

Bakery

BREADS

Kneads Sourdough (Batard) | 7

Ezekiel Sourdough (Batard) | 9

Olive Sourdough (Batard) | 9

Cinnamon Raisin (Batard) | 9

Jalapeno Cheddar (Batard) | 9

Apple Cinnamon (Batard) | 10

Baguette | 4

Focaccia | 4

Brioche Buns | 4

VIENNOISERIE

Croissant | 4.50

Chocolate Croissant | 5.00

Almond Croissant | 5.75

Chocolate Almond Croissant | 6.50

Pistachio Baklava Croissant | 6.75

DANISH

Cream Cheese Danish | 5.00

Guava Passionfruit Cheese | 6.25

Apple Danish | 5.50

Jalapeno Popper Danish | 6

Spanakopita Danish | 6

BAGELS

Plain | 2.50

Everything | 2.75

Asiago | 3.25

Sesame | 2.75

Blueberry | 3.25 Cream Cheese (1)

PASTRIES

DONUTS

Ube Dipped
Cold Brew Coffee
Strawberry Cheesecake
Raspberry Sprinkle
Crème Brûlée
Kneads Glazed
Chocolate Dipped
Cinnamon Sugar

Old Fashioned Glazed Holes (6 ct)
Cinnamon Sugar Holes (6 ct)

CHEF'S SPECIALS

Biscuit
Cinnamon Coffee Cake
Cinnamon Roll
Knead's Blondie
Apple Cranberry Bar
Chocolate Chip Cookie
Sprinkledoodle Cookie
Blueberry Crumb Muffin
Cinnamon Crumb Muffin
Caramel Apple Cupcake
Vanilla Cupcake
Chocolate Cupcake

COLD PASTRY CASE

Fresh Fruit Tart
Hot Chocolate Crunch Bar
Sudachi Black Pepper Petit Gateaux
Sticky Toffy Pudding
Basque Cheesecake
Gingerbread Basque Cheesecake

Ask our staff about specials from the

Kitchen Hours: 8am to 4:45pm (Mon-Sun)
(ve) vegetarian / (vg) vegan

Facility Fee: 3% facility fee will be added to the total of each check. This fee is not a tip or service charge.

Barista

SEASONAL DRINKS

BANANA BREAD LATTE | 7

Hazelnut Syrup, creme de banana syrup, cinnamon

ICED TARRO CARD | 7

Tarro cold foam, matcha, brown sugar syrup, toasted marshmallow syrup, milk of choice

DIRTY MOCHA CHAI LATTE | 7

Chai, mocha, espresso

MANBERRY ICED TEA | 7

Black tea, cranberry juice, mandarin syrup

PEACH COBBLER CHAI LATTE | 7

Chai, brown sugar syrup, peach syrup, choice of milk

PUMPKIN SPICE LATTE | 7

Home-made pumpkin spice, espresso, choice of milk

COFFEE

DRIP COFFEE (12oz) | 4

Kneads Blend by Aveley Farms

ICED COFFEE (16oz) | 4

COLD BREW (16oz) | 5.50

FLAT WHITE | 5.25

HOT CHOCOLATE | 4.50

CAPPUCCINO (8oz) | 5.75

ESPRESSO (2oz) | 3.75

CORTADO (4oz) | 4.50

AMERICANO (12oz) | 4.75

CAFE LATTE (12oz) | 5.75

MILK SUBSTITUTES | +1

Almond, Oat, Breve

SYRUP ADD-ONS | +0.75

Caramel, Mocha, Vanilla, Lavender, Brown Sugar

Additional Espresso Shot | +1.25

TEA

TEA LATTES (12OZ) | 6-6.75

London Fog

Matcha

Smoked Chai

ICED TEA (16OZ) | 5

Classic Black Tea

Peach Green

Pumpkin Coconut Rooibos

HOT TEA (12OZ) | 5.50

Fireside Fig (Herbal)

Lavender Earl Grey (Black)

Baltimore Breakfast (Black)

Peach Ginger Tea (Green)

Maryland Mint (Green)

JUICES

ORANGE JUICE | 5

GRAPEFRUIT | 5

ORANGE-PINEAPPLE | 5

ORANGE-MANGO | 5

LEMONADE | 5

STRAWBERRY-LEMONADE | 5

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All Day

DONUT BOARD

Your choice of any three (3) donuts from our bakery menu | 14

EGGS

BREAKFAST PLATE | 19

Two eggs any style, toast, choice of protein, choice of breakfast potatoes or fruit

COUNTRY OMELET | 19

Andouille sausage, bacon, tasso ham, peppers, onions, pepperjack cheese

SEAFOOD OMELET | 29

Jumbo lump crab, shrimp, boursin, bell peppers, onions, cream of crab, chives

WILD MUSHROOM OMELET | 18

Assorted mushrooms, aged gruyère, mixed greens (ve)

SMOKED SALMON OMELET | 18

Pastrami dry rub smoked salmon, capers, crème fraîche, red onion

BREAKFAST SANDWICHES

EGG & CHEESE CROISSANT | 13

Scrambled eggs, American cheese (ve)
(add bacon, ham, turkey bacon or sausage +2)

HAM & CHEESE BECHAMEL CROISSANT | 14

Ham, gruyère, bechamel sauce
(add egg, bacon, turkey bacon or sausage +2 ea)

EGG & CHEESE BISCUIT | 12

Scrambled eggs, American cheese (ve)
(add bacon, ham, turkey bacon or sausage +2 ea)

CHICKEN BISCUIT | 12

Pimento cheese spread, pickled jalapeno, honey mustard

EGG & CHEESE BAGEL | 12

Scrambled eggs, American cheese
(plain, everything, asiago, sesame, blueberry)
(add bacon, ham, turkey bacon or sausage +2 ea)

STEAK, EGG & CHEESE BAGEL | 18

Fried egg, American cheese, braised short rib, breakfast sauce

SMOKED SALMON BAGEL | 17

Pastrami dry rub smoked salmon, pickled onions, capers, cream cheese, everything bagel crunch

SPECIALTY PLATES

FRENCH TOAST | 14

Brioche, custard, macerated berries, chantilly cream (ve)

BISCUITS & GRAVY | 19

Kneads biscuit, andouille sausage gravy, chives, sunny side egg

AVOCADO TOAST | 16

Ezekiel sourdough, avocado, frisee, radish, everything bagel seasoning, olive oil (vg)

STEAK & EGGS | 28

Coulette, red chimichurri, sunny-side eggs, breakfast potatoes

SHRIMP & GRITS | 23

Gulf shrimp, Tasso ham, grits, sundried tomato, Cajun cream

STEAK, EGG & CHEESE HASH | 19

Braised short rib, Kneads cheese sauce, fried egg

SOUTHWEST CHORIZO HASH | 19

Chorizo, jalapeno, crispy potato, guacamole, house salsa, cilantro

SPINACH & CHEESE QUICHE | 16

Spinach, swiss, cheddar, served with side salad (ve)

DUTCH BABY | 15

Cast iron pancake, apple compote, streusel, chantilly cream, powdered sugar (Available at 9:30am)

SHAKSHUKA | 14

Poached eggs, tomato, chili, cumin, torn bread
(Available at 9:30am)

LIGHT FARE

YOGURT PARFAIT | 12

Greek yogurt, berry jam, white chocolate granola (ve)

OATMEAL | 11

Creamy oats, coconut milk, apple compote, streusel

SIDES (4-7)

Toast Smoked Bacon Turkey Bacon Sausage Patties Fries Crispy Potatoes Seasonal Fruit

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All Day

SEASONAL SOUP

CREAM OF CRAB | 15

FRENCH ONION | 13

APPETIZERS

CORNBREAD MUFFINS | 8

Kneads cornbread, whipped butter, honey (ve)

MARYLAND CRAB DIP | 20

Lump crab, cream cheese, artichoke, Old Bay, baguette

CHICKEN WINGS | 18

Choice of brown butter honey Old Bay or Kneads Spiced

BRUSSEL SPROUTS | 14

Crispy brussel sprouts, hot honey, goat cheese, pepitas

CHEESESTEAK EGGROLLS | 15

Shaved ribeye, cooper sharp cheese, spicy aioli

SALADS

EASTERN SHORE COBB | 18

Jumbo lump crab, charred corn, cheddar cheese, egg, avocado, champagne vinaigrette

KALE SALAD | 15

Candied ginger, marcona almond, dried cherries, radish, whipped yogurt, dijon vinaigrette, truffle pecorino (ve)

CAESAR SALAD | 14

Baby romaine, pecorino, croutons

Salad add-ons: Blackened Chicken (10); Crab Cake (16); Shrimp (11); Pan Seared Salmon (11); Steak (15); Chicken Salad (8); Tuna Salad (8)

PIZZA (OPENS AT 9:30AM)

GARLIC KNOTS | 7

Hand rolled garlic knots, marinara (ve)

MARGHERITA | 19

Fresh handmade mozzarella, marinara, basil
evoo, maldon salt (ve) (add burrata +5)

WILD MUSHROOM | 22

Bechamel, fontina, mozzarella, taleggio, truffle vinaigrette (ve)

SPICY PEPPERONI | 24

Marinara, crushed chili, basil, mozzarella

CAESAR PIZZA | 18

Olive oil, roasted garlic, fontina, pecorino romano, romaine, creamy black pepper dressing

SANDWICHES

TURKEY & BACON RANCH | 17

Turkey, bacon, smoked cheddar, LTO, Kneads ranch, jalapeno cheddar sourdough

CURRY CHICKEN SALAD SANDWICH | 19

Curry mayo, golden raisins, red onion, herbs, mango chutney
(add smoked bacon +2)

TUNA SALAD | 16

White albacore, red onion, celery, pickles, dill, mayo, rye

BLT | 15

Smoked bacon, baby romaine, tomato, sourdough
(add smoked salmon +9)

CRAB CAKE SANDWICH | 29

Lump crab cake, lettuce, pickles, fried green tomato, tartar sauce on a brioche bun. Served with fries.

JP MAC BURGER | 19

Two all-beef patties, lettuce, onion, American cheese, Kneads Sauce. Served with fries.

CHEESESTEAK | 20

Shaved ribeye, cooper sharp cheese, caramelized onion, roasted garlic aioli, cherry peppers. Served with fries.

TUNA MELT | 16

American cheese, white albacore, red onion, celery, pickles, dill, mayo, rye

HEIRLOOM TOMATO & BURRATA PANINI | 15

Focaccia, arugula, balsamic, pine nut pesto (ve)
(add prosciutto +3)

FRIED CHICKEN SANDWICH | 18

Chicken breast, brioche bun, brown butter honey Old Bay, ketchup. Served with fries.

CHICKEN PIADINA | 17

Blackened chicken, bacon, ranch, lettuce, tomato, onion, avocado

HOT ITALIAN PIADINA | 17

Prosciutto, ham, salami, provolone, red onion, mixed greens, hot mayo, oil and vinegar

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