



BRUNCH PLATES

PEACH AND GOAT CHEESE CREPES | 14

goat cheese, warm peaches, champagne
syrup, cinnamon whip cream

TOMATO MEDLEY AND SPINACH FRITTATA | 12

multicolor tomatoes, wilted spinach, man-
chego cheese

SWEET / SAVORY BREAKFAST LATKES | 13

yukon and sweet potato cakes, poached
eggs, smoked maple hollandaise, crispy
haystacks

*vegan option available

CORNED MUSHROOM HASH (VEGAN) | 14

pickled and roasted mushrooms, crispy
potatoes, onion trio, vegan sauerkraut
aoli

BRUNCH PLATES

ROOFTOP BREAKFAST | 12

two eggs, sausage, bacon,
hashbrowns, bread

SHRIMP AND GRITS | 16

creamy grits, blackened shrimp,
bacon and cheese cream sauce

BRUNCH BEVVYS

ROOFTOP BLOODY MARY | 7

Titos vodka, bloody mary mix,
siracha salt rim

ROOFTOP MIMOSA | 6

house champagne, orange juice
pama pomegrante | 2
peach liqueur | 2
grapefruit liquer | 2

FULL KNOOP BEVERAGE MENU AVAILABLE

LUNCH PLATES

HUMMUS SPREAD | 12

roasted garlic hummus, assorted
vegetables, house made pretzel crisps

PRETZEL FLIGHT | 10

hop salt, everything, siracha honey
beer cheese, ground mustard, buffalo
bleu dipping sauces

ADD PRETZEL | 3

FISH & CHIPS* | 16

house beer brined blue gill - flash fried,
hop salt fries, caper tartar

KNOOP BURGER* | 14

signature blended patty, white cheddar,
fried shallot, garlic aioli, tomato, baby
arugula, pretzel bun
served with hop salt fries

**Consuming raw or undercooked
meats, poultry, seafood, shellfish,
or egg may increase your risk of
foodborne illness.*

*Please inform your server of any
allergies or dietary restrictions.*

Operating Hours

Sunday Rooftop Brunch - 11:00 am - 4:00 pm
Tuesday - Thursday: 4:00 pm - 10:00 pm
Friday - Saturday: 3:00 pm - Midnight

Postively Local

Farm Country Cheeses
Field and Fire Bakery
Tolmans Meats