

# The Kitty Knight

## Two for Tuesday Menu

### Starters

**CHARCUTERIE BOARD • 12 GF**

Specialty meats & cheeses, grapes, stuffed figs, pepperoncini olive relish

**SEAFOOD COCKTAIL • 14 GF**

Shrimp, crab, calamari, jalapenos, onions, bell peppers and cilantro in a spicy tomato marinade

**STEAK FRITES • 12 GF**

Blackened steak with house made Old Bay chips

**LOLLIPOP LAMP CHOPS • 15 GF**

Grilled herb crusted lamb chops, oyster mushrooms, port wine reduction and tarragon oil

**SEARED GINGER CALAMARI • 14 GF**

Apples, cranberry, cashews, fried sage, pomegranate seeds with a pomegranate reduction

**BUTTERNUT SQUASH BRUSCHETTA • 10**

Pomegranate, fried sage, almonds, ricotta and crostini

**OYSTERS BON FEMME • 12**

Crab, bacon, cream, gruyere gratin and scallions

**TAVERN WINGS • 12 GF**

Wings tossed in either Buffalo, BBQ Bourbon or Honey Siracha sauce. Served with Ranch or Bleu Cheese and celery

### Greens

**HOUSE • 9 GF • V**

Mixed greens, sunchoke, radishes, shaved carrots, cucumbers and corn

**CAESAR • 10**

Romaine, parmesan cheese and herbed croutons

**WALDORF • 9 GF**

Bibb, candied walnuts, Riesling raisins, sliced apples, cranberries, goat cheese and Waldorf dressing

**ROASTED BEET • 10 GF**

Goat cheese, crème fraiche, prosciutto and red wine reduction

**BUTTERNUT SQUASH • 10 GF**

Spinach, feta, pecans and blood orange vinaigrette

### Add-Ons

**CRAB CAKE • 11**

**SEARED SWORDFISH • 10**

**CHICKEN BREAST • 7**

**GRILLED SHRIMP • 9**

**BLACKENED STEAK • 10**

### Soups

**FRENCH ONION • 8**

Herb crostini & gruyere cheese

**CRAB BISQUE • 6/9**

Lump crab, Old Bay, scallions in a creamy white wine broth

**SOUP DU JOUR • 5/8**

Daily house made soup



the Kitty Knight House

### Miss Catherine “Kitty” Knight

The British invaded the Eastern Shore during the War of 1812. Their goal was to burn down houses and communities close to the shore to protect their soldiers as they moved about the Chesapeake area. While the men marched to fight, older men, women and children were left to protect the area. They were no match for trained British troops and many fled fearing for their safety. After British forces landed, they burned Fredericktown and the lower part of Georgetown. As they approached the hill where the two brick houses were located, they were met by Miss Kitty Knight. She stood her ground and pleaded with Admiral Cockburn not to burn the houses. The British had already put the torch to one of these houses that was occupied by a sick and elderly lady.

Miss Kitty pleaded for the elderly lady and her home and managed to convince the Admiral not to burn the houses. Miss Kitty is reported to have stamped the flames out twice. This all happened even though Kitty did not own either of the houses. She was doing her duty to protect the community. She did, however, purchase one of the houses.

### Sandwiches

Served with choice of Classic or Truffle French Fries

**TAVERN BURGER • 15**

Grass-fed Angus beef\*, swiss cheese, lettuce, tomato, caramelized onions, sautéed mushrooms and Dijonnaise

**GOUDA BURGER • 16**

Grass-fed Angus beef\*, smoked gouda, and bacon jam

**CRAB CAKE SANDWICH • 18**

Toasted brioche roll, lettuce, tomato, and Dijon remoulade

**PASTRAMI • 14**

Hot pastrami on marble rye with swiss, coleslaw, and whole grain Dijon dressing

**FRENCH ONION CHICKEN • 14**

Spinach, caramelized onions & gruyere, served on an onion roll

**MEATLOAF • 15**

Horseradish ketchup glaze, lettuce, pickled onions, served on Texas toast

**GF • Gluten Free**

**V • Vegetarian**

*\*Beef locally sourced from Crow Farms in Kennedyville, MD*

Consuming raw or undercooked animal foods may increase your risk of foodborne illness, especially if you have certain medical conditions.

# The Kitty Knight

## Entrees

Served with your choice of two side items.

### Land

- COUNTRY FRIED STEAK • 18**

Pinot Project Pinot Noir

Breaded and fried New York Strip with chorizo gravy
- PORK CHOPS • 16** GF

Zaccagnini Montepulciano

Two grilled bone-in pork chops served with a spicy honey apricot glaze
- ROSEMARY CHICKEN • 16** GF

Kim Crawford Sauvignon

Grilled Euro breast of chicken marinated in rosemary and lemon garlic oil

### Sea

- GRILLED SWORDFISH • 19** GF

Ken Forrester Chenin Blanc

Bourbon marinated swordfish steak, flame grilled with pesto butter
- RAINBOW TROUT • 17** GF

Tiamo Pinot Grigio

Stuffed with wild cherries, cashews, and lemon with salsa verde
- CRAB CAKE • 20**

Ruffino Prosecco

One Jumbo lump crab cake with Dijon remoulade

## Composed Entrées

- SHORT RIB POT PIE • 19** GF

J Lohr Cabernet

Short rib, pearl onions, mushroom, potatoes, peas, and carrots
- CHICKEN AND DUMPLINGS • 18**

Pinot Project Pinot Noir

Chicken stewed with root vegetables in velouté with drop dumplings
- RAVIOLI • 16**

La Maia Lina Chianti

Goat cheese and apple with pomodoro sauce
- SEARED TURNIP ESCALLOPS • 16** GF • V

Kim Crawford Sauvignon Blanc

Pan seared turnips, roasted beet ratatouille with a butternut squash puree

### Starches

- SWEET MASHED POTATOES
- HERB ROASTED RED POTATOES
- MASHED POTATOES DU JOUR
- TRUFFLE MAC & CHEESE
- RISOTTO DU JOUR

### Vegetables

- CREAMED SPINACH
- FLASH FRIED BRUSSEL SPROUTS
- BROCCOLINI
- BRAISED COLLARD GREENS
- CORN PUDDING

## Beverages

- SODA • 3**

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper

Mountain Dew, Ginger Ale, Lemonade
- ICED TEA • 3**

Sweetened or Unsweetened
- COFFEE • 2**

**HOT TEA • 2**

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The Kitty Knight proudly supports local farms, vineyards and breweries.