

KNOWLES STATION

Wine & Co.

Flatbreads

Four Cheese - Mozzarella, Parmesan, Ricotta, Feta, Pesto (V)
BBQ - Smoked Pork, Caramelized Onion, Cheddar, BBQ sauce
Vegetable - Spinach, Mushroom, Goat Cheese (V)

16

Cheese & Charcuterie

Choose from our Daily Selection of Meats and Cheeses.
Served with Accoutrements | *Contains tree nuts & peanuts*

3 | 18 • 5 | 26 • 7 | 31

SNACKS

Fried Calamari | 15

Honey Sriracha, Old Bay Aioli

Arancini 3 | 11 • 6 | 17

Rice, Parmesan, Mozzarella,
Red Pepper Aioli (V)

Deviled Eggs | 12

Pickled Fresno Chili, Herb-Infused
Oil (GF)

Bao Buns | 15

Pork Belly, Kimchi

Marinated Olives | 7

Citrus, Garlic, Herbs (V/GF)

MD Crab Dip | 18

Lump Crab, Bechamel/Cheese-
Blend, Old Bay Seasoning, Tortilla
Chips

P.E.I. Mussels | 18

White Wine Broth, Shallot, Garlic,
Lemon, Toasted Sourdough

Chicken Liver Pâté | 14

Pickled Shallot, Hot Pepper Relish,
Whole-Grain Mustard, Toasted
Sourdough

Wings | 15

Naked • Buffalo • Mango Habanero

Honey Sriracha • Old Bay • Cajun

Guacamole | 13

Pico de Gallo, Chips (V/VG/GF)

Bar Nuts | 7

Chili, Brown Sugar (V/GF)

Burrata | 19

Grilled Melon, Pickled Shallot, Grape
Heirloom Tomato, Prosciutto, Toasted
Sourdough

SANDWICHES

Angus Burger | 16

LTOP. House-Cut Fries. *Add: Bacon +1 / Cheese +1 / Bleu +4 / Fried
Egg +1

Salmon BLT | 18

Grilled Filet of Salmon, LTOP, Old Bay Aioli. House-Cut Fries

Crab Cake | 23

Tartar Sauce, LTOP. House-Cut Fries

House-Smoked Pulled Pork Sandwich | 17

Cole Slaw, House BBQ Sauce, House-Cut Fries

House-Made Black Bean | 16

Caramelized Onions, Guacamole, LTOP. House-Cut Fries (V)

* Add Provolone +1

Grilled Chicken Sandwich | 16

Marinated Chicken Breast, Provolone Cheese, Avocado,

Bacon, LTOP. House-Cut Fries

Fried Chicken Sandwich | 16

House-Made Pickles, Sriracha Aioli, LTOP. House-Cut Fries

SALADS

*Add Protein:

Grilled Chicken +6 | Falafel +5 | Shrimp +7
Salmon +7 | Steak +8 | Lobster Roll +21

Greek | 15

Romaine, Cucumber, Tomato, Red Pepper, Kalamata

Olives, Red Onion, Feta, Lemon-Tahini Dressing (V/VG/GF)

Cobb | 18

Mixed Greens, Grilled Chicken, Tomato, Bacon, Egg, Avocado, Cheese,
Creamy Cilantro Dressing (GF)

Caesar | 15

Romaine, Caesar Dressing, Parmesan, Croutons

Green Goddess | 18

Tuscan Kale, Little Gem Lettuce, Toasted Almonds, Cucumber, Puffed
Quinoa, Chickpeas, Watermelon Radish, Green Goddess Dressing (GF)

Beet Salad | 14

Goat Cheese Mousse, Roasted Beets, Shallot, Watercress, Boiled Egg,
Apple Cider Vinaigrette. (VG/GF)

House | 9

Mixed Greens, Tomato, Cucumber, Red Onion (V/VG/GF)

PLATES

Baja Fish Tacos • Fried or Grilled | 17

Corn Tortillas, Spicy Slaw, Pico de Gallo, Salsa Roja

*Add Guacamole +2

House-Made Falafel | 16

Pita Bread, Shirazi Salad, Sumac Onion, Citrus Hummus, Tzatziki. (V)

Shrimp & Grits | 20

Pan-Seared Shrimp, Andouille Sausage, Sauce Américaine, Pecorino
Romano. (GF)

Wild Mushroom Risotto | 23

Maitake, Wild Royal Trumpet, Button, Mascarpone, Pecorino Romano.
(GF)

Seared Scallops | 28

White Bean Cassoulet, Smoked Ham Hock. (GF)

Maine Lobster Roll | 29

Open-Faced Brioche Roll, Butter-Poached Lobster, Old Bay Aioli. House-
Cut Fries.

"Cowboy" Ribeye | 32

16oz. Ribeye, Blistered Grape Heirloom Tomatoes, Roasted Heirloom
Potatoes, Cowboy Butter.

SIDES

House-Cut Fries (V) | Old Bay Aioli | 7

House-Made Onion Rings (V) | Beer-Battered | 8

Cole Slaw (V/GF) | 5

Crispy Brussel Sprouts (GF) | Sherry Molasses Vin, Bacon Bits | 10

KIDS

*Adult-Size Quesadilla, Chicken Fingers, Mac N' Cheese, Grilled Cheese +6 *

Mac N' Cheese (V) | Cheese Blend, Bread Crumb Topping | 8

Chicken Fingers | Fries or Fruit | 8

Quesadilla (V) | Pico de Gallo, Sour Cream | 8

Junior Burger | Fries or Fruit | 8

Grilled Cheese (V) | Fries or Fruit | 8