



### BOWL OF SOUP

MD CREAM OF CRAB | 13

MD VEGETABLE CRAB GF | 11

SOUP DU JOUR | MP

### SALAD STARTER

ROASTED BEET SALAD GF | 10

arugula, toasted pumpkin seeds, goat cheese, champagne vinaigrette

PAINTED ROMAINE g | 9

stacked caesar, toasted croutons, pecorino cheese, white anchovies

WINTER NUTS & BERRIES | 10

mixed greens, candied walnuts, chapel farms bay bleu, dried blueberries and cranberries, house vinaigrette

CHOPPED SALAD g | 11

mixed greens, tomato, hearts of palm, frizzled onions, creamy tarragon vinaigrette

SALAD ADDITIONS

crab cake MP | chicken breast GF 8  
seared salmon 12 | grilled shrimp 12

### SIDES TO SHARE GF | V | 8

SEASONAL VEGETABLE

ROASTED EXOTIC MUSHROOMS

BRUSSEL SPROUTS & BACON

GARLIC MASHED POTATOES

HOUSE FRIES WITH PARMESAN



## FOOD FOR FRIENDS

CHESAPEAKE CRAB DIP g | 18

spinach, artichokes, country ham, mini naan, crackers

CALAMARI BOWL | 14

fried zucchini, pepperoncini, tomato caponata, balsamic glaze

LITTLE NECK CLAMS g | 15

white wine garlic cream, chorizo, fennel, mustard, crispy bread

MEDITERRANEAN FLATBREAD | 12

basil pesto, mascarpone, artichoke, tomato, mozzarella, spinach

CHICKEN NACHOS GF | 15

green chili chicken, cheddar, house fried tortilla chips

JW BUTCHER BOARD g | 23

local cheeses, hard meats, peach chutney, grain mustard, olives, nuts, crackers

SESAME CRUSTED TUNA GF | 16

seared rare, sriracha aioli, sweet onion glaze, wakame, crispy vegetables

SEARED SCALLOPS GF | 16

crispy pork belly, sweet potatoes, charred brussel sprouts, maple glaze

HARISSA CARROTS GF | 12

braised carrots, tzatziki

PLOUGHMAN'S PLATTER g | 18

pork belly, smoked sausage, pimento cheese, pickled eggs, spicy mustard, sweet pickled peppers, toasted ciabatta

## MAINS

JUMBO LUMP CRAB CAKES | MP

mustard sauce, garlic mashed potatoes, seasonal vegetable

NEW YORK STRIP GF | 48

14 oz., red wine truffle butter, garlic mashed potatoes, seasonal vegetable

PETITE FILET MIGNON GF | 39

blackened shrimp, béarnaise, garlic mashed potatoes, seasonal vegetable

PARMESAN CRUSTED CHICKEN | 28

angel hair pasta, tomato sauce, lemon beurre blanc, crispy kale and capers

SEAFOOD NANTUCKET | 36

scallops, shrimp, lobster, clams, fettuccini nest, lobster cream sauce, arugula salad

HARVEST DUCK BREAST GF | 32

pan seared med rare, sour cherry demi, au gratin potatoes, shaved brussel sprouts

GRILLED SALMON GF | 29

mediterranean spice rub, spinach, lentil pilaf, lemon beurre blanc

SHRIMP & GRITS | 26

yellow corn grits, spicy seared shrimp, andouille sausage, shrimp stock gravy

KNOXIE'S BURGER g | 19

10 oz. house blend, cheese, lettuce, tomato, house pickles, garlic aioli, parmesan fries

VEGETABLE RISOTTO GF | V | 30

Red pepper risotto, mushrooms, pearl onions, edamame, Romanesco tomatoes & parmesan cheese

We compose our dishes to feature the finest ingredients and flavors.

We encourage guests to enjoy these dishes as they have been created.

Executive Chef | Paul Shiley    Executive Sous Chef | Christopher Roy

GF | Gluten Free    g | Gluten Free Optional    V | Vegetarian

\*Consuming raw or undercooked foods may increase your risk of contracting a foodborne illness, especially if you have certain medical issues.

## HAPPENINGS & EVENTS

MONDAY

MONDAY BLUES

music + locals menu

TUESDAY

PATTY + PINT

burger + beer \$18

WEDNESDAY

WHISKEY NIGHT

cocktails + flights

THURSDAY

1/2 PRICE WINE

LIVE MUSIC

UPCOMING EVENTS

VALENTINE'S DAY

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## SIGNATURE COCKTAILS

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**DREAMS OF SPRING** | 10  
wheatley vodka, white cranberry juice, fresh lime,  
grapefruit soda, sparkling wine

**VERMONT 75** | 11  
barr hill gin, house grenadine,  
fresh lemon, hard cider

**CHAI TAI** | 12  
spiced rum, amaro montenegro,  
fresh lime, chai syrup, orgeat, dark rum float

**BLACK MAPLE MANHATTAN** | 13  
sazerac rye, amaro montenegro,  
smoked maple syrup, angostura, orange bitters

**WILD WHISKEY SOUR** | 12  
wild turkey 101, chai syrup, fresh lemon, angostura

**AUTUMN SUNSET** | 9  
el jimador blanco, house grenadine,  
hibiscus liqueur, fresh orange juice

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### WHITE

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TOAD HOLLOW, Chardonnay, Unoaked, Sonoma, Ca.	10   42
THE CRUSHER, Chardonnay, Napa, Ca.	8   35
SONOMA-CUTRER, "Russian River" Chardonnay, Sonoma, Ca.	14   53
SANTA MARGHERITA, Pinot Grigio, Adige River Valley, Italy	65
JOSEPH DROUHIN POUILLY-FUISSSE, Chardonnay, France	79
CHALK HILL ESTATE, Chardonnay, Sonoma, Ca.	64
ROMBAUER, Chardonnay, Carneros, Ca.	80
HARTFORD COURT, Seascape Vineyard Chardonnay, Sonoma	125
ANGELINI, Pinot Grigio, Veneto, Italy	8   34
MASO CANALI, Pinot Grigio, Trentino, Italy	12   49
KURANUI, Sauvignon Blanc, Marlborough, New Zealand	10   42
DECOY, Sauvignon Blanc, Sonoma, Ca.	48
CHATEAU SOUVERAIN, Sauvignon Blanc, Ca.	8   34
CHATEAU PROMIS, White Blend, Bordeaux, France	41
KIM CRAWFORD, Sauvignon Blanc, Marlborough, New Zealand	44
BUENA VISTA, Chardonnay, North Coast, Ca.	42
CONUNDRUM, White Blend, California	40
HONIG, Sauvignon Blanc, Napa, Ca.	46
SINGLE POST, Riesling, Germany	9   38
AYANA, Moscato, Australia	8   32

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### CHAMPAGNE AND SPARKLING

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SALON Blanc de Blanc, Brut Champagne, France	660
KRUG 2004, Brut Champagne, France	475
VEUVE CLIQUOT, Brut Champagne, France	129
TATtingER, Brut Champagne, France	99
NICHOLAS FEUILLATTE, Brut Champagne, France	78
GLORIA FERRER, Blanc de Blanc, Sonoma, Ca.	48
CUVEE JEAN LOUIS, Brut Blanc de Blanc, France	10   38
CORTEFRESCA, Prosecco, Italy	8   36

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### ROSÉ (STILL AND SPARKLING)

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HAYES RANCH, Rosé, California	8   34
FLEURS de PRAIRIE, Rosé, Cotes de Provence, France	12   48
SCHRAMSBERG "MIRABELLE", Brut Rosé, Ca.	78
WHISPERING ANGEL, Rosé, Cotes de Provence, France	65

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### RED

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JULIA JAMES, Pinot Noir, Ca.	9   36
BELLE GLOS, Dairyman, Pinot Noir, Russian River Valley, Ca.	98
IRIS, Pinot Noir, Willamette Valley, Or.	12   52
LEMELSON, Thea's Selection, Pinot Noir, Willamette Valley, Or.	78
ZOLO, Malbec, Mendoza, Argentina	8   34
MATTHEW FRITZ, Cabernet Sauvignon, Ca.	9   38
ALEXANDER VALLEY, Cabernet Sauvignon, Ca.	14   55
RAVEL & STITCH, Cabernet Sauvignon, Ca.	55
MOUNT VEEDER, Cabernet Sauvignon, Napa, Ca.	74
SCATTERED PEAKS, Cabernet Sauvignon, Napa, Ca.	82
OBSIDIAN RIDGE, "Half Mile" Cabernet Sauvignon, Napa, Ca.	120
NICKEL & NICKEL, "De Carle" Cabernet Sauvignon, Napa, Ca.	190
CHATEAU d' ARCINS, Red Blend, Bordeaux, France	79
STAG'S LEAP, Petit Sirah, Napa, Ca.	78
SKYFALL, Merlot, Columbia Valley, Wa.	10   42
GUNDLACH BUNDSCHU, Mountain Cuvee, Sonoma County, Ca.	52
MAISON NICOLAS, Pinot Noir, France	40
DUCKHORN, Merlot, Napa, Ca.	98
ROMBAUER, Merlot, Napa, Ca.	84
MICHAEL DAVID WINERY, "Petite Petit" Blend, Lodi, Ca.	45
MONTE ANTICO, Red Blend, Toscana, Italy	43
RODNEY STRONG, "Upshot" Red Blend, Sonoma, Ca.	49