

Starters

Flash Fried Brussels Sprouts With shaved parmesan (gf/v)	10
Butterbean Hummus Topped with sundried tomatoes and capers served with crudités and pita (vegan/gf)	8
Hot Kale and Artichoke Dip Served with pita (v)	8
Warm Goat Cheese Served with fig jam and crostini (v)	8
White Truffle Fries Hand cut fries with truffle oil (vegan/gf)	6
Braunschweiger Plate Served with saltines, mustard, and b&b pickles	8

Homemade Soups

cup	3
bowl	6

Salads

House Romaine with carrots, tomatoes, croutons, cucumbers & sprouts (vegan)	small 3 large 5.95
Caesar With parmesan and croutons	small 4 large 5.95
Winter Chef Romaine lettuce topped with turkey, bacon, boiled eggs, house pickles, cheese and tomatoes (gf)	10
Black & Blue Salad Julienned blackened NY strip over crisp romaine lettuce with blue cheese crumbles, red onion, tomatoes and cucumbers (gf)	16
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

Add any protein to any salad:

Tofu, pork 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, blackened chicken or veggie burger) Served on Kaiser roll with house-made chips	9
Add signature toppings:	
• Buffalo and Blue Cheese	10
• Bourbon Glazed with Fig Jam and Goat Cheese	12
• Fire on the Mountain With house made pimento cheese and chow-chow	10
• Patty Melt on Rye Served with caramelized onions and swiss	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

Turkey Bacon Club Turkey, bacon, cheddar, cranberry aioli and arugula on rye	10
Bourbon Glazed Pork Panini With cheddar cheese and house pickles	9
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 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

16oz. New York Strip	24
Topped with sundried tomatoes, capers, garlic olive oil, served with choice of side (gf)	
Butternut Squash Ravioli	16
In brown butter with gorgonzola (v)	
Curried Vegetable Bowl	10
With sweet potatoes, kale, tofu, red onion and quinoa (vegan/gf)	
Hoppin' John	10
Collard greens over basmati rice and black-eyed peas topped with house made chow-chow (vegan/gf)	
Brussels Sprouts Panzanella Salad	12
Served warm with toasted pecans, bacon, croutons, cranberries and blue cheese over kale	
Classic Southern Chicken Salad	8
Served with fruit and cottage cheese (gf)	

Add any protein:

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

Protein Power Lunch

Served with cup of soup or house salad and choice of side (gf)

• 8oz Chop Steak	10
• Herbed Chicken	12
• Grilled Salmon	18
• Bourbon Glazed Pork Loin	10
• Veggie Plate (any three vegetables)	9

Veggies

3.50

Spiced Apples (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)

Veg of the day

(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 Herbed Gravy	14
Three eggs any style with cheesy brunch potatoes or cheese grits	
Brunch Burger topped with Fried Egg	14
Served open-faced on english muffin with cheddar cheese, bacon with cheesy brunch potatoes or cheese grits	
Biscuit and Gravy Bowl	12
With grilled andouille sausage, gravy with cheesy brunch potatoes or cheese grits	
Cool Hand Luke	18
10 egg omelet with your choice of up to 4 ingredients with cheesy brunch potatoes or cheese grits	
Kale Omelet	12
With mushrooms and goat cheese (v/gf)	
Fried Egg Sandwich	8
Sourdough toast and cheese (v)	
add ham, bacon or soy sausage	2.75
Apple Cinnamon Quinoa Bowl	8
Topped with house made granola and pecans (vegan/gf)	
Happy Hen Eggs	2 for 6 3 for 8
Fresh from our local farmers with choice of cheese grits, cheesy brunch potatoes or fresh fruit (v/gf)	
Red Flannel Hash topped with Poached Eggs	10
Potatoes sautéed with beets and onions with sour cream and cheese (v/gf)	

Brunch Sides

2.75

andouille sausage

applewood smoked bacon

soy sausage

cheesy brunch potatoes

biscuits and vegetarian gravy

Shelton farms cheese grits

Brunch Cocktails

4.50

Bloody Mary

Pimm's Cup

Mimosa

Morning Mule

Ask your server for our full wine and cocktail list.

Starters

Flash Fried Brussels Sprouts With shaved parmesan (gf/v)	10
Butterbean Hummus Topped with sundried tomatoes and capers served with crudités and pita (vegan/gf)	8
Hot Kale and Artichoke Dip Served with pita (v)	8
Warm Goat Cheese Served with fig jam and crostini (v)	8
White Truffle Fries Hand cut fries with truffle oil (vegan/gf)	6
Braunschweiger Plate Served with saltines, mustard, and b&b pickles	8

Homemade Soups

cup	3
bowl	6

Salads

House Romaine with carrots, tomatoes, croutons, cucumbers & sprouts (vegan)	small 3	large 5.95
Caesar With parmesan and croutons	small 4	large 5.95
"Kale Waits for No One" Salad Kale with cranberries, roasted beets, pecans and quinoa (vegan/gf)		10
Harvest Chicken Salad Romaine lettuce with dried cranberries, red onions, blue cheese & pecans (gf)		12

Add any protein to any salad:

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

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

Veggies

3.50

Spiced Apples (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)

Veg of the day

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

Entrées

16oz. New York Strip Topped with sundried tomatoes, capers, garlic olive oil, served with choice of side (gf)	24
Bourbon Brined Pork Loin Two boneless 4oz. chops with apples and collard greens	16
Salmon with Orange Ginger Glaze Served over basmati rice with braised kale (gf)	22
Butternut Squash Ravioli In brown butter with gorgonzola (v)	16
Curry Vegetable Bowl With sweet potatoes, kale, tofu, red onion and quinoa (vegan/gf)	10
Brussels Sprouts Panzanella Salad Served warm with toasted pecans, bacon, croutons, cranberries and blue cheese over kale	12
Hoppin' John Collard greens over basmati rice and black-eyed peas topped with house made chow-chow (vegan/gf)	10

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.

Gourmet Hamburgers, Chicken Sandwiches & Veggie Burgers

- **The Basic (choice of black angus hamburger, blackened chicken or veggie burger)** 9
Served on Kaiser roll with house-made chips
- **Bourbon Glazed with Fig Jam and Goat Cheese** 12
- **Fire on the Mountain** 10
With house made pimento cheese and chow-chow
- **Patty Melt on Rye** 10.75
Served with caramelized onions and swiss

Cheeses:

Jalapeno Pimento, Swiss, Gorgonzola, Cheddar & American

** Gluten-free buns available upon request.*

** Share a basket of home cut fries for \$4.*

Deli

Served with kettle chips and pickle

- **Turkey Bacon Club** 10
Turkey, bacon, cheddar, cranberry aioli and arugula on rye
- **Bourbon Glazed Pork Panini** 9
With cheddar cheese and house pickles
- **Sweet Potato Kale Wrap** 8
With dried cranberries, red onion, pecans and balsamic glaze (vegan)

Check Out Our Nightly Specials!

* Live Jazz Wednesday – Sunday *

www.thebistroatthebijou.com

DINNER FALL 2018

BISTRO
AT THE
BIJOU

bottled wines

RED

Cline Syrah 2014 Sonoma county	32
Diora Pinot Noir Monterey CA 100% pinot noir	42
Dry Creek Zinfandel Sonoma County	36
Klinker Brick Farah Syrah Lodi CA	42

WHITES

Kim Crawford Sauvignon Blanc	42
Clean Slate Reisling Mosel Ger	24
Irony Chardonnay (unoaked) Monterey CA	24
Ruffino Proseco	28
Davis Bynum Chardonnay Russian River	48
Bonny Doone 2015 Picpoul All natural wine	

glass or bottle wines

RED

Bogle Petite Syrah	7/28
Los Carderos Malbec	7/28
Smoking Loon Pinot Noir	7/28
Grayson Cellars Cabernet	8/32
Farmhouse Red Blend	7/28
Noble Vines 181 Merlot	6/18

WHITE

Walnut Crest Chardonnay	6
Gnarly Head Pinot Grigio	7/28
Vilacettino Vino Verde	7/28
Kendall Jackson Chardonnay	8/32
Noble Vines 242 Sauvignon Blanc	7/28
Vueve Devienne (bubbly)	7/28
House Champagne	5/14
Frexinet Cava Split	7

beer

Bud & Bud light
Miller High Life
Miller Lite
Coors Lite
Yeungling
Blue Moon
Shiner Boch
Cider
Chimay
Ballast Point Grapefruit Sculpin
Pilsner Urquell
Bell's Two Hearted Ale
Guinness Stout
PBR
Stella Artois
Lagunitas IPA
Highland Black Mocha Stout
Dog's Head Sea Quench Ale

* **HAPPY HOUR**
4.50 & 2.25 PINTS
\$1 off/glass of wine
Monday thru Friday 3pm-6pm

classic cocktails

\$10

RUSTY NAIL
DRAMBUIE AND DEWARS

FRENCH 75
HENDRIX GIN, LEMON, ST GERMAINE,
CHAMPAGNE

POST MODERN GIMLET
LOCAL GIN, LIMES

GINGER ROGERS
LOCAL GIN, GINGER SYRUP, LEMON

GAY GODIVA MARTINI
CHOCOLATE LIQUER, VANILLA VODKA

LEMON DROP
CITRUS VODKA, FRESH LEMONS

MANHATTAN
BULLIT RYE, SWEET VERMOUTH, CHERRY

OLD FASHIONED
MAKER'S MARK, ORANGE BITTERS
SUGAR TOPPED WITH SODA

MILLIONAIRE'S COFFEE
BAILEY'S, KAHLUA, FRANGELICO

NEGRONI
GIN, NEGRONI, SWEET VERMOUTH

SAZERAC
BULLIT RYE, ABSINTHE, SUGAR, BITTERS

TEQUILA SUNRISE
GOLD TEQUILA, OJ, GRENADINE

OLD CUBAN
BARBADOS RUM, MINT, LIMES

TOASTED ALMOND
KAHLUA, AMARETTO, CREAM

seasonal cocktails

\$10

CRANBERRY PIMMS CUP
PIMM'S #1 LIQUER, FRESH CUCUMBER
SEASONAL FRUIT, CLUB SODA

BOURBON MILK PUNCH
KNOB CREEK SMALL BATCH BOURBON,
CLOVE SYRUP, CRUZE FARM MILK

DARK & STORMY
GOSLING'S DARK RUM,
GINGER BEER LIME

UPTOWN APPLE MARTINI
SPLASH OF MIDORI,
APPLE VODKA, PATRON

ROSEMARY BLOOD ORANGE FIZZ
WITH LOCAL GIN, ROSEMARY SYRUP

THE BEE'S KNEES
HENDRIX GIN, ST GERMAINE, HONEY
ORANGE MARMALADE, SODA

MISS LIL
BUTTERSCOTCH SCHNAPPS,
BAILEY'S IRISH CREAM

SALTED CARAMEL WHITE RUSSIAN
OLD SMOKEY SALTED CARAMEL WHISKY,
KAHLUA, CREAM

CRANBERRY GINGER CIDER COCKTAIL
FRESH FRUIT AND SPICED RUM

HARVEST MULE
APPLE VODKA, CIDER, LIMES, GINGER

APPLE PIE ON THE ROCKS
FIREBALL, APPLE VODKA, CIDER

BLOOD ORANGE COSMOPOLITAN
HANGAR ONE MANDARIN ORANGE VODKA