	

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

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

BOURBON

Woodinville	16
Basil Hayden	16
Yellow Rose	16
Angels Envy	17
Bookers	20
Eagle Rare	20
Blantons	40
Pappy 10	60
Pappy 12	75

Hennesy	15
Remy Martin 1738	17
Courvoisier VS	17
Remy Martin XO	40
Louis XIII	
.5 oz - 75 1 oz - 150 1.5 oz - 225	

SCOTCH

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

MEZCAL

Illegal Joven	14
Vida - Day of the Dead	14
Dos Hombres	14
Los 7 Misterios Doba Yej	15
Illegal Repo	16
Illegal 7yr	40