

Bayou Trio Sandwich \$10

A KICKED-UP VERSION OF THE MARYLAND FAVORITE. OURS ARE MADE WITH CRAB, SHRIMP, AND SCALLOPS WITH A DUSTING OF SPICE. SANDWICHED FOR EASY EATING.

Open Faced Meatball \$8

NICE AND MESSY, COVERED WITH PROVOLONE.

Painted Post Philly \$10

HOUSE ROASTED BEEF WITH ONIONS, PEPPERS, AND PROVOLONE.

Chicken Quesadilla \$7

SERVED WITH SOUR CREAM AND SALSA.

Stuffed Mushrooms \$5⁵⁰

FILLED WITH A SAVORY APPLE AND SAUSAGE STUFFING WITH A LIGHT DRIZZLE OF BALSAMIC.

Overloaded Chips \$9

EVERYTHING BUT THE KITCHEN SINK (THE PLATE WAS TOO SMALL)

Yuengling Poached Shrimp \$8

A HALF POUND OF TIGER SHRIMP READY FOR YOU TO PEEL AND DEVOUR. SERVED WITH COCKTAIL AND REMOULADE SAUCES.

Fried Mozzarella \$5⁵⁰

PANKO BREADED AND SERVED PIPING HOT WITH OUR HOMEMADE SAUCE.

Hummus \$6

LEMON & GARLIC HUMMUS SERVED WITH CRUDITE AND TOASTED PITA.

Spinach Dip \$7

OUR VERSION OF A FAVORITE, MADE WITH FRESH SPINACH, BACON, AND FETA. SERVED WITH HOT TRI COLORED CHIPS.

Wings \$8

THE JUICIEST BITS IN TOWN, SERVED BUFFALO STYLE, BBQ, OR GARLIC PARMESAN, AS SPICY AS YOU'D LIKE.

Onion Rings \$5

Sweet Potato Fries \$5

Chips and Salsa \$4

Burgers

Naked \$7

Cheese \$8

CHEDDAR/SMOKED CHEDDAR/
MOZZARELLA/AMERICAN/
GORGONZOLA/PEPPER JACK/
SWISS/PROVOLONE

Smell the Coffee \$9

CHEDDAR/BACON/FRIED EGG

Brush Your Teeth \$9

CARAMELIZED ONIONS/GARLIC
AIOLI/RAW ONION/
GORGONZOLA ON GARLIC
TOAST

x3 B \$9

BACON/BUFFALO/BLEU
CHEESE

This Mouth is On Fire \$9

BLACKENING SPICES/SIRACHA
MAYO/JALAPENOS/PEPPER
JACK

Classic Face Stuffer \$9

BACON/SWISS

Substitute

FRIES \$2

SWEET POTATO FRIES \$2.5

ONION RINGS \$2.5

SANDWICHES AND BURGERS ARE
SERVED WITH FRESHLY MADE TRI
COLOR CORN CHIPS AND OUR

Children's Menu

12 AND UNDER, PLEASE

Sliders Grilled Cheese

Penne & Cheese Chicken Fingers

Spaghetti & Meatballs French Bread Pizza

Chicken & Cheese Quesadilla Grilled Chicken Sandwich

HOP'S AND LATE NIGHT

MONDAY THRU THURSDAY

4 PM TO 11 PM

FRIDAY & SATURDAY

4 PM TO MIDNIGHT

SUNDAY

3 PM TO 8 PM

TIMES ARE APPROXIMATE.
FOOD IS ALMOST ALWAYS AVAILABLE.

Sherry French Onion \$4.50

OUR (NEARLY) FAMOUS RECIPE SEALED WITH CHEESE.

Soup Du Jour \$4

SOMETIMES ONE, SOMETIMES 2. ALWAYS HOMEMADE.

Yuengling Poached Shrimp \$8

A HALF POUND OF TIGER SHRIMP READY FOR YOU TO PEEL AND DEVOUR. SERVED WITH COCKTAIL AND REMOULADE SAUCES.

Local Cheese & Fruit \$12

NEW YORK CHEESES AND SLICED FRUIT WITH WARM BREAD.

Solera Scallops \$9

A SKEWER FULL WOVEN WITH BACON. FINISHED WITH A PAN SAUCE OF FETA, SHERRY, AND BUTTER.

Hummus \$6

LEMON & GARLIC HUMMUS SERVED WITH CRUDITE AND TOASTED PITA.

Stuffed Mushrooms \$5⁵⁰

FILLED WITH A SAVORY APPLE AND SAUSAGE STUFFING WITH A LIGHT DRIZZLE OF BALSAMIC.

Bayou Trio Cake \$9

A KICKED-UP VERSION OF THE MARYLAND FAVORITE. OURS ARE MADE WITH CRAB, SHRIMP, AND SCALLOPS WITH A DUSTING OF SPICE.

Fried Mozzarella \$5⁵⁰

PANKO BREADED AND SERVED PIPING HOT WITH OUR HOMEMADE SAUCE.

Spinach Dip \$7

OUR VERSION OF A FAVORITE, MADE WITH FRESH SPINACH, BACON, AND FETA. SERVED WITH HOT TRI COLORED CHIPS.

WEEKLY SPECIALS

CLASSIC NEW YORK FISH FRY

\$10.50

BROILED \$10.50

BREADED \$10.50

[FRIDAYS ONLY]

KNOTTY PINE INN PRIME RIB

JOANIE (8oz) \$14.50

QUEEN (16oz) \$18.50

KING (24oz) \$22.50

[SATURDAYS ONLY]

Stripper \$23

A 12 OUNCE NEW YORK STRIP STEAK SLATHERED WITH GORGONZOLA AND DEMIGLACE OVER COUNTRY GARLIC POTATOES.

Jerry Style \$20

PLAIN. NO FANCY STUFF. JUST THE WAY MY POPPA LIKED IT.

TAKE THE STRIPPER OR JERRY OUT TO SEA— MAKE THEM A “SURF & TURF” WITH SHRIMP OR SCALLOPS FOR \$5

Solera Scallops \$18

WRAPPED IN BACON AND SEARED. FINISHED WITH FETA, SHERRY, AND BUTTER OVER RICE.

Pork Porterhouse \$19

14 OZ BEAUTY WITH BLACK PEPPER BUTTER AND OUR COUNTRY GARLIC POTATOES.

Honey Almond Salmon \$18

GRILLED SALMON GLAZED WITH HONEY AND TOASTED ALMONDS. SERVED WITH WILTED SPINACH AND ISRAELI COUSCOUS.

Local Apple & Herb Stuffed Pork Loin \$14

SAUTÉED APPLES AND SAGE ROASTED IN A TENDER PORK LOIN. SERVED WITH PAN GRAVY AND COUNTRY GARLIC POTATOES.

Elderberry Duck \$21

PAN SEARED DUCK BREAST WITH AN ELDERBERRY MERLOT SAUCE AND ISRAELI COUSCOUS.

Portabella Chicken \$15

SAUTÉED CHICKEN BREAST AND MARINATED PORTABELLAS TOSSED IN A RICH DEMI CREAM. SERVED OVER SPINACH PASTA.

Seared Tuna \$18

SEASONED WITH OUR OWN BLEND OF SPICES AND SERVED OVER HERBED RICE WITH A CRISP JICAMA CUCUMBER SLAW.

Penne and Cheese \$9

OVEN BAKED AND EXTRA CREAMY. CUSTOMIZE YOURS WITH UP TO TWO- MUSHROOMS/ONIONS/JALAPEÑOS/PANCETTA/SPINACH/GARLIC

Stuffed Meatloaf \$14

MADE WITH BEEF, PORK, AND VEAL. STUFFED WITH CHEESE AND FINISHED WITH A TOMATO BACON SAUCE.

Eggplant Parmesan \$13

SLICES OF FRESH EGGPLANT COATED IN PANKO AND FRIED TO A GOLDEN BROWN WITH FIRE ROASTED TOMATO SAUCE AND SHARP PROVOLONE.

DINNER

MONDAY THRU

THURSDAY

5 PM TO 9 PM

FRIDAY & SATURDAY

5 PM TO 10 PM

SUNDAY

3 PM TO 8 PM



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