

APPETIZERS

French Onion Soup <i>Gruyere cheese</i>	19
Heart of Lettuce Salad <i>heart of lettuce, herbs, shallot vinaigrette</i>	16
Beet Salad <i>goat cheese, pistachio pesto, orange, frisee</i>	18
Salmon Tartare <small>GFM</small> <i>cucumber, herb creme fraiche</i>	22
Leek Salad <i>leeks in mustard vinaigrette, eggs, hazelnuts</i>	18
Shrimp & Avocado <i>avocado, rock shrimp, french cocktail sauce</i>	22
Avocado Toast <i>greek yogurt, country bread, sesame</i>	12



OYSTERS, CAVIAR & CHARCUTERIE*

Oysters on the Half Shell*	Dozen 39	Half 20
Caviar Service	Ossetra 125	Baerii 85
Charcuterie and Cheese Board	32	
<i>selection of three cheeses and three cold meats, pickled veggies, sourdough</i>		
Smoked Fish Patter	28	
<i>Fish dip, gravlax, smoked trout, veggies pickled, creme fraiche, sourdough</i>		
Soup and Sandwich	19	

Chef's Lunch \$29

Soup of the Day or Deviled Eggs
and
Smoked Salmon Pasta or Veal Milanese

SALADS, EGGS AND SANDWICHES

French Omelette <i>french boursin, petite salade verte</i>	23	Cheese soufflé and Salad <i>twice baked cheese soufflé</i>	22
Quiche Lorraine <i>bacon & gruyère quiche, petite salade verte</i>	22	Knox Burger* <small>GFM</small> <i>the Classic, cheddar cheese, pommes frites</i>	22
Veggie Quiche <small>V</small> <i>spinach and mushroom quiche, petite salade verte</i>	21	Le Burger au Poivre* <small>GFM</small> <i>the French, Swiss cheese, pommes frites</i>	25
Croque Monsieur <i>pommes frites, petite salade verte (add an egg for Croque Madame)</i>	23	Salade Nicoise* <i>yellowfin tuna, anchovy, black olives, potato, boiled egg, haricot vert, onion, red bell pepper, fava bean, dijon vinaigrette</i>	34
Le Cordon Bleu <i>ciabatta, fried chicken breast, gruyère, ham, cabbage remoulade, petite salade verte</i>	21	Cajun Chicken Salad <i>bibb lettuce, avocado, tomato, cucumber, dijon</i>	27

MAIN COURSES

Skate Wing <small>GFM</small> <i>skate wing, spinach, roasted potato, caper, croutons, lemon brown butter sauce</i>	34	Mussels Marinere <small>GFM</small> <i>mussels, white wine shallot sauce, pommes frites, grilled country bread</i>	29
Grilled Salmon <i>tzatziki sauce, mustard seed, arugula and radish salad</i>	33	Steak Frites* <small>GF</small> <i>prime hanger steak, knox sauce, pommes frites,</i>	36

SIDES

Braised Carrot 12 <i>cumin, parsley, lemon</i>	Haricots Verts 14 <i>sauteed green string beans, toasted almond</i>	Brussels Sprouts 12 <i>Fried, shallot vinaigrette.</i>
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KNOX

BISTRO

VINS AU VERRE

<i>white</i>		
Chateau Ragotiere <i>Muscadet, Loire Valley, FR</i>	14	
Domaine Durand <i>Sauvignon Blanc, Sancerre, FR</i>	23	
Francois Carillon <i>Chardonnay, Burgundy, FR</i>	19	
Hartford Court <i>Chardonnay, Russian River Valley, US</i>	19	
Oyster Bay <i>Sauvignon Blanc, Marlborough, NZ</i>	13	
Benvolio <i>Pinot Grigio, Friuli, IT</i>	14	
Henri Perrusset <i>White Burgundy, Fr</i>	19	
<i>rosé</i>		
Château d'Estoublon 'Roseblood' <i>Provence, FR</i>	14	
Hampton Water <i>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	
Chateau Chapelle <i>Merlot Blend, Bordeaux, FR</i>	19	
Brick & Mortar <i>Pinot Noir, Anderson Valley, US</i>	16	
The Quilt <i>Cabernet Sauvignon, Napa Valley, US</i>	20	
Orin Swift 'Abstract' <i>Red Blend, St. Helena, US</i>	24	
Argiano 'NC' <i>Super Tuscan, Tuscany, IT</i>	16	
Henry Lagarde <i>Malbec, Mendoza, AR</i>	14	
Domaine De La Jaufrette <i>Grenache Blend, Cote du Rhone</i>	18	
<i>sparkling</i>		
Segura Viudas Brut, Cava, ES	14	
Gruet 'Sauvage' <i>Brut Rose, New Mexico, US</i>	16	
Chandon 'By the Bay' <i>Brut, Carneros, US</i>	18	
Gyejacquot Brut, Champagne, FR	24	

COCKTAILS ARTISANAUX

Death in Paradise	18
<i>Casa Noble blanco, siete misterios, St. Elizabeth marigold, lemon, agave, activated charcoal</i>	
Palomita	18
<i>Volteo Blanco, Amaras Verde, Cointreau, Lime, Grapefruit, Agave</i>	
Grow a Pear	18
<i>Roku Gin, old forester, St. Elizabeth, belle de billet, pear, lemon</i>	
Ponche Sour	18
<i>Lalo, Piggyback Rye, lemon, Mexican ponche</i>	
Smoked Bee	17
<i>Martin Miller Gin, Amaras Verde, chamomile, lemon, honey</i>	
Garden Soirée	19
<i>Green Chartreuse, St. Germain, cucumber cordial, lime</i>	
<i>*Choice of: Ketel One Vodka, Roku Gin, or Casa Noble Blanco</i>	
Le Gentleman's Cola	18
<i>Makers Mark 46, Bulleit rye, Cynar, Coca Cola reduction, tiki bitters, angostura</i>	

COCKTAILS SANS ALCOOLS

mocktails

Faux-llinade Fraise 10	Hibiscus Palo-Nah 10	Watermelon Cooler 10
<i>Seedlip Grove, El Cantinero</i>	<i>Seedlip Grove, grapefruit, lime,</i>	<i>Seedlip Grove, lime, El Cantinero</i>
<i>Strawberry, lemon, Topo Chico</i>	<i>hibiscus cordial, Topo Chico</i>	<i>Watermelon, Topo Chico</i>

*ON DRAFT

BIÈRES

*Voodoo Ranger IPA 7% abv	8	Miller Lite Pilsner abv 4.2%	6
*Kronenbourg 1664 abv 5.5%	8	Yuengling Lager abv 4.5%	7
*Pilsner Urquell abv 4.4%	8	Heineken 0.0 non-alcoholic	6
*Revolver Blood & Honey abv 7%	8	Eight Elite Light Lager abv 4%	6

ALCOOLS

ICED TEA

Hibiscus	7
Matcha Lemonade	7



RYE

Bulleit Rye	17
Piggyback Rye	18
Sir Davis Whisky	25
Whistlepig 10 yr	22
Angels Envy Rye	24
High West Midwinter	30

TEQUILA

Lalo	18
Casa Noble Blanco	17
Casa Dragones Blanco	20
Fortaleza Blanco	25
Don Julio 70	22
Don Julio 1942	55
Casamigos Blanco	18
El Tesoro Reposado	20
Clase Azul Repo	50
Clase Azul Ultra Anejo	
.5 oz - 75 1 oz - 150 1.5 oz - 225	

VODKA

Ketel One	17
Grey Goose	17
Belvedere	18
Western Son	16
Titos	17

GIN

Aviation	19
Tanqueray	18
Roku	17
Martin Millers	17
Hendrick's	18
The Botanist	18
Monkey 47	30

BOURBON

Bulleit	17
High West	17
Yellow Rose	17
Angels Envy	19
Bookers	25
Eagle Rare	20
Blantons	45
Pappy 12	90

COGNAC

Hennessy	20
Remy Martin 1738	22
Remy Martin XO	55
Louis XIII	
.5 oz - 200 1 oz - 400 1.5 oz - 600	

SCOTCH

Glenlivet 12 yr	20
Talisker 10yr	25
Johnnie Walker Black	18
Johnnie Walker Blue	80
Oban 14 yr	24
The Macallan	
12yr/15yr/18yr	24/45/100
Lagavulin 16yr	28

MEZCAL

Amaras Verde	18
Del Maguey Puebla	18
Casamigos Mezcal	20
Los 7 Misterios Doba Yej	17
Illegal Joven	17