



**APPETIZERS**

<b>Gazpacho</b> <i>Chilled tomato soup, hazelnut garnish</i>	18
<b>Heart of Lettuce Salad</b> <i>heart of lettuce, herbs, shallot vinaigrette</i>	16
<b>Beet Salad</b> <i>goat cheese, pistachio pesto, orange, frisee</i>	18
<b>Salmon Tartare</b> <sup>GFM</sup> <i>cucumber, herb creme fraiche</i>	22
<b>Leek Salad</b> <i>leeks in mustard vinaigrette, eggs, hazelnuts</i>	18
<b>Shrimp &amp; Avocado</b> <i>avocado, rock shrimp, french cocktail sauce</i>	22
<b>Avocado Toast</b> <i>greek yogurt, country bread, sesame</i>	12

**OYSTERS, CAVIAR & CHARCUTERIE\***

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

**Chef's Lunch \$29.99**

**Soup of the Day or Eggplant Salad**

**and**

**Asparagus Gnocchi or Chicken Paillard**

\*Changes Weekly

**SALADS, EGGS AND SANDWICHES**

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

**MAIN COURSES**

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

**SIDES**

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

## BISTRO

### VINS AU VERRE

<i>white</i>		
<b>Chateau Ragotiere</b> <i>Muscadet, Loire Valley, FR</i>	14	
<b>Domaine Gerard &amp; Hubert Thiro</b> <i>Sauvignon Blanc, Sancerre, FR</i>	23	
<b>Francois Carillon</b> <i>Chardonnay, Burgundy, FR</i>	19	
<b>Hartford Court</b> <i>Chardonnay, Russian River Valley, US</i>	19	
<b>Oyster Bay</b> <i>Sauvignon Blanc, Marlborough, NZ</i>	13	
<b>Benvolio</b> <i>Pinot Grigio, Friuli, IT</i>	14	
<b>Henri Perras</b> <i>White Burgundy, Fr</i>	19	
<i>rosé</i>		
<b>Château d'Estoublon 'Roseblood'</b> <i>Provence, FR</i>	14	
<b>Hampton Water</b> <i>Languedoc, FR</i>	18	
<i>red</i>		
<b>Trenel 'Cuvee Rochebonne'</b> <i>Gamay, Beaujolais, FR</i>	14	
<b>Claude Manciat</b> <i>Pinot Noir, Burgundy, FR</i>	25	
<b>Chateau Chapelle</b> <i>Merlot Blend, Bordeaux, FR</i>	19	
<b>Brick &amp; Mortar</b> <i>Pinot Noir, Anderson Valley, US</i>	16	
<b>The Quilt</b> <i>Cabernet Sauvignon, Napa Valley, US</i>	20	
<b>Orin Swift 'Abstract'</b> <i>Red Blend, St. Helena, US</i>	24	
<b>Argiano 'NC'</b> <i>Super Tuscan, Tuscany, IT</i>	16	
<b>Henry Lagarde</b> <i>Malbec, Mendoza, AR</i>	14	
<b>Domaine De La Jaufrette</b> <i>Grenache Blend, Cote du Rhone</i>	18	
<b>Cuvee Leah</b> <i>Left Bank Bordeaux, FR</i>	19	
<i>sparkling</i>		
<b>Segura Viudas</b> <i>Brut, Cava, ES</i>	14	
<b>Gruet 'Sauvage'</b> <i>Brut Rose, New Mexico, US</i>	16	
<b>Chandon 'By the Bay'</b> <i>Brut, Carneros, US</i>	18	
<b>Gyejacquot</b> <i>Brut, Champagne, FR</i>	24	

### COCKTAILS ARTISANAUX

<b>Lychee Martini</b>	20
<i>Haku, Kanade Yuzu, Soju, lemon, lychee, hibiscus</i>	
<b>Palomita</b>	18
<i>Volteo Blanco, Amaras Verde, Cointreau, Lime, Grapefruit, Agave</i>	
<b>Spicy Señorita</b>	18
<i>Casa Noble Blanco, Highwest Bourbon, Jalisco, Serrano, Lime, Pineapple, Agave</i>	
<b>Peach Please</b>	18
<i>Old Forester, St Germain, Lemon, El Cantinero peach, sparkling</i>	
<b>Smoked Bee</b>	17
<i>Martin Miller Gin, 400 Conejos, chamomile, lemon, honey</i>	
<b>Garden Soirée</b>	19
<i>Green Chartreuse, St. Germain, cucumber cordial, lime</i> <i>*Choice of: Tito's Vodka, Roku Gin, or Lalo Tequila</i>	
<b>Le Gentleman's Cola</b>	18
<i>Makers Mark 46, Bulleit rye, Cynar, Coca Cola reduction, tiki bitters, angostura</i>	
<b>Smoking Pig</b>	24
<i>Cigar infused Whistlepig 10yr Rye, Diplomatico Reserva, angostura, mole, coco cola reduction</i>	

### COCKTAILS SANS ALCOOLS

#### mocktails

<b>Faux-llinade Fraise</b> 10	<b>Hibiscus Palo-Nah</b> 10	<b>Watermelon Cooler</b> 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

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

### ALCOOLS

#### ICED TEA

<b>Hibiscus</b>	7
<b>Matcha Lemonade</b>	7



#### RYE

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

#### TEQUILA

<b>Lalo</b>	18
<b>Casa Noble Blanco</b>	17
<b>Casa Dragones Blanco</b>	20
<b>Fortaleza Blanco</b>	25
<b>Don Julio 70</b>	22
<b>Don Julio 1942</b>	55
<b>Casamigos Blanco</b>	18
<b>El Tesoro Reposado</b>	20
<b>Clase Azul Repo</b>	50
<b>Clase Azul Ultra Anejo</b>	

.5 oz - 75 | 1 oz - 150 | 1.5 oz - 225

#### VODKA

<b>Ketel One</b>	17
<b>Grey Goose</b>	17
<b>Belvedere</b>	18
<b>Western Son</b>	16
<b>Titos</b>	17

#### GIN

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

#### BOURBON

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

#### COGNAC

<b>Hennessy</b>	20
<b>Remy Martin 1738</b>	22
<b>Remy Martin XO</b>	55
<b>Louis XIII</b>	
<i>.5 oz - 200   1 oz - 400   1.5 oz - 600</i>	

#### SCOTCH

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

#### MEZCAL

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