KNOWLES STATION
Wine & Co.

FLATBREADS

Four Cheese - Mozzarella, Parmesan, Ricotta, Feta, Pesto (V)
Figgy Piggy - Prosciutto, Bleu Cheese, Fig Jam, Arugula
Vegetable - Mushrooms, Gruyere, Thyme, Honey (V)
17

CHEESE/CHARCUTERIE

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

3 | 19 • 5 | 27 • 7 | 32

SNACKS

Fried Calamari | 17
Honey Sriracha, Old Bay Aioli

Arancini 3|12 • 6|18
Rice, Parmesan, Mozzarella, Red Pepper Aioli (V)

Deviled Eggs | 14
Pickled Onion, Chili Powder, Herb-Infused Oil (V/GF)

Bao Buns | 16
Pork Belly, Kimchi

Marinated Olives | 10
Citrus, Garlic, Herbs (VG/GF)

MD Crab Dip | 21
Lump Crab, Bechamel/Cheese-Blend, Old Bay Seasoning, Tortilla Chips

Beef Kebab | 16
Avocado Cilantro Aioli

Nachos | 12
Tortilla Chips, Ground Beef, Cheddar Jack, Jalapeno, Pico de Gallo, Salsa Roja
Add: Grilled Chicken +4 | Steak +6 | Pulled Pork +5| Shrimp + 7

Poutine | 15
French Fries, Beef Gravy, Cheddar Curds
Add: Bacon +2 | Pulled Pork +4

Wings | 17
Naked • Buffalo • Mango Habanero
Honey Sriracha • Old Bay • Cajun

Guacamole | 16
Pico de Gallo, Chips (VG/GF)

Bar Nuts | 10
Chili, Brown Sugar (V/GF)

SANDWICHES

Angus Burger | 19
LTOP. House-Cut Fries. *Add: Bacon +1 / Cheese +1 / Bleu +4 / Fried Egg + 1

Salmon BLT | 24
Grilled Filet of Salmon, LTOP, Old Bay Aioli. House-Cut Fries

Crab Cake | 27
Tartar Sauce, LTOP, House-Cut Fries

House-Smoked Pulled Pork Sandwich | 19
Cole Slaw, House BBQ Sauce, House-Cut Fries

House-Made Black Bean Patty | 18
Caramelized Onions, Guacamole, LTP, House-Cut Fries (V)
* Add Provolone +1

Grilled Chicken Sandwich | 18
Marinated Chicken Breast, Provolone Cheese, Avocado, Bacon, LTOP, House-Cut Fries

Fried Chicken Sandwich | 18
Sriracha Aioli, LTOP, House-Cut Fries

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

SALADS

Greek | 18
Romaine, Cucumber, Tomato, Red Pepper, Kalamata Olives, Red Onion, Feta, Lemon-Tahini Dressing (V/GF)

Cobb | 21
Mixed Greens, Grilled Chicken, Tomato, Bacon, Egg, Avocado, Cheese, Creamy Cilantro Dressing (GF)

Caesar | 17
Romaine, Caesar Dressing, Parmesan, Croutons

Green Goddess | 21
Tuscan Kale, Lettuce, Chickpeas, Watermelon Radish, Toasted Almonds, Cucumber, Puffed Quinoa

House | 14
Mixed Greens, Tomato, Cucumber, Red Onion (VG/GF)
*Add Protein to Salad:
Chicken +7 | Falafel +7 | Shrimp +9 Salmon +10 | Steak +12

PLATES

Baja Fish Tacos • *Fried or Grilled* | 20
Corn Tortillas, Spicy Slaw, Pico de Gallo, Salsa Roja
*Add Guacamole +2

House-Made Falafel | 19
Pita Bread, Sweet Potato Romesco, Citrus Hummus, Tzatziki (V)

Shrimp Herb Risotto with Asparagus | 27
Grilled Shrimp, Arborio Rice, White Wine, Parmesan (GF)

Rigatoni with Burrata | 25
Tomato, Shaved Parmesan, Basil Pesto, Chili Flakes

Lemon Cream Pasta |21
Spaghetti, Lemon Zest, Parmesan Cheese, Garlic
*Add Protein to Pasta:
Chicken +7 | Falafel +7 | Shrimp +9 | Salmon +10 | Steak +12

Seafood Pasta | 22
Papardelle, Clams, Tomatoes, Chili Flakes
Add: Shrimp +9 Salmon +10 Lobster +19

Maine Lobster Roll | 36
Open-Faced Brioche Roll, Butter-Poached Lobster, Beurre Blanc, Old Bay Aioli, Cole Slaw, Fries

Fish & Chips | 25
Beer Battered Haddock, Coleslaw, Tartar Sauce, House-Cut Fries

Steak Frites | 33
8oz Sirloin Steak, Chimichurri Sauce, Garlic Parmesan Fries (GF)

SIDES

House-Cut Fries (V/GF) | Old Bay Aioli| 9
House-Made Onion Rings (V) |Beer-Battered| 12
Cole Slaw (V/GF) | 5
Crispy Brussel Sprouts (GF)| Sherry Molasses Vin, Bacon Bits | 15

****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****