

# KNOWLES STATION

## Wine & Co.

### Flatbreads

**Four Cheese** - Mozzarella, Parmesan, Ricotta, Feta, Pesto (V)

**Figgy Piggy** - Prosciutto, Bleu Cheese, Fig Jam, Arugula

**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 Pate** | 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 (VG/GF)

**Bar Nuts** | 7

Chili, Brown Sugar (V/GF)

**Burrata** | 19

Spaghetti Squash, Apricots, Pepitas,  
Toasted Sourdough (V)

### 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 +21

**Greek** | 15

Romaine, Cucumber, Tomato, Red Pepper, Kalamata

Olives, Red Onion, Feta, Lemon-Tahini Dressing (V/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, Gem Lettuce, Toasted Almonds, Cucumber, Puffed Quinoa,  
Chickpeas, Watermelon Radish, Green Goddess Dressing (V/GF)

**Beet Salad** | 14

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

**House** | 9

Mixed Greens, Tomato, Cucumber, Red Onion (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, Creole Tomato Sauce,  
Pecorino Romano. (GF)

**Wild Mushroom Risotto** | 23

Maitake, Wild Royal Trumpet, Button, Mascarpone, Pecorino Romano.  
(V/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, Bordelaise Sauce, Garlic Mashed Potatoes, Shaved Fennel  
Salad. (GF)

### 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