



# BRUNCH

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Watermelon Salad.....	14	Mixed Greens.....	13
<i>Feta, Jalapeno, Basil</i>		<i>Great Hill Blue, Candied Nuts,</i>	
		<i>Poached Pear</i>	
Beef Tartare.....	13	French Onion Tart.....	11
<i>Anadama, Chanterelles, Pickled</i>		<i>Gruyere, Thyme</i>	
<i>Mustard Seeds</i>			
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*Eggs Benedict.....			18
<i>House Smoked Ham, Hollandaise, 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>			
*Steak + Eggs.....			20
<i>Bearnaise, Fried Potatoes</i>			
Maine Blueberry Pancakes.....			16
<i>Real Maple, Lemon Butter</i>			
Frittata.....			16
<i>Spigarello, Pickled Tomato, Gruyere</i>			

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## SIDES

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

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<h3>Biscuits</h3> <p>Honey Butter &amp; Blueberry Jam.....\$11</p>
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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.....	12
<i>Tito's Vodka, Spicy House Bloody Mix, Cucumber</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



Blue's Clue's.....	6
<i>Blueberry-Thyme Shrub, Maine Root Ginger Beer, 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</i>	
Bottled	
<i>Bunker Brewing Co. Machine Czech Pilsner, Allagash White</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
<i>Champagne, France</i>	

## WHITE

Anton Bauer Grüner Veltliner.....	11/44
<i>Wagram, Austria</i>	
Astobiza Txakoli de Alva.....	13/52
<i>Basque Country, Spain</i>	
Mohua Sauvignon Blanc.....	11/44
<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

Bouchard Aine & Fils Pinot Noir.....	11/44	
<i>Burgandy, France</i>		
Boniperti Carlin Nebbiolo DOC.....	14/56	
<i>Alto Piemonte, Italy</i>		
Rizzi Barbera d'Alba.....	13/52	
<i>Barbera d'Alba, Italy</i>		
Ben Marco 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		
<i>Russian River Valley, California.....</i>		79
2018 Jêôme Mathieu Saje Châteaunuf-du-Pape		
<i>Rhône, France.....</i>		75
2018 Durigutti Malbec		
<i>Mendoza, Argentina.....</i>		55
2019 Serial Cabernet Sauvignon		
<i>Paso Robles, California.....</i>		70