



HORS D'OEUVRES

Soupe de Choux-Fleur ^{GFM} <i>cauliflower soup, crouton, olive oil</i>	14
Assiette de Charcuterie et Fromage <i>cheese & charcuterie platter, mustard, fruit compote, honeycomb,</i>	32
Coœur de Laitue aux Herbes et Échalotes ^{VG GF} <i>heart of lettuce, herbs & shallot vinaigrette</i>	15
Rillettes de Poisson ^{GF} <i>smoked fish dip, trout roe, celery, radish, crostini</i>	14
Salade Avocat et Crevettes ^{GF} <i>avocado & shrimp salad, french cocktail sauce</i>	21
Saumon Cru Mariné à l'Aneth* ^{GF} <i>salmon carpaccio, lemon, dill, crispy quinoa</i>	19
Salade de Poireaux Dijonnaise ^{GF} <i>leeks in mustard vinaigrette, hazelnuts, bistro style</i>	16
Frisée aux Lardons ^{GFM} <i>frisée lettuce, lardons, poached egg, crouton, bacon vinaigrette</i>	18
Steak Tartare ^{GFM} <i>handcut beef, horseradish, cured egg, whipped blue cheese, grilled baguette</i>	23
Soufflé au Fromage ^V <i>twice baked cheese soufflé, petit salade verte</i>	21

OYSTERS & CAVIAR*

Oysters on the Half Shell	dozen 39
<i>cocktail sauce, mignonette</i>	half 20
Golden Ossetra Caviar	125
<i>traditional accompaniments</i>	
Dutch Siberian Baerii Caviar	85
<i>traditional accompaniments</i>	

TERROIR SPECIALS

MONDAY	
Vol au Vent	34
<i>chicken oysters, cremini mushroom, bechamel sauce</i>	
TUESDAY	
Lapin à la Moutarde ^{GF}	38
<i>braised rabbit leg, white wine mustard sauce, polenta</i>	
WEDNESDAY	
Escalope de Porc à la Milanaise	34
<i>crispy berkshire pork, lemon butter sauce, parmesan, arugula</i>	
THURSDAY	
Coq au Vin ^{GF}	36
<i>red wine braised chicken, mushroom, bacon, potato</i>	
FRIDAY	
Quenelles de Halibut ^{GF}	48
<i>french dumplings of halibut, lobster, américaine sauce</i>	
SATURDAY	
Confit de Canard ^{GF}	34
<i>duck leg confit, sautéed potato, green garlic duck sauce</i>	

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, croutons, lemon brown butter sauce, lemon segments, potato</i>	34
Moules Marinières ^{GF} <i>mussels, pommes frites, white wine garlic-shallot sauce</i>	27
Bar Entier Grillé au Feu de Bois ^{GF} <i>wood fired grilled whole branzino, à la provençale</i>	42

VÉGÉTARIEN

Farro au potimaron	28
<i>risotto style farro, fall squash, pepitas, lemon.</i>	

FOR 2

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

VIANDES

Filet au Poivre* ^{GF}	48
<i>8 oz filet, green peppercorn sauce, pommes frites, watercress</i>	
Entrecôte Marchand de Vin ^{GF}	56
<i>14 oz NY Strip, pommes frites red wine & shallot butter</i>	
Poulet Grillé à la Diable ^{GFM}	32
<i>half grilled chicken, breadcrumbs, pommes purée, spicy chicken jus</i>	
Canard à l'Orange ^{GF}	42
<i>roasted duck breast, caramelized endive, orange sauce</i>	
Knox Burger* ^{GFM}	23
<i>the Classic, pommes frites</i>	
Le Burger au Poivre* ^{GFM}	26
<i>the French, pommes frites</i>	

GARNITURES

Pommes Frites	8	Mushroom Fricassée	15
Pommes Purée <i>lots of butter</i>	9	Fried Brussel sprouts	12
Roasted Potatoes <i>garlic, rosemary</i>	9	Truffle Macaroni Gratin	16

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



VINS AU VERRE

BISTRO

<i>white</i>	
Chateau Ragoiere <i>Muscadet, Loire Valley, FR</i>	14
Domain Durand <i>Sauvignon Blanc, Sancerre, FR</i>	23
Albert Bichot <i>Chardonnay, Macon-Villages, FR</i>	19
Hartford Court <i>Chardonnay, Russian River, US</i>	17
Oyster Bay <i>Sauvignon Blanc, Marlborough, NZ</i>	13
Benvolio <i>Pinot Grigio, Friuli, IT</i>	14
<i>rose</i>	
The Pale Rose <i>Vin de Pays du Var, FR</i>	14
Hampton Water <i>Rose, Languedoc, FR</i>	18
<i>red</i>	
Trenel 'Cuvee Rochebonne' <i>Gamay, Beaujolais, FR</i>	14
Dubuet-Monthelie <i>Pinot Noir, Burgundy, FR</i>	25
Cuvee Michel Bordeaux * ^{70% Cabernet Sauvignon} _{30% Merlot}	15
Chateau Chapelle d'Alienor Bordeaux * ^{80% Merlot} _{20% Cabernet Franc}	18
Sadler Wells <i>Pinot Noir, Santa Barbara, US</i>	16
The Quilt <i>Cabernet Sauvignon, Napa, US</i>	20
Orin Swift 'Abstract' <i>Red Blend, St Helena, US</i>	24
Argiano 'NC' <i>Super Tuscan, IT</i>	16
Henry Lagarde <i>Malbec, Argentina</i>	14
Lopez de Heredia 'Vina Cubillo' <i>Rioja, Spain 2013</i>	20
<i>sparkling</i>	
Segura Viudas Brut Cava, Spain	14
Gruet 'Sauvage' <i>Sparkling Rose, New Mexico, US</i>	16
Chandon Blanc de Blancs <i>Sparkling, Carneros, US</i>	18
Charles de Cazanove <i>Champagne, FR</i>	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>	
Pumpkin Tini	22
<i>High West bourbon, Borghetti, Five Farms, pumpkin spice purée</i>	
<i>*Choice of:</i>	
<i>Absolute Elyx -or- Casamigos Anejo</i>	
Death in Paradise	20
<i>Casa Noble Blanco, San Cosme mezcal, heirloom liquor, St Elizabeth all spice, lemon, agave</i>	
Pêche 75	20
<i>Monkey 47, St Remy Signiture, peach, lemon, sparkling wine</i>	
Purple Haze	18
<i>Ketel One, Woodford Rye, lemon, el Cantinero Chicha</i>	
Como La Flor	19
<i>Casamigos Cristalino, Del Maguey Puebla, Amaro Montenegro, hibiscus, lime</i>	
Dirty Horchata	19
<i>Casa Azul Blanco, Yellow Rose Bourbon, Licor 43, house-made horchata</i>	
Red Sangria	18
<i>St Remy Signature, Makers Mark, red wine, lemon</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

*Seasonal IPA	8	Miller Lite Pilsner <i>abv 4.2%</i>	6
*Kronenbourg 1664 <i>abv 5.5%</i>	8	Yuengling Lager <i>abv 4.5%</i>	7
*New Belgium Ha-Chi Pilsner <i>abv 4.8%</i>	8	Heineken 0.0 <i>non-alcoholic</i>	6

Alcools

VODKA

GIN

COGNAC

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
Angels Envy Rye	22

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	
<i>.5 oz - 75 1 oz - 150 1.5 oz - 225</i>	

Roku	14
Tanqueray	15
Bombay Sapphire	15
Martin Millers	15
Hendrick's	16
Sipsmith	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

Hennessy	15
Remy Martin 1738	17
Courvoisier VS	17
Remy Martin XO	40
Louis XIII	
<i>.5 oz - 200 1 oz - 400 1.5 oz - 600</i>	

SCOTCH

Glenlivet 12 yr	16
Glenfiddich 12yr	16
Dalmore 12yr	16
Oban 14 yr	17
Johnny Walker Black	17
Aberfeldy 12yr/21yr	16/ 55
Macallan 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