

KNOX

BISTRO

HORS D'OEUVRES

Soupe de Choux-Fleur ^{GFM}	14
<i>cauliflower soup, crouton, olive oil</i>	
Coeur de Laitue aux Herbes et Échalotes ^{GF VG}	15
<i>heart of lettuce, herbs & shallot vinaigrette</i>	
Frisée aux Lardons ^{GFM}	18
<i>frisée lettuce, lardons, poached egg, crouton, bacon vinaigrette</i>	
Rillettes de Poisson ^{GFM}	14
<i>smoked fish dip, trout roe, celery, radish, crème fraîche, crostini</i>	
Salade Avocat et Crevettes ^{GF}	21
<i>avocado & shrimp salad, french cocktail sauce</i>	
Saumon Cru Mariné à l'Aneth* ^{GFM}	19
<i>salmon carpaccio, lemon, dill, crispy quinoa, grilled country bread</i>	
Salade de Poireaux Dijonnaise ^{GFM}	16
<i>leeks in mustard vinaigrette, hazelnuts, bistro style</i>	



OYSTERS, CAVIAR & CHARCUTERIE*

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

Soup & Sandwich du Jour
17

SALADES, OEUFS ET SANDWICHES

French Omelette ^{GF V}	18	Le Sud ^V	16
<i>french boursin, petit salade verte</i>		<i>focaccia, grilled zucchini, arugula, olive tapenade, chèvre, basil aioli, petit salade verte</i>	
Cheese Soufflé & Salade ^V	21	Knox Burger* ^{GFM}	23
<i>twice baked cheese soufflé</i>		<i>the Classic, pommes frites</i>	
Quiche aux Lardons	21	Le Burger au Poivre* ^{GFM}	26
<i>bacon & gruyère quiche, petit salade verte</i>		<i>the French, pommes frites</i>	
Quiche aux Épinards et Champignons ^V	21	Salade Nicoise* ^{GF DF}	34
<i>spinach and mushroom quiche, petit salade verte</i>		<i>bluefin tuna, anchovy, black olives, potato, boiled egg, haricot vert, onion, red bell pepper, fava bean, dijon vinaigrette</i>	
Croque Monsieur	21	Salade de Poulet Cajun ^{GF}	25
<i>pommes frites, petit salade verte (add an egg for Croque Madame +3)</i>		<i>cajun chicken salad, bibb lettuce, avocado, cherry tomato, cucumber, dijon vinaigrette</i>	
Le Cordon Bleu	18		
<i>ciabatta, fried chicken breast, gruyère, ham, cabbage remoulade, petit salade verte</i>			

ENTRÉES

Raie au Beurre Noisette ^{GFM}	32	Moules Marinières ^{GFM}	27
<i>skate wing, caper, croutons, lemon segments, lemon brown butter sauce</i>		<i>mussels in white wine shallot sauce, pommes frites, grilled country bread</i>	
Smoked Fish Platter ^{GFM}	27	Steak Frites* ^{GFM}	34
<i>smoked trout, salmon gravlax, capers, rillettes de poisson, pickled vegetables, grilled country bread</i>		<i>hanger steak, maître d'hôtel butter, pommes frites, watercress</i>	
Saumon Grillé*	38		
<i>grilled salmon, squash farro, pepitas, lemon</i>			

GARNITURES

Pommes Frites	8	Fried brussel sprouts	12
Petit Salade Verte	9	Mushroom Fricassée	15

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

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BISTRO

VINS AU VERRE

<i>white</i>	
Chateau Ragotiere <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 <i>Bordeaux*</i>	15
Chateau Chapelle d'Alienor <i>Bordeaux*</i>	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 <i>Brut Cava, Spain</i>	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 Signature, 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

*New Belgium Ha-Chi Pilsner <i>abv 4.8%</i>	8	Miller Lite Pilsner <i>abv 4.2%</i>	6
*Seasonal IPA	8	Yuengling Lager <i>abv 4.5%</i>	7
*Kronenbourg 1664 <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
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	
.5 oz - 75 1 oz - 150 1.5 oz - 225	

GIN

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

COGNAC

Henney	15
Remy Martin 1738	17
Courvoisier VS	17
Remy Martin XO	40
Louis XIII	
.5 oz - 200 1 oz - 400 1.5 oz - 600	

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