



BISTRO

HORS D'OEUVRES

French Onion Soup	19
<i>classic onion soup, crouton, gruyere cheese</i>	
Coeur de Laitue aux Herbes et Échalotes	16
<i>heart of lettuce, herbs, shallot vinaigrette</i>	
Rillettes de Poisson <small>GFM</small>	19
<i>smoked fish dip, trout roe, celery, radish, crème fraîche, crostini</i>	
Grilled Kale Salade	17
<i>grape, caramelized walnuts, ricotta Salata, roasted shallot yogurt</i>	
Saumon Cru Mariné à l'Aneth* <small>GFM</small>	19
<i>salmon carpaccio, lemon, dill, crispy quinoa, grilled country bread</i>	
Salade de Poireaux Dijonnaise	18
<i>leeks in mustard vinaigrette, eggs, hazelnuts, bistro style</i>	
Avocat et Crevettes	22
<i>avocado, rock shrimp, french cocktail sauce</i>	
Avocado Toast	12
<i>greek yogurt, country bread, sesame</i>	



OYSTERS, CAVIAR & CHARCUTERIE*

Oysters on the Half Shell*	Dozen 39	Half 20
<i>cocktail sauce, mignonette</i>		
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, pickled veggies, mustard, fruit compote, honeycomb</i>		

Soup & Sandwich du Jour
19

SALADES, OEUFS ET SANDWICHES

French Omelette	23
<i>french boursin, petite salade verte</i>	
Cheese Soufflé & Salade <small>V</small>	25
<i>twice baked cheese soufflé</i>	
Quiche aux Lardons	22
<i>bacon & gruyère quiche, petite salade verte</i>	
Quiche aux Épinards et Champignons <small>V</small>	21
<i>spinach and mushroom quiche, petite salade verte</i>	
Croque Monsieur	23
<i>pommes frites, petite salade verte (add an egg for Croque Madame)</i>	
Le Cordon Bleu	21
<i>ciabatta, fried chicken breast, gruyère, ham, cabbage remoulade, petite salade verte</i>	

Le Sud <small>V</small>	18
<i>focaccia, grilled zucchini, arugula, olive tapenade, chèvre, basil aioli, petite salade verte</i>	
Knox Burger* <small>GFM</small>	26
<i>the Classic, cheddar cheese, pommes frites</i>	
Le Burger au Poivre* <small>GFM</small>	29
<i>the French, Swiss cheese, pommes frites</i>	
Salade Nicoise*	34
<i>yellowfin tuna, anchovy, black olives, potato, boiled egg, haricot vert, onion, red bell pepper, fava bean, dijon vinaigrette</i>	
Salade de Poulet Cajun	27
<i>cajun chicken salad, bibb lettuce, avocado, cherry tomato, cucumber, dijon vinaigrette</i>	

ENTRÉES

Raie au Beurre Noisette <small>GFM</small>	34
<i>skate wing, spinach, roasted potato, caper, croutons, lemon brown butter sauce</i>	
Smoked Fish Platter <small>GFM</small>	28
<i>smoked trout, salmon gravlax, capers, pickled vegetables, grilled country bread</i>	
Saumon Grillé	33
<i>grilled salmon, parisian gnocchi, lemon cream, spinach leaves</i>	

Moules Mariniere <small>GFM</small>	29
<i>mussels, white wine shallot sauce, pommes frites, grilled country bread</i>	
Steak Frites* <small>GFM</small>	36
<i>prime hanger steak, knox sauce, pommes frites,</i>	

GARNITURES

Pommes Frites 8
hand-cut daily

Aubergines Rôtie 14
roasted japanese eggplant, curried labne, golden raisins, mint

Haricots Verts 14
sauteed green string beans, lemon aioli, toasted almond

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 Muscadet, Loire Valley, FR	14
Domaine Durand Sauvignon Blanc, Sancerre, FR	23
Henri Perrusset Chardonnay, Macon-Villages, FR	19
Hartford Court Chardonnay, Russian River Valley, US	19
Oyster Bay Sauvignon Blanc, Marlborough, NZ	13
Benvolio Pinot Grigio, Friuli, IT	14
<i>rosé</i>	
Hampton Water Languedoc, FR	18
Château d'Estoublon 'Roseblood' Provence, FR	14
<i>red</i>	
Trenel 'Cuvee Rochebonne' Gamay, Beaujolais, FR	14
Dubuet-Monthelie Pinot Noir, Burgundy, FR	25
Chateau Plantey Pauillac, Bordeaux, FR	19
Chapelle d'Alienor Merlot Blend, Bordeaux, FR	18
Brick & Mortar Pinot Noir, Anderson Valley, US	16
The Quilt Cabernet Sauvignon, Napa Valley, US	20
Orin Swift 'Abstract' Red Blend, St. Helena, US	24
Argiano 'NC' Super Tuscan, Tuscany, IT	16
Henry Lagarde Malbec, Mendoza, AR	14
R. Lopez de Heredia Crianza Red Blend, Rioja, ES	20
<i>sparkling</i>	
Segura Viudas Brut, Cava, ES	14
Gruet 'Sauvage' Brut Rose, New Mexico, US	16
Chandon 'By the Bay' Brut, Carneros, US	18
M. Haslinger & Fils Brut, Champagne, FR	24

COCKTAILS ARTISANAUX

La Vie en Rouge <i>Nolet Gin, Jalisco 1562, Pomegranate, Grapefruit, Lime</i>	18
Palomita <i>Volteo Blanco, Amaras Verde, Cointreau, Lime, Grapefruit, Agave</i>	19
Garden Soirée <i>Green Chartreuse, St. Germain, cucumber cordial, lime</i> <i>*Choice of: Ketel One Vodka, Roku Gin, or Casa Noble Blanco</i>	18
Death in Paradise <i>Casa Noble Blanco, San Cosme, Heirloom Liqueur, St Elizabeth All Spice, Lemon, Agave</i>	19
Grow A Pear <i>Roku, Yellow Rose, St Elizabeth, Lemon, Pear</i>	19
Dirty Chai Tini <i>Titos, Borghetti, Five Farms, St Elizabeth, Chai Tea, Espresso</i>	20

COCKTAILS SANS ALCOOLS

mocktails

Faux-llinade Fraise 10 <i>Seedlip Grove 42, strawberry cordial, lemon, Topo Chico</i>	Hibiscus Palo-Nah 10 <i>Seedlip Grove 42, grapefruit, lime, hibiscus cordial, Topo Chico</i>	Ginger Breeze Mule 10 <i>Seedlip Spice 94, lemon, honey, Fever Tree Ginger Beer</i>
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*ON DRAFT

- *Voodoo Ranger IPA 7% abv
- *Kronenbourg 1664 abv 5.5%
- *Pilsner Urquell abv 4.4%
- *Revolver Blood & Honey abv 7%

BIÈRES

8	Miller Lite Pilsner abv 4.2%	6
8	Yuengling Lager abv 4.5%	7
8	Heineken 0.0 non-alcoholic	6
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	50

.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	<u>24/45/100</u>
Lagavulin 16yr	28

MEZCAL

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