

BISTRO
HORS D'OEUVRES

Soupe de Choux-Fleur ^{GFM} <i>cauliflower soup, crouton, olive oil</i>	14
Coeur de Laitue aux Herbes et Échalotes ^{GF VG} <i>heart of lettuce, herbs & shallot vinaigrette</i>	15
Rillettes de Poisson ^{GFM} <i>smoked fish dip, trout roe, celery, radish, crème fraîche, crostini</i>	14
Salade de Betteraves et Burrata ^{GF} <i>chiogga beet salad, burrata, meyer lemon, hazelnut</i>	17
Saumon Cru Mariné à l'Aneth* ^{GFM} <i>salmon carpaccio, lemon, dill, crispy quinoa, grilled country bread</i>	19
Salade de Poireaux Dijonnaise ^{GFM} <i>leeks in mustard vinaigrette, hazelnuts, bistro style</i>	16


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

19

SALADES, OEUFs ET SANDWICHES

French Omelette ^{GF V} <i>french boursin, petite salade verte</i>	22	Le Sud ^V <i>focaccia, grilled zucchini, arugula, olive tapenade, chèvre, basil aioli, petite salade verte</i>	16
Cheese Soufflé & Salade ^V <i>twice baked cheese soufflé</i>	21	Knox Burger* ^{GFM} <i>the Classic, pommes frites</i>	23
Quiche aux Lardons <i>bacon & gruyère quiche, petite salade verte</i>	21	Le Burger au Poivre* ^{GFM} <i>the French, pommes frites</i>	26
Quiche aux Épinards et Champignons ^V <i>spinach and mushroom quiche, petite salade verte</i>	21	Salade Nicoise* ^{GF DF} <i>bluefin tuna, anchovy, black olives, potato, boiled egg, haricot vert, onion, red bell pepper, fava bean, dijon vinaigrette</i>	34
Croque Monsieur <i>pommes frites, petite salade verte (add an egg for Croque Madame +3)</i>	21	Salade de Poulet Cajun ^{GF} <i>cajun chicken salad, bibb lettuce, avocado, cherry tomato, cucumber, dijon vinaigrette</i>	25
Le Cordon Bleu <i>ciabatta, fried chicken breast, gruyère, ham, cabbage remoulade, petite salade verte</i>	18		

ENTRÉES

Raie au Beurre Noisette ^{GFM} <i>skate wing, caper, croutons, lemon segments, lemon brown butter sauce</i>	32	Moules Marinières ^{GFM} <i>mussels in white wine shallot sauce, pommes frites, grilled country bread</i>	27
Smoked Fish Platter ^{GFM} <i>smoked trout, salmon gravlax, capers, rillettes de poisson, pickled vegetables, grilled country bread</i>	27	Steak Frites* ^{GFM} <i>prime hanger steak, maître d'hôtel butter, pommes frites, watercress</i>	36
Saumon Grillé* <i>grilled salmon, parisian gnocchi, lemon cream, spinach leaves</i>	32		

GARNITURES

Pommes Frites <i>hand-cut daily</i>	8	Fried Brussel Sprouts <i>charred leek aioli</i>	12
Petite Salade Verte <i>shallot vinagrette</i>	9	Roasted Carrot <i>curry yogurt, mint</i>	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

<i>white</i>	
Chateau Ragotiere <i>Muscadet, Loire Valley, FR</i>	14
Les Tribordais <i>Sauvignon Blanc, Sancerre, FR</i>	23
Albert Bichot <i>Chardonnay, Macon-Villages, FR</i>	19
Hartford Court <i>Chardonnay, Russian River, US</i>	19
Oyster Bay <i>Sauvignon Blanc, Marlborough, NZ</i>	13
Benvolio <i>Pinot Grigio, Friuli, IT</i>	14
<i>rosé</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 Michael <i>Bordeaux*</i>	15
Chateau Chapelle d'Alienor <i>Bordeaux*</i>	18
Metzker <i>Pinot Noir, Russian River, 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</i>	20
<i>sparkling</i>	
Segura Viudas Brut <i>Cava, Spain</i>	14
Gruet 'Sauvage' <i>Sparkling Rose, New Mexico, US</i>	16
Chandon Blanc de Blancs <i>Sparkling, Carneros, US</i>	18
M. Haslinger & Fils Brut <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>	
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>	
Red Sangria	18
<i>St Remy Signature, Makers Mark, red wine, lemon</i>	
Dirty Horchata	19
<i>Casa Azul Blanco, Yellow Rose Bourbon, Licor 43, house-made horchata</i>	

COCKTAILS SANS ALCOOLS

mocktails

Hangover No Mo 10
Seedlip Garden 108, cucumber syrup, lime, Firewater

Hibiscus Palo-Nah 10
Seedlip Grove 42, grapefruit, lime, Hibiscus syrup, Topo Chico

New Year, New Mule 10
Seedlip Spice 94, lemon, honey, Fever Tree, ginger beer

*ON DRAFT

***Voodoo Ranger IPA** 7% abv
***Kronenbourg 1664** abv 5.5%
***Boulevard Pale Ale** abv 5.4%
firestone Walker abv 4.5%

BIÈRES

8	Miller Lite Pilsner abv 4.2%	6
8	Yuengling Lager abv 4.5%	7
8	Heineken 0.0 non-alcoholic	6
8		

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

Hennessy	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