

KNOWLES STATION

Wine & Co.

Flatbreads

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

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

Vegetable - Garlic, Ricotta, Grilled Asparagus (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 | 12 • 6 | 18

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

Deviled Eggs | 12

Pickled Fresno, Chili Powder,
Herb-Infused Oil (V/GF)

Bao Buns | 15

Pork Belly, Kimchi

Marinated Olives | 8

Citrus, Garlic, Herbs (V/GF)

MD Crab Dip | 19

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

P.E.I. Mussels | 20

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

Chicken Liver Pate | 15

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

Wings | 16

Naked • Buffalo • Mango Habanero

Honey Sriracha • Old Bay • Cajun

Guacamole | 14

Pico de Gallo, Chips (VG/GF)

Bar Nuts | 8

Chili, Brown Sugar (V/GF)

Burrata | 20

Heirloom Tomato, Basil, Balsamic,
Toasted Sourdough (V)

SANDWICHES

Angus Burger | 16

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

Salmon BLT | 19

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, LTP, 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

Sriracha Aioli, LTOP, House-Cut Fries

House-Cut Fries can be substituted for Side Salad or Coleslaw at no additional charge | Onion Rings +2

SALADS

*Add Protein:

Grilled Chicken +7 | Falafel +6 | Shrimp +8
Salmon +9 | Steak +11 | Lobster +21

Greek | 16

Romaine, Cucumber, Tomato, Red Pepper, Kalamata

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

Cobb | 19

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 | 16

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

House | 10

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

PLATES

Baja Fish Tacos • Fried or Grilled | 18

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

*Add Guacamole +2

House-Made Falafel | 17

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

Shrimp & Grits | 22

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)

Fish & Chips | 22

Beer Battered Haddock, Coleslaw, Tartar Sauce, House-Cut Fries

Maine Lobster Roll | 29

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

NY Strip | 32

12oz NY Strip, Bordelaise Sauce, Garlic Mashed Potatoes, Shaved Fennel
Salad (GF)

SIDES

House-Cut Fries (V/GF) | Old Bay Aioli | 8

House-Made Onion Rings (V) | Beer-Battered | 9

Cole Slaw (V/GF) | 5

Crispy Brussel Sprouts (GF) | Sherry Molasses Vin, Bacon Bits | 11

KIDS

*Adult-Size Quesadilla, Chicken Fingers, Mac N' Cheese, Grilled Cheese | 14 *

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

A 20% gratuity will be added to parties of 8 or more. Please request a manager for any questions or concerns