



APPETIZERS

Gazpacho <i>Chilled tomato soup, hazelnut garnish</i>	18
Heart of Lettuce Salad <i>heart of lettuce, herbs, shallot vinaigrette</i>	16
Beet Salad <i>goat cheese, pistachio pesto, orange, frisee</i>	19
Salmon Tartare GFM <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>	15

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 Platter	28	
<i>Fish dip, gravlax, smoked trout, veggies pickled, creme fraiche, sourdough</i>		
Soup and Sandwich	20	

Chef's Lunch \$29.99

Soup of the Day or Vegetable Tartare

and

Bibb Chicken Ceasar Salad or Vegetable Ravioli

*Changes Weekly

SALADS, EGGS AND SANDWICHES

French Omelette <i>french boursin, petite salade verte</i>	23	Cheese soufflé and Salad <i>twice baked cheese soufflé</i>	25
Quiche Lorraine <i>bacon & gruyère quiche, petite salade verte</i>	22	Knox Burger* GFM <i>the Classic, cheddar cheese, pommes frites</i>	23
Veggie Quiche V <i>spinach and mushroom quiche, petite salade verte</i>	21	Le Burger au Poivre* GFM <i>the French, Swiss cheese, pommes frites</i>	26
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 GFM <i>skate wing, spinach, roasted potato, caper, croutons, lemon brown butter sauce</i>	34	Mussels Mariniere GFM <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* GF <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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BISTRO

COCKTAILS ARTISANAUX

VINS AU VERRE



<i>white</i>		
Chateau Ragotiere	Muscadet, Loire Valley, FR	14
Domaine Gerard & Hubert Thiro	Sauvignon Blanc, Sancerre, FR	23
Francois Carillon	Chardonnay, Burgundy, FR	19
Hartford Court	Chardonnay, Russian River Valley, US	19
Oyster Bay	Sauvignon Blanc, Marlborough, NZ	13
Benvolio	Pinot Grigio, Friuli, IT	14
Henri Perrusset	Chardonnay, White Burgundy, Fr	19
<i>rosé</i>		
Château d'Estoublon 'Roseblood'	Provence, FR	14
Hampton Water	Languedoc, FR	18
<i>red</i>		
Trenel ‘Cuvee Rochebonne’	Gamay, Beaujolais, FR	14
Claude Manciat	Pinot Noir, Burgundy, FR	25
Chateau Chapelle	Merlot Blend, Bordeaux, FR	19
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
Domaine De La Jaufrette	Grenache Blend, Cote du Rhone	18
Cuvee Leah	Left Bank Bordeaux, FR	19
<i>sparkling</i>		
Lamarca	Brut, Prosecco, IT	14
Gruet ‘Sauvage’	Brut Rose, New Mexico, US	16
Chandon 'By the Bay'	Brut, Carneros, US	18
Gyejacquot	Brut, Champagne, FR	24

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

COCKTAILS SANS ALCOOLS

mocktails

Faux-Illinade 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			

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
Tifos	17

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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