



BRUNCH

Chicken Liver Mousse.....	12	Mixed Greens.....	13
<i>Brioche, Rhubarb, Beet Molasses</i>		<i>Goat Cheese, Candied Nuts,</i>	
		<i>Rhubarb</i>	
Avocado Toast.....	14	Bar Harbor Mussels.....	15
<i>Anadama, Strawberries, Montreal</i>		<i>'Nduja, Allagash White, Scallions</i>	
<i>Steak Seasoning</i>			
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*Steak & Eggs.....			22
<i>7 oz Prime Rib Eye, 2 Eggs, Fried Potatoes</i>			
*Duck Confit Hash.....			19
<i>Pickled Mustard Seed Hollandaise, 2 Poached Eggs</i>			
*Basic Knot.....			17
<i>2 Eggs, Applewood Smoked Bacon, Fried Potatoes</i>			
*Eggs Benedict.....			18
<i>House Smoked Ham, Hollandaise, Fried Potatoes</i>			
Maine Blueberry Pancakes.....			16
<i>Real Maple, Lemon Butter</i>			
Frittata.....			16
<i>Asparagus, Mushroom, Gruyere</i>			

SIDES

Fried Potatoes.....	6
Smoked Bacon.....	7
Hollandaise.....	3
Duck Confit Hash.....	9

<h3>Biscuits</h3>
Pimento Cheese & Rhubarb Jam.....\$11

Please inform your server of any allergies or dietary restrictions as we are always happy to accommodate.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Ryan Hickman Chef/Owner
496 Woodford Street
Portland, Maine
207-805-1523



SPECIALTY COCKTAILS

Rise n Brine.....	14
<i>Tito's, House Bloody Mix, Celery, Pimento Cheese</i>	
Casco Bay Sunrise.....	12
<i>Espolon Blanco, Prosecco, Orange Juice, Grenedine</i>	
Bean Me Up Scotty!.....	11
<i>Kahlua, Godiva White Chocolate, Bard Iced Coffee</i>	

KNOT-BOOZY



Chasing Waterfalls.....	6
<i>Rhubarb Shrub, Lemon, Soda Water</i>	
Saratoga Sparkling.....	6
<i>1 liter</i>	
Bard Coffee.....	4
<i>High Tide or Lo-Fi</i>	

BEER

Draft	
<i>Maine Beer Co. Lunch IPA, Allagash White, Peaks Organic Fresh Cut Pilsner</i>	
Bottled	
<i>Bunker Brewing Co. Machine Czech Pilsner</i>	

SPARKLING

Caposaldo Prosecco D.O.C. Brut.....	9/36
<i>Veneto, Italy</i>	
Aubert et Fils Champagne Brut.....	63
<i>Champagne, France</i>	
Delamotte Champagne Brut.....	99

WHITE

Artigiano Rosé Terre di Chiete.....	10/39
<i>Abruzzo, Italy</i>	
Kalls Riesling Kabinett.....	10/39
<i>Pfalz, Germany</i>	
Astobiza Txakoli de Alva.....	14/56
<i>Basque Country, Spain</i>	
Gravel & Loam Sauvignon Blanc.....	11/43
<i>Marlborough, New Zealand</i>	
Redentore Pinot Grigio.....	12/48
<i>Veneto, Italy</i>	
Pacificana Chardonnay.....	11/43
<i>Central Coast, California</i>	
Domaine Dutron Mâcon Chardonnay.....	55
<i>Burgundy, France</i>	
2019 Palmento Costanzo Mofete Bianco.....	50
<i>Sicily, Italy</i>	
2020 Alphonse La Moussiere Sancerre.....	72
<i>Loire Valley, France</i>	

RED

Famille Fabre Équilibre Pinot Noir.....	13/52
<i>Languedoc-Roussillon, France</i>	
Lechuza Garnacha.....	10/40
<i>Cariñena, Spain</i>	
Rizzi Barbera d'Alba.....	13/52
<i>Barbera d'Alba, Italy</i>	
Cicchitti Malbec Primmo.....	11/43
<i>Mendoza, Argentina</i>	
Bull by the Horns Cabernet Sauvignon.....	12/48
<i>Paso Robles, California</i>	
2018 Weather Pinot Noir.....	79
<i>Russian River Valley, California</i>	
2018 Jêôme Mathieu Saje Châteaunuf-du-Pape.....	75
<i>Rhône, France</i>	
2018 Durigutti Malbec.....	55
<i>Mendoza, Argentina</i>	
2019 Serial Cabernet Sauvignon.....	70
<i>Paso Robles, California</i>	