

LUNCH SUMMER 2018

Starters

Pimento Cheese Arancini Served with bread & butter pickles (v)	8
White Truffle Fries Hand cut fries with truffle oil (v)	6
Fried Okra Served with Cruze Farm Buttermilk Ranch (v)	8
Grilled Bruschetta Served with basil, olives, tomatoes, feta (v)	6
Garlic Lime Shrimp Sautéed with baby heirloom tomatoes (gf)	10
Baked Goat Cheese Topped with roasted tomato vinaigrette (v/gf)	8
Creamy Artichoke Dip Baked with parmesan and served with pita (v)	8
Grilled Andouille Sausage Served with jalapeno pimento cheese with bread and butter pickles (gf)	8

Homemade Soups

cup	3
bowl	6

Salads

House Romaine with carrots, tomatoes, cucumbers & sprouts (vegan)	small 3	large 5.95
Fried Okra Caesar With parmesan (v/gf)	small 6	large 9.95
BLT Salad Heirloom tomatoes, salad greens, bacon, gorgonzola and croutons		8
Grilled Chicken Cobb Salad Romaine lettuce, tomatoes, avocado, eggs, bacon and feta (gf)		12
Quinoa Tabbouleh Heirloom tomatoes, cucumber & onion salad and feta served over a bed of lettuce (v/gf)		8
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Add any protein to any salad:		
Tofu, pork or chicken (gf)	4	
Salmon or shrimp (gf)	8	

Dressings: Cruze Farm Buttermilk, Blue Cheese, Honey Dijon, Russian, White Balsamic Vinaigrette, Caesar

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

Gourmet Hamburgers ~ Chicken Sandwiches ~ Veggie Burgers

- **The Basic (choice of black angus hamburger, blackened chicken or veggie burger)** 9
Served on Kaiser roll with lettuce and tomato with house-made chips
- **Add signature toppings:**
- **Buffalo and Blue Cheese** 10
- **Bourbon Glazed with Caramelized Onions** 10.75
- **Caprese** Served with homegrown tomato, brie, (fresh basil leaves instead of lettuce when available) 12
- **The Greek Tzatziki**, red onion, lettuce & tomato on fresh roll 10.75

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

Gluten-free buns available upon request. Share a basket of home cut fries for \$4.

Deli

Served with kettle chips and pickle	
Heirloom Tomato BLT on Sourdough Homegrown tomatoes from our own garden!	10
Bacon Avocado Turkey Served on whole grain bread with lettuce, tomatoes and saffron aioli	10
Bourbon Glazed Pork Panini With cheddar cheese and house pickles	9
Veggie Wrap Avocado, tomatoes, quinoa, scallions, vegan pesto, and lettuce (v)	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 toasted whole wheat, marble rye or sourdough	8.50
Sandwich Only	5.50
• Turkey	
• Jalapeno Pimento Cheese	
• Chicken Salad	
• BLT	
• Egg Salad - freshly made with bread and butter pickles	

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

Lunch Entrées

12 oz Rib Eye Topped with Green Garlic Tarragon Butter	22
Served classic steak frites style or with choice of side (gf)	
Andouille Sausage Ravioli	18
With creamed corn, scallions, and crawfish tails	
Charbroiled Salmon	18
Topped greek yogurt tzatziki, served with quinoa tabbouleh and marinated cucumbers (gf)	
Roasted Eggplant Ratatouille	12
Tomatoes, basil, eggplant, peppers and squash (v)	
• Served with your choice of quinoa or pasta	
Three Sisters Succotash	8
Tomatoes, corn, beans, and zucchini (v/gf)	
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Add any protein:	
Tofu, pork or chicken (gf)	4
Salmon or shrimp (gf)	8
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Chicken Salad	8
Served with fruit and cottage cheese (gf)	
Add whole heirloom tomato	+2

Protein Power Lunch	
Served with cup of soup or house salad and choice of side (gf)	
• 8oz Chop Steak	10
• Pesto Chicken	12
• Grilled Salmon	18
• Bourbon Glazed Pork Loin	10
• Veggie Plate (any three vegetables)	9

Veggies

3.50

Southern Style Green Beans
Sliced Tomatoes
Zucchini and Tomatoes
Cucumber & Onion Salad
Potato Salad
Fried Okra
Summer Squash Casserole
Quinoa Tabbouleh

(please ask about our gluten-free and vegetarian options)

Add a house or caesar salad to any entrée for \$3.

Brunch Entrées

Served from 10-3 Saturdays and Sundays

Entrées served with our freshly baked biscuits, butter and blackberry jam on request.

Chicken Fried Steak with Tomato Gravy	14	Andouille Sausage Biscuit Bowl	14
Three eggs any style with brunch potatoes or cheese grits		Biscuits and gravy topped with andouille sausage served with brunch potatoes or cheese grits	
Brunch Burger topped with Fried Egg	14	Tomato Basted Eggs	10
Served open-faced on english muffin with cheddar cheese, bacon and brunch potatoes or cheese grits		Served over cheese grits (v/gf)	
Avocado Toast	10	Tomato Biscuits	3 for 7.50
Served on whole wheat bread served with your choice of cheese grits or brunch potatoes (v/gf)		Fluffy buttermilk biscuits with fresh sliced tomato & mayo	
Fried Egg Sandwich	8	<hr/> <h2>Brunch Sides</h2> <p>2.75</p> <p>Andouille sausage, applewood smoked bacon, soy sausage, brunch potatoes, Shelton farms cheese grits, biscuits & gravy, sliced tomatoes</p>	
Sourdough toast and cheese Add ham, bacon or soy sausage 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		4.50	
Happy Hen Eggs	2 for 7 3 for 9	Bloody Mary, Pimm's Cup, Michelada, Mimosa, or Morning Mule	
Fresh from our local farmers with choice of cheese grits, brunch potatoes or fresh fruit (v/gf)		<i>Ask your server for our full wine and cocktail list.</i>	

DINNER SUMMER 2018

Starters

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White Truffle Fries Hand cut fries with truffle oil (v)	6
Fried Okra Served with Cruze Farm Buttermilk Ranch (v)	8
Grilled Bruschetta Served with basil, olives, tomatoes, feta (v)	6
Garlic Lime Shrimp Sautéed with baby heirloom tomatoes (gf)	10
Baked Goat Cheese Topped with roasted tomato vinaigrette (v/gf)	8
Creamy Artichoke Dip Baked with parmesan and served with pita (v)	8
Grilled Andouille Sausage Served with jalapeno pimento cheese with bread and butter pickles (gf)	8

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cup	3
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Deli

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Bacon Avocado Turkey Served on whole grain bread with lettuce, tomatoes and saffron aioli	10
Bourbon Glazed Pork Panini With cheddar cheese and house pickles	9
Veggie Wrap Avocado, tomatoes, quinoa, scallions, vegan pesto, and lettuce (v)	8

Check Out Our Nightly Specials!

Salads

House Romaine with carrots, tomatoes, cucumbers & sprouts (vegan)	small 3	large 5.95
Fried Okra Caesar With parmesan (v/gf)	small 6	large 9.95
BLT Salad Heirloom tomatoes, salad greens, bacon, gorgonzola and croutons		8
Grilled Chicken Cobb Salad Romaine lettuce, tomatoes, avocado, eggs, bacon and feta (gf)		12
Quinoa Tabbouleh Heirloom tomatoes, cucumber & onion salad and feta served over a bed of lettuce (v/gf)		8

Add any protein to any salad:

Tofu, pork or chicken (gf)	4
Salmon or shrimp (gf)	8

Dressings: Cruze Farm Buttermilk, Blue Cheese, Honey Dijon, Russian, White Balsamic Vinaigrette, Caesar

Veggies

3.50

Southern Style Green Beans
Sliced Tomatoes
Zucchini and Tomatoes
Cucumber & Onion Salad
Potato Salad
Fried Okra
Summer Squash Casserole
Quinoa Tabbouleh

(please ask about our gluten-free and vegetarian options)

Gourmet Hamburgers — Chicken Sandwiches — Veggie Burgers

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- **Caprese** Served with homegrown tomato, brie, (fresh basil leaves instead of lettuce when available) 12
- **The Greek** Tzatziki, red onion, lettuce & tomato on fresh roll 10.75

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

Gluten-free buns available upon request. Share a basket of home cut fries for \$4.

* Live Jazz Wednesday – Sunday *

www.thebistroatthebijou.com

Entrées

12 oz Rib Eye Topped with Green Garlic Tarragon Butter	24
Served classic steak frites style or with choice of side (gf)	
Grilled Pesto Chicken	16
With summer squash casserole	
Bourbon Glazed Boneless Pork Chops	16
Two 4 oz medallions served with fried okra and potato salad (gf)	
Charbroiled Salmon	18
Topped greek yogurt tzatziki, served with quinoa tabbouleh and marinated cucumbers (gf)	
Andouille Sausage Ravioli	18
With creamed corn, scallions, and crawfish tails	
Roasted Eggplant Ratatouille	12
Tomatoes, basil, eggplant, peppers and squash (v)	
• Served with your choice of quinoa or pasta	
Three Sisters Succotash	8
Tomatoes, corn, beans, and zucchini (v/gf)	

Add any protein:

Tofu, pork or chicken (gf) 4

Salmon or shrimp (gf) 8

Add a house or caesar salad to any entrée for \$3.

white wines

Walnut Crest Chardonnay	6
Gnarly Head Pinot Grigio	7 / 28
Vilacetinho Vino Verde	7 / 28
Kendall Jackson Chardonnay	8 / 32
242 Savignon Blanc	7 / 28
Bonny Doone Rose	7 / 28

red wines

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

* HAPPY HOUR *

4.50 & 2.25 PINTS

Monday thru Friday 3pm-7pm



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



classic cocktails

\$10

Sazerac Absinthe flavored with George Dickel Rye
Manhattan Rye whisky and sweet vermouth
Rusty Nail Drambuie and Dewars
Maker's Mark Mint Julep
Moscow Mule Lime, ginger beer and vodka
French 75 St. Germain, Hendrick's Gin and champagne

summer cocktails

\$10

Blueberry Mojito
Bourbon Sweet Tea
Cucumber Mint Gimlet Hendrick's Gin
Hard Basil Lemonade Kettle One Citrus Vodka
Watermelon Margarita Gold tequila, lime, watermelon puree
Post Modern Elderberry Cup
Salted Carmel White Russian Old Smoky Salted Caramel Whiskey, Kahlua and cream