

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

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

Blueberry Cheese Danish | 5.50

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
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

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

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 | 6

Hazelnut Syrup, creme de banana syrup, cinnamon

MANGO MATCHA LATTE | 6

Mango, matcha, milk of choice

HUCKLEBERRY HABIBI LEMONADE | 6

Huckleberry, blueberry hibiscus tea, lemonade

ORANGE DREAM | 6

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

HONEY NUTT LATTE | 6

Hazelnut syrup, honey

COCONUT GROVE LATTE | 6

Hazelnut, coconut, espresso, oatmilk

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

GRAPEFRUIT | 5

ORANGE-PINEAPPLE | 5

ORANGE-MANGO | 5

LEMONADE | 5

STRAWBERRY-LEMONADE | 5

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Brunch Cocktails

COFFEE & TEA COCKTAILS

KNEADS ESPRESSO MARTINI | 15

Espresso, Kamora cold brew, Tito's vodka, vanilla syrup, amaretto foam

MATCHA MARTINI | 15

Vanilla Blu Steel vodka, matcha, simple syrup, oat milk, matcha foam

JAMES' ICE COFFEE | 14

Jameson, kamora, kneads ice coffee, simple syrup

MARTINI FLIGHT | 30

Matcha Martini, Espresso Martini, Charm City Creme

MIMOSAS

STRAWBERRY PEACH BELLINI | 12

Prosecco, peach schnapps, peach puree, strawberry puree

ORANGE MIMOSA | 10

Prosecco, Natalie's orange juice

STRAWBERRY LEMONADE MIMOSA | 12

Prosecco, Natalie's lemonade, strawberries

WATERMELON MIMOSA | 12

Voga, watermelon liqueur, watermelon juice

PINEAPPLE MIMOSA | 12

Prosecco, pineapple juice

COCKTAILS

WATERMELON SPRITZ | 13

Rumhaven, watermelon schnapps, watermelon juice, lime, sprite

LAVENDER LEMON DROP MARTINI | 15

Tito's, triple sec, lavender syrup, lemon juice

KNEADS FRENCH 75 | 14

Bombay, prosecco, yuzu sorbet

YUZ SO PASSIONATE | 14

Voga, king ginger, passionfruit liqueur, passionfruit puree, yuzu sorbet, pineapple juice

CHOCOLATE CHERRY MARTINI | 15

Tito's, kamora, creme de cocoa, cherry juice

KNEADS BLOODY MARY | 12

Homemade bloody mary mix, Tito's vodka, bacon, celery, pickle, lime

MOCKTAILS

LEMON FIZZ | 10

Lemonade, ginger beer, lemon, basil

STAY-CATION | 8

Coconut water, soda water, lime, pineapple juice, hibiscus syrup

BLOODY VIRGIN MARY | 8

Bloody mary, bacon, smoke thyme

LAVENDER MINT SPRITZ | 10

Lavender syrup, lemonade, cranberry juice, soda water, mint

WINE

BUBBLES

Voga Prosecco 13/40

WHITE

Robert Mondavi Sauvignon Blanc 10/35

Kim Crawford Sauvignon Blanc 15/45

Chalk Hill Chardonnay 16/55

Seven Daughter Moscato 12/38

Westminster Albarino 12/38

Chloe Chardonnay 10/35

Santa Cristina Pinot Grigio 10/35

RED

Unshackled Cabernet 18/60

Acrobat Pinot Noir 2022 13/40

Erath Pinot Noir 12/38

Altos Malbec 12/38

Juan Gil Jumilla 12/38

Westminster Tendril Cabernet 10/30

Santa Cristina Cabernet 10/35

ROSE

Erath Pinot Noir Rose 12/38

Westminster Rosewater 10/40

BEER

Dogfish Head 60 Minute (IPA) 8

Dogfish Head Seaquench (IPA) 8

High Noon Tropical Seltzer 8

Wyndridge Cider 8

Miller Lite (Lager) 6

Raven (Lager) 8

Monument (Pilsner) 8

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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

CLASSIC FRENCH OMELET | 15

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

EGG WHITE OMELET | 17

Mixed greens, garlic, shallot, leeks (ve)

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)

EGG & CHEESE BAGEL | 12

Scrambled eggs, American cheese
(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 smoked 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

STEAK & EGGS | 28

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

FRUITY PEBBLES 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 (vg)

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

SPINACH & CHEESE QUICHE | 16

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

SOUTHWEST CHORIZO SKILLET | 19

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

DUTCH BABY | 14

Cast iron pancake, macerated peaches, whipped cream, powder sugar (Available at 930am)

SHAKSHUKA | 14

Poached eggs, tomato, chili, cumin, torn bread
(Available at 930am)

LIGHT FARE

GREEK YOGURT PARFAIT | 12

Greek yogurt, seasonal fruit jam, granola (ve)

OATMEAL | 11

Creamy oats, coconut milk, seasonal fruit

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 Spiced

BRUSSEL SPROUTS | 14

Crispy brussel sprouts, blue cheese, bacon, balsamic

MEATBALL | 15

Beef, veal, pork blend, 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); Crab Cake (16); Shrimp (11); Pan Seared Salmon (11); Chicken Salad (8); Tuna Salad (8) Bread Bowl (5)

PIZZA (OPENS AT 930AM)

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, tallejio, truffle vinaigrette (ve)

SPICY PEPPERONI | 24

Marinara, crushed chili, basil, mozzarella

CAPRESE PIZZA | 22

Pesto, roasted garlic, mozzarella, basil, cherry tomato, balsamic (add prosciutto +3)

BAYOU | 26

Chorizo, shrimp, peppers, onions, mozzarella, cajun cream

SANDWICHES

JP MAC BURGER & FRIES | 19

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

CRAB CAKE SANDWICH | 29

Lump crab cake, lettuce, pickles, fried green tomato, tartar sauce on a brioche bun

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)

CHEESESTEAK | 20

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

CHICKEN PARMESAN PIADINA | 18

Chicken cutlet, tomato sauce, mozzarella

HOT ITALIAN PIADINA | 17

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

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)

TURKEY & BACON RANCH | 17

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

FRIED CHICKEN SANDWICH | 18

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

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Dessert Bar

BUILD YOUR OWN

KNEADS AFFOGATO | 12
Your choice of gelato with a shot of espresso

GELATO CROISSANT | 15
Your choice of three scoops on our buttery croissant

GELATO COOKIE SANDWICH | 9
Your choice of gelato on chocolate chip, snickerdoodle or oatmeal raisin cookie

GELATO & SORBET

FRENCH VANILLA | 5.75

CARMELITO CHOCOLATE CHUNK | 5.75

PISTACHIO | 5.75

DULCE DE LECHE | 5.75

LEMON YUZU SORBET | 5.75

HIBISCUS SORBET | 5.75
Choice of cup or waffle bowl (+1)

BOOZY GELATO & SORBET

OLD FASHION | 8
Triple sec, whiskey, orange bitters & aromatics

STRAWBERRY ROSE | 8
Strawberry sorbet, sparkling rose

LUXARDO CHERRY | 8
luxardo cherries, port wine gelato, cherry juice
Choice of cup or waffle bowl (+1)

MILKSHAKES & FLOATS

CHERRY COKE FLOAT | 8
Vanilla gelato, coke, cherry, whip cream

CREAMSICLE FLOAT | 8
Orange soda, vanilla gelato, whip cream

VANILLA MILKSHAKE | 8
Vanilla gelato, whip cream

CHOCOLATE MILKSHAKE | 8
Chocolate gelato, whip cream

COOKIES N CREAM MILK SHAKE | 8
Vanilla gelato, crushed Oreos, whip cream

BOOZY MILKSHAKES & FLOATS

SMORES MILKSHAKE | 15
Vanilla vodka, Bailey's, vanilla gelato, chocolate syrup, graham cracker, marshmallow fluff, whip cream

MUDSLIDE MILKSHAKE | 15
Grey Goose, liquor 43 chocolate, Amaretto, Kahlua, vanilla gelato, chocolate syrup, whip cream

PEANUT BUTTER MILKSHAKE | 15
Skrewball, Reese's peanut butter, vanilla gelato, whip cream

COOKIE MONSTER MILKSHAKE | 15
Creme de cacaos, vanilla vodka, vanilla gelato, crushed Oreos, whip cream

O'S CREAMSICLE FLOAT | 15
Maryland's famous crush with a twist! Fresh Natalie's orange juice, 43 liqueur, orange vodka, vanilla bean gelato

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