

The Kitty Knight

BRUNCH MENU

Breakfast

CRÈME BRÛLÉE FRENCH TOAST • 11

Brioche, choice of bacon, or sausage, roasted potatoes

TAVERN BREAKFAST • 12 ^{GF}

Two eggs, bacon or sausage, potatoes, fresh fruit & toast

EGGS BENEDICT • 12

Ham or crab, sautéed spinach, English muffin, hollandaise, roasted potatoes

PANCAKES • 11

Three stack with bacon or sausage, and roasted potatoes

Add blueberries or chocolate chips for \$1

STEAK AND EGGS • 18 ^{GF}

6oz NY Strip with three eggs, & roasted potatoes

BREAKFAST SKILLET • 14 ^{GF}

Roasted potatoes, peppers, onions steak, cheddar jack and eggs

THREE EGG OMELETTE

- Choice of:
- Spinach, mushroom & swiss • 12
 - Chicken, peppers, cheddar & sour cream• 12
 - Steak, peppers, mushrooms, onions & • 12
cheddar jack cheese
 - Crab, shrimp, spinach, peppers & • 13
Hollandaise

AVOCADO TOAST • 9

Avocado spread with red onions, basil, roasted tomatoes, and balsamic on multigrain ciabatta

YOGURT PARFAIT • 8

Greek Yogurt topped with fresh seasonal fruit and granola

Starters

TAVERN WINGS • 12

Wings tossed in either a buffalo, BBQ bourbon or honey Sriracha sauce, served with celery and your choice of ranch or bleu cheese

CHARCUTERIE BOARD • 12 ^{GF}

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

CRAB DIP • 14

Lump crab meat mixed with creamy cheeses & served with flat bread

QUESADILLA • 14

Blackened steak and shrimp, cheddar jack, sautéed peppers

FRIED CALAMARI • 14

Served with pickled banana peppers, dill & marinara sauce

SEARED SCALLOPS • 15 ^{GF}

Pan seared with roasted corn puree, pickled onion fennel slaw

LOLLIPOP LAMB CHOPS • 15 ^{GF}

Grilled herb-crusted lamb chops, oyster mushrooms, port wine reduction

BRUSCHETTA • 8

Fresh tomatoes, garlic, olive oil, toasted crostini

Sandwiches

Served with choice of Classic or Truffle French Fries

BACON JAM GOUDA BURGER • 16

Angus beef* topped with smoked gouda, bacon jam

TAVERN BURGER • 15

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

CRAB CAKE SANDWICH • 18

Toasted brioche roll, lettuce, tomato, and Dijon remoulade

FRIED CATFISH • 12

Corn meal breaded, pickled onion slaw

CHICKEN BACON RANCH • 12

Grilled chicken, bacon, cheddar and Ranch dressing on a brioche roll

BLACKENED TUNA SANDWICH • 14

Cajun spiced tuna with pickled onion jalapeno slaw and remoulade sauce

Salads

HOUSE SALAD • 9 ^{GF}

Mixed greens with heirloom tomatoes, radish, shaved carrots, cucumber, and pickled onion

CAESAR SALAD • 10 ^{GF}

Crisp romaine lettuce, topped with parmesan, and herbed croutons

WALDORF • 9 ^{GF}

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

PASTA SALAD • 10 ^{GF}

Rainbow farfalle, banana peppers, roasted tomatoes, carrots, Feta cheese

CHOICE OF PROTEIN

- | | |
|----------------|--------------------|
| Crab Cake • 11 | Chicken Breast • 7 |
| Salmon • 10 | Tuna • 9 |
| Swordfish • 10 | Grilled Shrimp • 9 |

Sides

- | | |
|------------------|----------------------|
| BACON • 4 | ROASTED POTATOES • 3 |
| PORK SAUSAGE • 4 | SCRAPPLE • 3 |
| FRENCH FRIES • 5 | SIDE OF TOAST • 2 |

Soups

MARYLAND CRAB • 6/9

Lump crab, Old Bay, mixed vegetables in tomato broth

FRENCH ONION • 8

Topped with crostini & gruyere cheese

SOUP DU JOUR • 5/8

Beverages

- | | |
|------------------------|--------------------|
| BLOODY MARY • 7 | MIMOSA • 7 |
| BLOODY MARY BAR • 9/20 | GRAN MIMOSA • 9/20 |

**Beef provided by 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.

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WHITE WINE	
Tiamo Pinot Grigio, Veneto, Italy <i>apple, pear</i>	7/10/26
Zaccagnini Pinot Grigio, Abruzzo, Italy <i>green apple, peach, lemon</i>	9/34
Kim Crawford Sauvignon Blanc, New Zealand <i>passionfruit, melon, grapefruit</i>	9/12/30
Broken Spoke Fill in the Blanc, Md <i>grapefruit</i>	32
Pascal Jolivet Sancerre, Sancerre, France <i>green apple, citrus, vanilla</i>	45
Crow Vineyards Vidal Blanc, Maryland <i>nectarine, peach</i>	9/12/32
Ken Forrester Chenin Blanc, South Africa <i>pear, green apple</i>	7/10/26
Charles & Charles Chardonnay, Washington <i>apple, pear, citrus, light oak</i>	8/11/31
Clean Slate Riesling, Mosel, Germany <i>peach, minerality</i>	7/10/26
Crow Vineyards Rosé, Maryland <i>peach, strawberry, lilac</i>	9/12/32

SPARKLING & CHAMPAGNE	
Freixenet Blanc de Blanc, France	8 / 30
Ruffino Prosecco Split	10
Ruffino Prosecco Rosé Split	10
Saracco Moscato, Italy	9/32
Chateau Bu-De Blanc De Blanc, MD	51
La Marca Prosecco, Italy	10/36
Pol Roget Brut NV, France	92

RED WINE	
The Pinot Project Pinot Noir, California <i>pomegranate, black cherry</i>	8/11/30
David Bruce Pinot Noir, Russian River <i>blackberry, blood orange, honeysuckle</i>	70
Broken Spoke Revel Red, Maryland <i>cherry, blackberry</i>	32
Hayes Ranch Merlot, California <i>blackberry, plum</i>	7/10/26
La Maia Lina Chianti, Tuscany, Italy <i>dry, unoaked</i>	8/11/30
Crow Vineyards Barbera Red, Maryland <i>dried strawberry, violet</i>	9/12/32
J Lohr Cabernet, Paso Robles <i>black cherry, dark chocolate, coffee</i>	10/14/38
Alexander Valley Vineyards Cabernet <i>black cherry, plum, chocolate, oak</i>	48
Chateau Bu-De 1660 Red Blend, Maryland <i>blackberries, graphite</i>	68
Zaccagnini Montepulciano <i>Dark berries, leather & black pepper</i>	9/12/34
Alta Vista Malbec <i>Raspberry ganache fruits & American oak</i>	7/10/24

HOUSE POUR
\$6
LINDEMANS: CHARDONNAY, PINOT GRIGIO, MERLOT, CABERNET, PINOT NOIR

BEERS ON TAP

Dogfish Head 60 Min ● 6	SA Seasonal Lager ● 7
Evil Genius Stacy's Mom ● 7	Blue Moon ● 5
Miller Lite ● 3.5	Yuengling ● 3.5

DOMESTIC BOTTLE BEER	
\$4.5	
Angry Orchard	Kaliber N/A
Budweiser	Michelob Ultra
Bud Light	Miller Light
Coors Light	

IMPORTED BOTTLE BEER	
\$5	
Corona	Corona Light
Heineken	Stella Artois

CRAFT BEER
\$6
Cigar City- <i>Jai Alai IPA</i> , 7.5% (Tampa, FL)
Burley Oak- <i>Seasonal IPA</i> (Berlin, MD)
RAR- <i>Nanticoke Nectar IPA</i> , 7.5% (Cambridge, MD)
Union Craft Brewing- <i>Seasonal IPA (Baltimore, MD)</i>
Lagunitas- <i>Little Sumpin Ale</i> , 7.5% (Petaluma, CA)

HARD SELTZER
\$5
Truly: Lemon/Lime, Wild Berry, Rosé

DRINKS
Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Mountain Dew, Ginger Ale, Lemonade ● 3
Unsweet/Sweet Tea ● 3
Coffee & Hot Tea ● 2

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 eventually.

We proudly support local farmers, vineyards, and breweries.