

Bakery

BREADS

Kneads Sourdough (Batard) | 7

Ezekiel Sourdough (Batard) | 9

Olive Sourdough (Batard) | 9

Cinnamon Raisin (Batard) | 9

Jalapeno Cheddar (Batard) | 9

Sun Dried Tomato (Batard) | 10

Baguette | 4

Focaccia | 4

VIENNOISERIE

Croissant | 4.50

Chocolate Croissant | 5

Almond Croissant | 5.75

Chocolate Almond Croissant | 6.50

Pistachio Baklava Croissant | 6.75

DANISH

Cream Cheese Danish | 5

Blueberry Cheese Danish | 5.50

Apple Danish | 5.50

Jalapeno Popper Danish | 6

Spanakopita Danish | 6

BAGELS

Plain | 2.50

Everything | 2.75

Blueberry | 3.25

Sesame | 2.75

Asiago | 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
Chocolate Chip Cookie
Sprinkledoodle Cookie
Blueberry Crumb Muffin
Banana Biscoff Muffin
Neapolitan "Ice Cream" Cupcake
Vanilla Cupcake
Chocolate Cupcake
Mixed Berry Bar

COLD PASTRY CASE

Honey Blueberry Petit
Raspberry Short Cake
Exotic Matcha Sable Breton
Chocolate Hazelnut Crunch Bar
Basque Cheesecake
Biscoff Basque Cheesecake

(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 | 6

Hazelnut Syrup, creme de banana syrup, cinnamon

MANGO MATCHA LATTE | 6

Mango, matcha, milk of choice

COCONUT GROVE LATTE | 6

Hazelnut, coconut, espresso, oatmilk

HUCKLEBERRY HABIBI LEMONADE | 6

Huckleberry, blueberry hibiscus tea, lemonade

ORANGE DREAM | 6

Tangerine juice, white chocolate, half & half, vanilla syrup

HONEY NUT LATTE | 6

Hazelnut syrup, honey

COFFEE

DRIP COFFEE (12oz) | 4

Kneads Blend by Aveley Farms

ICED COFFEE (16oz) | 4

COLD BREW (16oz) | 4

FLAT WHITE | 4.50

HOT CHOCOLATE | 4.50

CAPPUCCINO (8oz) | 4.25

ESPRESSO (2oz) | 3.50

CORTADO (4oz) | 4

AMERICANO (12oz) | 3.75

CAFE LATTE (12oz) | 5

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

London Fog

Matcha

Smoked Chai

ICED TEA (16OZ) | 5

Classic Black Tea

Peach Green

Blueberry Hibiscus (Herbal)

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

TANGERINE | 5

ORANGE-PINEAPPLE | 5

ORANGE-MANGO | 5

LEMONADE | 5

STRAWBERRY-LEMONADE | 5

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All Day

EGGS

BREAKFAST PLATE | 19

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

CLASSIC FRENCH OMELET | 15

Herbed cheese, brown butter, chives, basil (ve)

EGG WHITE OMELET | 17

Mixed greens, garlic, shallot, leeks (ve)

BREAKFAST SANDWICHES

EGG & CHEESE CROISSANT | 13

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

EGG & CHEESE BAGEL | 12

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

EGG & CHEESE BISCUIT | 12

Scrambled eggs, American cheese (ve)
(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 smoke salmon, pickled onions, capers, cream cheese, everything bagel crunch

HAM & CHEESE BECHAMEL CROISSANT | 14

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

SPECIALTY PLATES

FRUITY PEBBLE FRENCH TOAST | 16

Fruity pebbles, cereal milk anglaise, strawberries (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 (ve)

STEAK, EGG & CHEESE HASH | 19

Braised short rib, Kneads cheese sauce, fried egg

SPINACH & CHEESE QUICHE | 16

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

SHAKSHUKA | 14

Poached egg, tomato, chili, cumin, toasted sourdough (ve)

LIGHT FARE

GREEK YOGURT PARFAIT | 12

Greek yogurt, seasonal fruit jam, granola (ve)

OATMEAL | 11

Creamy oats, coconut milk, seasonal fruit (ve)

SIDES (4-7)

Toast

Smoked Bacon

Turkey Bacon

Sausage Patties

Fries

Crispy Potatoes

Seasonal Fruit

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All Day

SEASONAL SOUP

MARYLAND CRAB | 15

BROCCOLI CHEDDAR | 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 Spice

BRUSSEL SPROUTS | 14

Crispy brussel sprouts, blue cheese, bacon, balsamic

MEATBALL | 15

Beef, veal, pork, tomato sauce, romano, ciabatta

SALADS

WATERMELON SALAD | 15

Feta, cucumber, heirloom tomato, mint, basil vinaigrette (ve)

MARKET GRAIN SALAD | 15

Farrow, quinoa, beets, radish, greens, goat cheese, endive, maple balsamic, spiced yogurt (ve)

CAESAR SALAD | 14

Baby romaine, pecorino, croutons

Salad add-ons: Blackened Chicken (10); Chicken Salad (8);
Tuna Salad (8)

SANDWICHES

JP MAC BURGER & FRIES | 19

Two all-beef patties, lettuce, onion, American cheese, Kneads Sauce

CURRY CHICKEN SALAD | 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)

HEIRLOOM TOMATO & BURRATA PANINI | 15

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

TURKEY & BACON RANCH | 17

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

FRIED CHICKEN SANDWICH | 18

Chicken breast, brioche bun, brown butter honey Old Bay, kewpie, fries

TUNA MELT | 16

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

CHEESESTEAK | 20

Shaved ribeye, cooper sharp cheese, caramelized onion, roasted garlic aioli, cherry peppers

SOUTHWEST CHORIZO SKILLET | 19

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

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