



## BOWL OF SOUP

- MD CREAM OF CRAB | 10
- MD VEGETABLE CRAB | 8
- BUTTERNUT SQUASH BISQUE | 8

## SALAD STARTER

- ROASTED BEET SALAD <sup>GF</sup> | 10  
arugula, toasted pumpkin seeds, goat cheese, champagne vinaigrette
- WARM SPINACH SALAD <sup>v</sup> ● | 10  
wilted spinach, apples, wild mushrooms, croutons, caramelized onion and pancetta dressing
- HUNTERS' FARM SALAD <sup>v</sup> | 10  
dried cranberries, spiced pecans, grapefruit, irish stout cheddar, lingonberry dressing

### SALAD ADDITIONS

- crab cake 15 | chicken breast <sup>GF</sup> 8 | seared salmon 12 | grilled shrimp 12

## SIDES TO SHARE | 8

- BRAISED BRUSSEL SPROUTS  
bacon, candied walnuts, balsamic
- ROASTED EXOTIC MUSHROOMS <sup>v</sup>  
BROCCOLI with hollandaise <sup>v</sup>
- GARLIC MASHED POTATOES <sup>v</sup>

## FOOD FOR FRIENDS

- CHESAPEAKE CRAB DIP | 15  
spinach, artichokes, country ham, mini naan, crackers
- HARVEST PIEROGIS <sup>v</sup> | 12  
apple brussel sprout slaw, cider cream
- CALAMARI BOWL | 14  
fried zucchini, pepperoncini, tomato caponata, balsamic glaze
- PAN SEARED SCALLOPS | 16  
jumbo, corn pudding, crispy speck, avocado vinaigrette, tomato salsa
- PEI MUSSELS | 14  
garlic marsala broth, grilled ciabatta
- SEARED AHI TUNA | 16  
seaweed salad, pickled ginger, wasabi mayo, asian glaze
- FALL FLATBREAD <sup>v</sup> | 12  
roasted mushrooms, mascarpone, smoked gouda, arugula, truffle oil
- KNOXIE'S SELECT OYSTERS | MP  
weekly oysters on the half shell priced per half dozen

## MAINS

- JUMBO CRAB CAKES | 38  
mustard sauce, garlic mashed potatoes, seasonal vegetable
- NEW YORK STRIP <sup>GF</sup> | 45  
herb butter, garlic mashed potatoes, seasonal vegetable
- PETITE FILET MIGNON <sup>GF</sup> | 37  
lump crab, bordelaise, béarnaise, garlic mashed potatoes
- PORK OSSO BUCCO | 30  
white bean cassoulet, collard greens, cider pomegranate gravy
- GRILLED SALMON | 28  
bistro rubbed, toasted orzo pilaf, shaved Brussel sprouts, smoked tomato lemon beurre blanc
- FLUKE FLORENTINE ● | 32  
spinach and crab stuffed roulades, old bay cream, seasonal vegetables
- HAZELNUT CHICKEN ● | 24  
frangelico cream, pomegranate molasses, garlic mashed potatoes
- TAVERN POT PIE ● | 26  
braised beef tips, pearl onions, carrots, celery, sweet peas, gruyere cheese, duchess potato dollop
- KNOXIE'S BURGER | 17  
choice of cheese, garlic, mayo, fries
- CAULIFLOWER STEAK <sup>v</sup> | 23  
dijon lemon cream, house parsley gremolata, eggplant fries

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    V | Vegetarian

**OUR LEADER'S VISION** John Wilson was our leader and a true visionary for our company and community. We will work hard to ensure his vision will continue to thrive and grow. JW always said, "we are in the celebration business" and we promise to continue celebrating all of the big and small moments in life.

● **TAVERN ON THE BAY CLASSIC DISHES** John Wilson opened the doors to Tavern on the Bay in 1999. Knoxie's Table is thrilled to reprise these dishes from more than 20 years ago.