



Seasonal Soups

CREAM OF CRAB 13
VEGETABLE CRAB GF 12
GAZPACHO v 9 | 13 with crab

Featured Salads

KNOXIE'S CAESAR 12
romaine, pecorino, ciabatta croutons, caesar dressing *gf v*

BETH'S GARDEN SALAD 10
mixed greens, cucumbers, grape tomatoes,
shredded carrots, shaved red onion, ranch dressing *GF V*

STRAWBERRY SPINACH SALAD 12
spinach, candied pecans, feta cheese,
puff pastry twists, lemon poppy seed dressing *gf v*

ROASTED BEET SALAD 12
greens, arugula, roasted red beets, tomatoes,
red onion, goat cheese, sunflower seeds,
champagne tarragon dressing *GF V*

BLACK & BLEU WEDGE 24
blackened beef tips*, tomatoes, cucumbers, avocado,
crispy onions, bleu cheese, bleu cheese dressing *gf v*

SALAD ADDITIONS | crab cake MP | chicken breast GF 10
salmon* GF 14 | (6) jumbo shrimp GF 16 | tenderloin tips* GF 14

Main Plates

GRILLED FILET MIGNON & SHRIMP 50
7 oz. prime filet*, blackened shrimp, bearnaise,
garlic mashed potatoes, seasonal vegetables *GF*

JUMBO LUMP CRAB CAKES MP
mustard sauce, garlic mashed potatoes,
seasonal vegetables

PARMESAN CRUSTED CHICKEN 28
angel hair, marinara, crispy kale, parmesan, fried
capers, preserved lemon, beurre blanc

HAZELNUT CRUSTED HALIBUT 38
wild rice blend pilaf, sautéed spinach with lemon and garlic,
pomegranate molasses, hazelnut butter sauce *GF*

PAN FRIED PORK CUTLET* 27
crispy fingerling potatoes, warm kale, carrot, brussels,
kohlrabi slaw with sweet onion vinaigrette, lemon-chive
crème fraiche sauce, seared lemon

GARLIC BUTTER SHRIMP 32
jumbo shrimp, angel hair, peas, marinated tomatoes and
artichokes, garlic confit, pea shoots, shaved radishes *gf*

SESAME CRUSTED ROASTED SALMON* 32
basmati rice, chilled cucumber-asparagus salad, soy glaze *gf*

SEAFOOD RISOTTO 39
scallops, shrimp, jumbo lump crab, roasted zucchini,
yellow squash, mushrooms, tomatoes, beurre blanc *GF*

Food With Friends

CHESAPEAKE CRAB DIP 19
spinach, artichokes, country ham,
mini naan, crackers *gf*

CALAMARI BOWL 18
fried zucchini, pepperoncini, tomato caponata,
pecorino, balsamic glaze

JW BUTCHER BOARD 24
selection of cheeses and hard meats, chutney, grain
mustard, olives, nuts, honeycomb, fruit, crackers *gf*

KNOXIE'S FLATBREAD 13
mascarpone, grilled vegetables, feta, mozzarella,
provolone, basil pesto, arugula, balsamic glaze *v*

FRIED OYSTER BASKET 17
six fried oysters, shoestring fries with truffle salt,
chesapeake remoulade, peppadew peppers

SHORT RIB BAO BUNS 15
red cabbage slaw, gochujang kirby cucumbers,
bulgogi sauce, cilantro

SEARED SCALLOPS 18
mint-pea puree, crispy pork belly lardons,
beech mushrooms, black garlic aioli *gf*

SESAME CRUSTED TUNA* 19
seared rare, sriracha aioli, sweet onion glaze,
wakame, crispy vegetables *gf*

GRILLED CHICKEN SKEWERS 14
spiedie marinade, roasted asparagus, cauliflower,
tomato and mint tabbouleh, tzatziki sauce

FRIED GREEN TOMATO & BURRATA CAPRESE 15
cornmeal dusted, basil gremolata, cracked black pepper,
garlic oil, balsamic glaze, micro basil, pecorino crostini's *v*

KNOXIE'S PIEROGIES 13
green pea puree, sugar snap peas, crispy pancetta,
pea shoots, lemon oil, crispy pecorino cheese *v*

STEAK TIPS & FRITES 32
marinated hanger steak*, shoestring fries with truffle salt,
rocket salad, demi sauce, bearnaise sauce *gf*

KNOXIE'S BURGER 22
10 oz. house blend*, peppered bacon, choice of cheese,
lettuce, tomato, house pickles, roasted garlic aioli, southern
spicy mustard, kaiser bun, parmesan fries *gf*

ROASTED MUSHROOM BOLOGNESE 24
capellini pasta, marinara, pecorino, truffle oil, micro basil *v*

Knoxie's Cuts

mashed potatoes, vegetable of the day, red wine sauce *GF*

14 OZ. PRIME CENTER CUT NY STRIP* 68

16 OZ. PRIME RIBEYE* 66

10 OZ. WAGYU PICANHA* 52

16 OZ. NEW ZEALAND RACK OF LAMB* 48

ENHANCEMENTS \$5 | bleu cheese crust, bordelaise mushrooms
SAUCE FLIGHT \$8 | steak sauce, chimichurri, bearnaise, demi

All steaks feature Knoxie's bistro rub.

Sides to Share *9 each*

GARLIC MASHED POTATOES *GF V* | ROASTED MUSHROOMS *GF V*
ROASTED ASPARAGUS *GF V* | TRUFFLE & GRUYERE POTATO CROQUETTES *v*
PARMESAN FRIES *v* | CAULIFLOWER TABBOULEH *v* | SEASONAL VEGETABLES *GF V*

GF | Gluten Free V | Vegetarian gf | Gluten Free Optional v | Vegetarian Optional
**Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Signature Cocktails

- CHERRY PIE OLD FASHIONED | 15
brown butter washed old forester 100 proof bourbon, cherry liqueur, cherry syrup, cherry bitters
- BLUSHING BLONDE | 15
lillet rosé, st. germain elderflower liqueur, "another" hendricks gin, grapefruit, lemon bitters
- SOUTHBOUND SHANDY | 15
buffalo trace bourbon, orange liqueur, peach nectar, lemon, wheat beer
- LAVENDER CLUB | 15
wheatley vodka, lillet rosé, lemon, raspberry syrup, lavender bitters
- MANGO BASIL SMASH | 15
wheatley vodka, lemon, basil syrup, orange blossom mango foam
- AGAVE & ALMOND OLD FASHIONED | 15
milagro reposado tequila, amaretto, agave, orange bitters
- COCO ESPRESSO | 15
planteray coconut rum, creme de cacao, rise up espresso, chocolate bitters
- SMOKED PINEAPPLE CANTARITO | 15
milagro blanco tequila, mezcal, passionfruit liqueur, lime, pineapple soda
- FRESCO SPRITZ | 15
st. germain elderflower liqueur, cucumber lime cordial, mint, prosecco
- SAZERAC LEGNEDAIRE | 250
pierre ferranc legendaire cognac, van winkle family reserve rye,
la grande chartreuse & absinthe rinse, angostura 200 yr anniversary bitters, demerara sugar

Alcohol Free Selections

- CUCUMBER BLOSSOM FIZZ (NA) | 12
cucumber lime cordial, verjus blanc, orange blossom water, ginger beer
- NEGRONI SBAGLIATO (NA) | 12
lyre's non-alcoholic aperitivo, pathfinder non-alcoholic hemp amaro, dealcoholized prosecco
- ACQUA PANNA – MINERAL WATER 750 ML | 6
- SAN PELLEGRINO – SPARKLING MINERAL WATER 750 ML | 6
- MIONETTO, Dealcoholized Prosecco, *Véneto, Italy* 12 (NA)
- SERENA MODE, Dealcoholized Sauvignon Blanc, *Central Valley, Chile* 12 (NA)

Wines by the Glass

CHAMPAGNE & SPARKLING

- VEUVE CLICQUOT, Brut Reserve Cuvée, *Champagne, France* 26
- PIPER HEIDSIECK, Brut Cuvée 1785, *Champagne, France* 24
- SANTA MARINA, Prosecco, *Delle Venezie, Italy* 10

WHITE & ROSÉ

- MEZZACORONA, Pinot Grigio, *Alto Adige, Italy* 10
- KURANUI, Sauvignon Blanc, *Marlborough, New Zealand* 12
- DOMAINE LAUVERJAT, Sauvignon Blanc, *Sancerre, France* 19
- VILLA SPARINA, Gavi, *Piedmont, Italy* 14
- DIATOM, Chardonnay, Unoaked, *Santa Barbara, Ca.* 14
- BUEHLER VINEYARDS, Chardonnay, *Russian River Valley, Ca.* 15
- URBAN, Riesling, *Mosel, Germany* 11
- AIX, Rosé, *Côtes de Provence, France* 14

RED

- VIOLET HILL, Pinot Noir, *Santa Barbara, Ca.* 15
- DOMAINE BERNARD RION, Pinot Noir, *Cote d'Or, Burgundy, France* 24
- BROADSIDE, Cabernet Sauvignon, *Paso Robles, Ca.* 14
- ALEXANDER VALLEY VINEYARDS, Cabernet Sauvignon, *Ca.* 16
- CHATEAU DE PEZ, "2nd Pez" Blend, *Saint-Estèphe, Bordeaux, France* 24
- TERRAZAS DE LOS ANDES, "Reserva" Malbec, *Mendoza, Argentina* 14
- LA SOLITUDE, Blend, *Côtes du Rhone, France* 15
- MARQUES DE RISCAL, "Reserva" Tempranillo, *Rioja, Spain* 14