



## CHARCUTERIE AND CHEESE

### Meats

- La Querica** — Spicy Borsellino Salami, USA
- Olli Toscano** — Tuscan Italian Pork Sausage, Italy
- Chorizo Rioja** — Spanish Style Salami, USA
- Busseto Vino Rosso** — Artisan Crafted Salami, Italy
- Maestri D'Italy Prosciutto** — Dried Cured Ham, Italy
- Paté Forestier** — Pork, Chicken Liver, Mushroom, France
- Speck** — Thinly Sliced Dry Cured Smoked Ham, Italy
- N'duja** — Spicy Prosciutto spread, USA

**Selection of Three 12**

**Selection of Five 16**

### Cheese

- Saint Nectaire, AOC** — Cow's Milk, Semi-soft, France
- Pecorino Toscano Fresco** — Sheep's Milk, Semi-soft, Italy
- Drunken Goat** — Goat's Milk, Semi-soft, Mild, Spain
- Stilton** — Cow's Milk, Soft, Bleu Cheese, Crumbly, England
- Chevre** — Goat's Milk, Soft, France
- Petit Brie** — Double Crème Cow's Milk, Soft, France
- Garrotxa** — Goat's Milk, Firm, Spain
- Saxton River** — Cow's Milk, Semi-soft, USA

**Chef's Choice (Four Cheese and Four Meats) 24**

\* Charcuterie and cheese selections are subject to change based on daily selection and availability

## SNACKS

- BAR NUTS.** Mixed Roasted Nuts, Chili, Brown Sugar. **5**
- MARINATED OLIVES.** Citrus, Garlic, Herbs. **5**
- SHRIMP COCKTAIL.** Six jumbo, Cocktail Sauce. **13**
- WINGS.** Naked, Soy Garlic, or Classic Buffalo. **12**  
Blue Cheese, Celery.
- HOUSE CUT FRIES.** Old Bay Aioli. **6**
- ONION RINGS.** Dipping Sauce. **7**
- HOUSE-MADE FRIED PICKLES.** Green Goddess. **8**
- PIMENTO CHEESE.** Ritz Crackers. **6**

## SALADS

- GREEK WEDGE.** Romaine, Cucumber, Tomato, Feta, Red Pepper, Kalamata, Red Onion, Lemon-Tahini Dressing. **12**
  - COBB SALAD.** Grilled Chicken, Greens, Tomato, Bacon, Egg, Avocado, Cheese, Creamy Cilantro. **14**
  - HOUSE SALAD.** Greens, Tomato, Cucumber, Onion, Choice of Dressing. **6**
  - SPINACH SALAD.** Strawberries, Goat Cheese, Almonds, Balsamic Vinaigrette **12**
- \* Add Following to Salad: **Grilled Chicken (+4), Falafel (+4) or Shrimp (+6)**

## SANDWICHES

- PORK BELLY BUN (2).** Braised in Citrus, Soy, Ginger, Garlic, Brown Sugar, Chili Paste. Nestled in a Steamed Bao Bun with Hoisin and Sriracha. Served with Asian Slaw and Kimchi. **12**
- GRILLED CHICKEN.** Marinated in Olive Oil, Vinegar, Herbs. Brioche Roll with Lettuce, Tomato, Avocado, Provolone Cheese, and Bacon. Served with House Cut Fries. Onion Rings (+1). **13**
- ROAST PORK SANDWICH.** Marinated and Slow-Roasted Pork Shoulder. Served on a Warm Roll with Sharp Provolone Cheese, and Broccoli Rabe. Served with House Cut Fries. Onion Rings (+1). **14**
- ANGUS BURGER.** Brioche Roll, Lettuce, Tomato, Red Onion, House-Made Pickles. Served with House Cut Fries. Onion Rings (+1). Bacon (+1). Cheese (+.50). **13**
- BAJA FISH TACOS (3).** Beer-Battered Rockfish, Fresh Corn Tortillas, Spicy Slaw, Pico de Gallo. Served with Salsa Verde. **13**
- CRAB CAKE SANDWICH.** Brioche Roll, Lettuce, Tomato, Red Onion, House-Made Pickles. Served with Tartar Sauce, House Cut Fries. Onion Rings (+1). **17**
- STEAK FRITES.** Marinated Angus Skirt, Chimichurri Sauce, Served with House Cut Fries. **19**
- FALAFEL.** Served on Local Bakery Pita, Greens, Cucumber, Tomato, Red Onion, Tzatziki. **13**

## SWEETS

- SEASONAL COBBLER/CRISP.** Ice Cream. **6**
- CHOCOLATE MOUSSE.** Whipped Cream. **6**

## KIDS MENU

- CHICKEN FINGERS .** Choice of Fries or Fruit. **6**
- QUESADILLA.** Flour Tortilla, Pico de Gallo, S. Cream. **6**
- JUNIOR BURGER.** w/ Cheese, Choice of Fries or Fruit.

## DRAFT BREWS

<b>Beer Flight—Selection of Four 5 ounce pours</b>	<b>12/20oz</b>
<b>Michelob Ultra</b> , St Louis, MO, 4.2% ABV	<b>5/16oz</b>
<b>True Respite Peeled Guavalier</b> , Fruit Beer, 5.6% ABV	<b>8/16oz</b>
<b>Hysteria Tipping Point, Pale Wheat Ale</b>	
Columbia, MD, 5.1% ABV	<b>9/16oz</b>
<b>Key Chesapeake Common</b> , Dundalk , MD 4.8% ABV	
<b>7/16oz</b>	
<b>DuClaw Unicorn Farts</b> , Sour, Baltimore, MD 5.3 ABV	<b>8/10</b>
<b>oz</b>	
<b>DC Brau Pilsner</b> , Washington, D.C., 4.5% ABV	
<b>6/16oz</b>	
<b>DC Brau Public Pale Ale</b> , Washington, DC, 6% ABV	<b>8/16oz</b>
<b>Flying Dog Raging Bitch Belgian IPA</b> , Frederick, , 8.3% ABV	
<b>6/10oz Flying Dog Bloodline Blood Orange Nitro IPA</b> ,	
Frederick, MD, 7% ABV	<b>9/16oz</b>
<b>Guinness Stout</b> , Dublin, IE, 4.2% ABV	<b>6/16oz</b>
<b>True Respite Two Seater Belgian Dubbel</b>	
Derwood, MD, 7.2% ABV	<b>11/16oz</b>
<b>DuClaw Brewing Company Gose O's Sour Gose</b>	
Baltimore, MD 5.5% ABV	<b>7/16oz</b>
<b>Astro Lab Peekaboo IPA</b> , Silver Spring, MD, 6.8% ABV	<b>8/16oz</b>
<b>Denizens South Side Rye IPA</b> , Silver Spring, MD 7.2% ABV	
<b>8/16oz Hysteria Weight of the World, American Amber</b>	
Columbia, MD , 6.6% ABV	<b>7/16oz</b>
<b>Peabody Heights Astrodon Hazy IPA</b> ,	
Baltimore, MD, 7% ABV	<b>7/16oz</b>
<b>Astro Lab Vertical Horizon IPA</b> , Silver Spring, MD 7% ABV	
<b>9/16oz</b>	
<b>Astro-Lab Whirl Jam Pale Ale</b> , Silver Spring, 6.2% ABV	

## BUBBLES

<b>La Cappuccina "Filos" Garganega</b> , Veneto, IT	<b>10</b>
<b>Domaine Carneros</b> , Napa, CA	<b>16</b>

## WHITE

<b>Dipinti Pinot Grigio</b> , Dolomiti, IT	<b>10</b>
<b>Red Tail Ridge Dry Riesling</b> , Finger Lakes, NY	<b>13</b>
<b>Petit Bourgeois Sauvignon Blanc</b> , Loire Valley, FR	<b>10</b>
<b>Fontevicchia Verdicchio</b> , Marche, Italy	<b>12</b>
<b>Little Sheep, Sauvignon Blanc</b> , Marlborough Valley, NZ	<b>8</b>
<b>CVNE Monopole Viura Rioja</b> , Spain	<b>11</b>
<b>Willm Pinot Gris</b> , Alace, FR	<b>12</b>
<b>H Fessy Macon-Villages Chardonnay</b> , Burgundy, FR	<b>13</b>
<b>Las Colinas del Ebro Garnatxa Blanca</b> , Terra Alta, SP	<b>8</b>
<b>Rutherford Ranch Chardonnay</b> , Napa, CA	<b>12</b>

## ROSÉ

<b>Domaine de Mistral</b> , Rhone Valley, FR	<b>8</b>
<b>AA Badenhorst "Les Secateurs"</b> , Swartland, SA	<b>12</b>
<b>Elizabeth Spencer Grenache</b> Mendocino, CA	<b>13</b>

## RED

<b>Terrebonne Pinot Noir</b> , Oregon	<b>11</b>
<b>Donna Laura Sangiovese "Ali"</b> , Tuscany, IT	<b>9</b>
<b>Girardet 14 Vines, Tempranillo Blend</b>	
Umpqua Valley, OR	<b>10</b>
<b>Michele Chiarlo Barbera d'Asti</b> , Piedmont, Italy	<b>12</b>
<b>Sella &amp; Mosca Cannonau</b> , Sardinia, Italy	<b>12</b>
	<b>12</b>
<b>Cune Crianza Tempranillo Rioja</b> , Spain	<b>11</b>
<b>Chateau Recougne Bordeaux Superiore</b> , Bordeaux, FR	<b>11</b>
<b>Annabella Cabernet Sauvignon</b> , Sonoma County, CA	<b>13</b>
<b>Seghesio Zinfandel</b> , Sonoma County, CA	<b>19</b>
	<b>19</b>
<b>Luigi Bosca Malbec</b> , Mendoza, Argentina	<b>15</b>
<b>D'Arenberg Footbolt Shiraz</b> , Barossa, Australia	<b>12</b>
<b>JL Chave Selections "Offerus" St Joseph</b> , Rhone, FR	<b>21</b>

All draft beers and wines by the glass are subject to change in order to keep our selections fresh and interesting. Thank you for your understanding! Tag your photos online with **#KnowlesStation** and show off what you are drinking!