Armand Brunner EXECUTIVE CHEF
Bruno Davaillon CULINARY DIRECTOR

KNOX BISTRO

LUNCH
MON-FRI 11A-3P



APPETIZERS

Onion Soup 19
baguette, gruyere cheese

Heart of Lettuce Salad 16
heart of lettuce, herbs, shallot vinaigrette

Beet Salad 19
goat cheese, pistachio pesto, orange, frisee

Salmon Tartare GFM 22
cucumber, herb creme fraiche

Leek Salad 18
leeks in mustard vinaigrette, eggs, hazelnuts

Tuna Crudo 25
Roasted pepper and cashew sauce, olives

OYSTERS, CAVIAR & CHARCUTERIE*

Oysters on the Half Shell* Dozen 48 Half 24

Caviar Service Golden Ossetra 125 Classic Ossetra 90

Charcuterie and Cheese Board 32
selection of three cheeses and three cold meats, pickled veggies, sourdough

Smoked Fish Platter 28
Fish dip, gravlax, smoked trout, veggies pickled, creme fraiche, sourdough

Chef's Lunch $29.99

Soup of the Day or Deviled Eggs

and

Pork Milanese or Kuri Squash & Goat Cheese Pasta

*Changes Weekly

SALADS, EGGS AND SANDWICHES

French Omelette 23
french boursin, petite salade verte

Quiche Lorraine 23
bacon & gruyère quiche, petite salade verte

Veggie Quiche V 22
spinach and mushroom quiche, petite salade verte

Croque Monsieur 23
pommes frites, petite salade verte
(add an egg +$3 for Croque Madame)

Le Cordon Bleu 21
ciabatta, fried chicken breast, gruyère, ham, cabbage remoulade,petite salade verte

Cheese soufflé and Salad 25
twice baked cheese soufflé

Knox Burger* GFM 23
the Classic, cheddar cheese, pommes frites

Le Burger au Poivre* GFM 26
the French, Swiss cheese, pommes frites

Salade Nicoise* 34
yellowfin tuna, anchovy, black olives, potato, boiled egg, haricot vert, onion, red bell pepper, fava bean, dijon vinaigrette

Cajun Chicken Salad 27
bibb lettuce, avocado, tomato, cucumber, dijon

MAIN COURSES

Skate Wing GFM 34
skate wing, spinach, roasted potato, caper, croutons, lemon brown butter sauce

Grilled Salmon 35
Valhalla salmon, stewed green lentils, sala verde, cherry tomatoes

Mussels Mariniere GFM 29
mussels, white wine shallot sauce, pommes frites, grilled country bread

Steak Frites* GF 36
prime hanger steak, knox sauce, pommes frites,

SIDES

Braised Carrot 12
cumin, parsley, lemon

Haricots Verts 14
sauteed green beans, toasted almond, garlic

Brussels Sprouts 12
Fried, shallot vinaigrette.

KNOX BISTRO

VINS AU VERRE

white

Chateau Ragotiere *Muscadet, Loire Valley, FR* 14
Domaine Gerard & Hubert Thirot *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

rosé

Château d'Estoublon 'Roseblood' *Provence, FR* 14
Hampton Water *Languedoc, FR* 18

red

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

sparkling

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

COCKTAILS ARTISANAUX

Lychee Martini 20
Haku, Kanade Yuzu, Soju, lemon, lychee, hibiscus

Palomita 18
Volteo Blanco, Amaras Verde, Cointreau, Lime, Grapefruit, Agave

Spicy Señorita 18
Casa Noble Blanco, Highwest Bourbon, Jalisco, Serrano, Lime, Pineapple, Agave

Peach Please 18
Old Forester, St Germain, Lemon, El Cantinero peach, Lamarca Prosecco

Smoked Bee 17
Martin Miller Gin, 400 Conejos, chamomile, lemon, honey

Garden Soirée 19
Green Chartreuse, St. Germain, cucumber cordial, lime
**Choice of: Tito's Vodka, Roku Gin, or Lalo Tequila*

Le Gentleman's Cola 18
Makers Mark 46, Bulleit rye, Cynar, Coca Cola reduction, tiki bitters, angostura

Smoking Pig 24
Cigar infused Whistlepig 10yr Rye, Diplomatico Reserva, angostura, mole, coco cola reduction

COCKTAILS SANS ALCOOLS

mocktails

Faux-llinade Fraise 10
Seedlip Grove, El Cantinero Strawberry, lemon, Topo Chico

Hibiscus Palo-Nah 10
Seedlip Grove, grapefruit, lime, hibiscus cordial, Topo Chico

Watermelon Cooler 10
Seedlip Grove, lime, El Cantinero Watermelon, Topo Chico

BIÈRES

*ON DRAFT

***Voodoo Ranger IPA** *7% abv* 8
***Kronenbourg 1664** *abv 5.5%* 8
***Pilsner Urquell** *abv 4.4%* 8
***Revolver Blood & Honey** *abv 7%* 8
Miller Lite Pilsner *abv 4.2%* 6
Yuengling Lager *abv 4.5%* 7
Heineken 0.0 *non-alcoholic* 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
Ilegal Joven 17