

starters

Flash Fried Brussels Sprouts With shaved parmesan (v/gf)	10
Butterbean Hummus Topped with olive salad served with crudité's and pita (vegan/gf)	8
Hot Kale and Artichoke Dip Served with pita (v)	8
Andouille Sausage Bites With black-eyed peas and chow chow (v/gf)	8
Fried Goat Cheese Served with fig jam and crostini (v)	8
Sweet Potato Steak Fries Served with balsamic and blue cheese (v/gf)	6
White Truffle Fries Hand cut fries with parmesan and truffle oil (v/gf)	6
Olive and Nuts (vegan/gf)	6
Homemade Soups cup	3
bowl	6
<i>Served with hot cornbread</i>	

salads

House Romaine with carrots, tomatoes, croutons, cucumbers & sprouts (v)	small 3	large 5.95
Caesar With parmesan and croutons	small 4	large 5.95
Winter Chef Romaine lettuce topped with salami, turkey, bacon, boiled eggs, cheese, tomatoes and olives (gf)		10
Harvest Chicken Salad Romaine lettuce with dried cranberries, red onions, blue cheese & pecans (gf)		12
"Kale Waits for No One" Salad Kale with cranberries, roasted beets, pecans and quinoa (vegan/gf)		10
Brussels Sprouts Panzanella Salad Served warm with toasted pecans, bacon, croutons, cranberries and blue cheese over kale (gf)		10
Add a protein to any salad		
Tofu or chicken (gf)		+4
Salmon or shrimp (gf)		+8

*Cruze Farm Buttermilk, Blue Cheese, Honey Dijon,
Russian, Balsamic Vinaigrette, Caesar (gf)*

It has been our pleasure to serve downtown Knoxville since 1980!

Gourmet Hamburgers ————— Chicken Sandwiches ————— Veggie Burgers

- **The Basic (choice of black angus hamburger, 8oz. chicken breast or veggie burger)** **9**
Served on a fresh roll with lettuce and tomato with house-made chips
- **Add signature toppings:**
- **Buffalo Style** With Frank's hot sauce and blue cheese crumbles **9.75**
- **Fungi** Roasted portabellas, sundried tomatoes, blue cheese crumbles **10**
- **Fire on the Mountain** With house made pimento cheese and chow-chow **10**
- **Patty Melt on Rye** Served with caramelized onions and swiss **9.75**

Cheeses: Cheddar, Jalapeno Pimento, Swiss, Provolone and American

Gluten-free buns available on request. Sub hand cut fries for \$1.50

deli

Turkey Bacon Club Turkey, bacon, cheddar, cranberry relish and greens on rye	10
Pressed Salami Provolone, olive salad and mustard on french bread	9
Beef-Cheek Grilled Cheese Provolone and caramelized onions on sourdough	10
Sweet Potato Kale Wrap With dried cranberries, red onion, pecans and balsamic glaze (vegan)	8

soup & sandwich combos

Soup and Sandwich Combo Enjoy a cup of our homemade soup with any of the following served on your choice of pumpernickel rye or sourdough.	8.50
Sandwich Only Ham Turkey Jalapeno Pimento Cheese Chicken Salad BLT Tempeh Bacon Egg Salad	5.50

(Soup comes first unless your request otherwise. Add cheese for \$1)

Lunch entrées

14oz. Rib-Eye	24
Topped with roasted portabella mushrooms and choice of side (gf)	
Gnocchi with Shredded Beef Cheeks	16
Served with beef stock and collard greens	
Butternut Squash Ravioli	16
In brown butter with gorgonzola (v)	
Veggie Bowl	10
With sweet potatoes, kale, tempeh, red onion and quinoa (vegan/gf)	
Hoppin' John	8
Collard greens over basmati rice and black-eyed peas topped with house made chow-chow (vegan/gf)	
Protein Power Lunch (gf)	
Served with cup of soup or house salad and choice of side	
• 8oz. Chop Steak	9
• Herbed Chicken	10
• Grilled Salmon	16
• Bourbon Brined Pork Loin	10
• Veggie Plate (any three vegetables)	9

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Check
Out Our
Daily
Specials!
»—————«

sides 3.50

Spiced Apples (vegan/gf)
Sweet Potato Steak Fries (vegan/gf)
Flash Fried Brussels Sprouts (vegan/gf)
Collard Greens with hot pepper vinegar (vegan/gf)
Braised Kale with garlic and olive oil (vegan/gf)
Roasted Beets in balsamic vinegar topped with blue cheese (v/gf)

* Availability may vary. (please ask about our gluten-free and vegetarian options)

brunch entrées Served from 10-3 Saturdays and Sundays

Chicken Fried Steak with Herbed Gravy	12	Happy Hen Eggs	2 for 6	3 for 8
Three eggs any style with brunch potatoes or cheese grits		Fresh from our local farmers with choice of cheese grits, brunch potatoes or fresh fruit (v/gf)		
Brunch Burger topped with Fried Egg	14	Red Flannel Hash topped with Poached Eggs	10	
Served open-faced on english muffin with cheddar cheese, bacon with brunch potatoes or cheese grits		Potatoes sautéed with beets and onions with sour cream and cheese (v/gf)		
Hangover Helper	10	»—————«		
Brunch potatoes topped with tortillas, fried eggs, cheese and house made hot sauce (v)		Brunch Sides	2.75	
Biscuit and Gravy Bowl	12	Andouille sausage, applewood smoked bacon, tempeh bacon, brunch potatoes, Shelton farms cheese grits, biscuits & gravy (vegetarian herbed)		
With grilled andouille sausage, gravy with brunch potatoes or cheese grits		»—————«		
Cool Hand Luke	18	Brunch Cocktails		
10 egg omelet with your choice of up to 4 ingredients with brunch potatoes or cheese grits		Bloody Mary, Pimm's Cup, or Mimosa	4.50	
Kale Omelet	12	Michelada (beer bloody mary)	2.75	
With roasted portabellas and goat cheese (v/gf)		Ask your server for our full wine and cocktail list.		
Fried Egg Sandwich	8			
Sourdough toast and cheese (v)				
add ham, bacon or tempeh bacon	2.75			
Cranberry Walnut French Toast	10			
With Grand Marnier citrus syrup (v)				

DINNER FALL 2017

BISTRO
AT THE
BIJOU

starters

Ouza Shrimp with Blistered Tomatoes	12	Fried Goat Cheese	8
		Served with fig jam and crostini	
Flash Fried Brussels Sprouts	10	Sweet Potato Steak Fries	6
Topped with shaved parmesan (v/gf)		Served with balsamic and blue cheese (v/gf)	
Butterbean Hummus	8	White Truffle Fries	6
Topped with olive salad		Hand cut fries with parmesan and truffle oil (v/gf)	
served with crudité's and pita (vegan)		Olive and Nuts (v/gf)	6
Hot Kale and Artichoke Dip	8	Pimento Cheese & Bacon Kettle Chips	8
Served with pita (v)		House-made chips topped with	
Andouille Sausage Bites	8	melty pimento cheese and bacon (gf)	
With black-eyed peas and chow chow (gf)			

entrées

14oz. Rib-Eye	24
Topped with roasted portabella mushrooms and choice of side (gf)	
Grilled Chicken Breast with Herbed Gravy	14
With brussels sprouts panzanella	
Bourbon Brined Pork Loin	14
Two boneless 4oz. chops with apples and black-eyed peas	
Gnocchi with Shredded Beef Cheeks	16
Served with beef stock and collard greens	
Salmon with Orange Ginger Glaze	22
Served over basmati rice with braised kale (gf)	
Butternut Squash Ravioli	16
In brown butter with gorgonzola (v)	
Veggie Bowl	10
With sweet potatoes, kale, tempeh, red onion and quinoa (vegan/gf)	
Hoppin' John	8
Collard greens over brown rice and black-eyed peas topped with house made chow-chow (vegan/gf)	

Add to any entrée: Tofu or chicken +4, Salmon or shrimp +8

wines by the glass

• WHITES

Walnut Crest Chardonnay	6
Gnarly Head Pinot Grigio	7 / 28
Vilacettino Vino Verde	7 / 28
Kendall Jackson Chardonnay	8 / 32
241 Sauvignon Blanc	7 / 28

• REDS

Bogle Petite Syrah	7 / 28
Bogle Old Vine Zinfandel	8 / 32
Smoking Loon Pinot Noir	7 / 28
Grayson Cellars Cabernet	8 / 32
Apothic Red Blend	8 / 32
Walnut Crest Merlot	6 / 24
Gauche Malbec	7 / 28

other suggestions

Wines by the Bottle
Classic Cocktails
Large Whiskey Selection

Please ask your server for our complete wine and cocktail menu!

draught beer 4.50 | 2.50 happy hour pints | mon-fri

Founders All Day IPA

Founders Brewing Company, Grand Rapids, Michigan

Fanatic Blonde Ale & Fanatic Black Lager

Knoxville, TN

St. Teresa Pale Ale

Highland Brewing Company, Asheville, NC

seasonal cocktails

\$10

Blood Orange Rosemary Fizz

Manhattan

Old Fashion

Salted Caramel White Russian

Cranberry Ginger Cider Cocktail

Banana's Foster

Deli

Turkey Bacon Club Turkey, bacon, cheddar, cranberry relish and greens on rye	10
Pressed Salami Provolone, olive salad and mustard on french bread	9
Beef-Cheek Grilled Cheese Provolone and caramelized onions on sourdough	10
Sweet Potato Kale Wrap With dried cranberries, red onion, pecans and balsamic glaze (vegan)	8

Sides 3.50

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Salmon or shrimp (gf)	+8

Cruze Farm Buttermilk, Blue Cheese, Honey Dijon, Russian, Balsamic Vinaigrette, Caesar (gf)

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Check Out Our Nightly Specials!

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www.thebistroatthebijou.com

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