



BRUNCH PLATES

- Baked French Toast** 12.5
crème fraîche, fruit, maple syrup
- Hot Fried Chicken Benedict** 12
fried egg, smoked gravy, cornichon gastrique
- Onigiri** 7
crispy rice, soft poached egg, negi, kimchi caramel
- Pork Belly Chilaquiles** 12
salsa verde, crema, queso fresco, fried egg
- Baked Eggs** 14
tomato, charred peppers, labneh, toast

SPECIALTIES

- Hot Fried Chicken Bun** 7
pickle, cornichon gastrique, parker house roll
- Miso Salmon Rice Bowl** 16
soft egg, cucumber, negi
- Pork Katsu Rice Bowl** 13
fried egg, kimchi caramel, negi, furikake
- Top Knot Frittata** 12
cheese, potato, mushrooms, salsa roja
- Avocado Toast** 14
cherry tomato, burrata, fresh greens

COCKTAILS

- Mimosa** 3/9
sparkling wine, fresh squeezed orange juice
- Cranberry Sparkle** 3/9
sparkling wine, cranberry, grapefruit, Fee Brothers peach bitters, fresh raspberry
- Honeydew Bellini** 3/9
sparkling wine, fresh juiced honeydew, peach purée, lime
- The Ringer** 3/9
sparkling wine, red bell pepper, lime, orange bitters, Angostura bitters
- Mexico '70** 8
sparkling wine, tequila, lime, agave
- Sparkling Shrub** 10
Lunetta prosecco, pear, apple cider vinegar, thyme
- Brunch Punch** 8
brandy, prosecco, orange curacao, triple sec, fresh lemon juice, fresh squeezed orange juice
- Pamplemousse** 9
Broker's London Dry gin, grapefruit, elderflower, lemon, basil
- Mezcal Mule** 12
Gracias a Dios mezcal, Maine Root ginger beer, passion fruit, cucumber
- Second Story Bloody Mary** 9
Pinnacle vodka, housemade spicy bloody mix, tamari togarashi rim
- Michelada** 6
Tiger beer, hot sauce, celery salt, black pepper, chili salt

PASTRIES

- Sticky Toffee Monkey Bread** 12
pecans
- Buttermilk Biscuits** 5
miso honey butter, housemade preserves
- Kolache** 4
- Today's Muffin Tops** 5.5
miso honey butter
- Bakery Board** 12

SIDES

- Crispy Pork Belly** 7
fish caramel
- Brown Eggs** 4
two your way
- Potato Shishito Hash** 4
- Biscuits and Gravy** 5

SALADS

- Cabbage and Papaya Salad** 8
toasted coconut, fried shallot, carrot, red onion, chili lime dressing
- Top Knot Ceasar Salad** 10.5
sweet gem, parmigiana reggiano, breadcrumbs, bottarga
*to salads add chicken katsu \$6 or marinated shrimp \$8

FRESH JUICES

- Skinny Rabbit**
carrot, apple, ginger 5
- Daily Greens**
cucumber, parsley, celery, orange, pear, pineapple, lemon 9
- Fresh Squeezed**
Orange Juice 5

COFFEE & TEA

- Eiland's Coffee** 3.5
- Stumptown Coconut Cold Brew Coffee (16oz)** 8
- Vietnamese Iced Coffee** 4
- Hot Green Tea** 3
- Iced Tea** 3

GET KNOTTY

ROSÉ ALL DAY
Every Sunday
Half off all glasses
and bottles

TOMORROW

RA-MON-DAZE
every monday
weekly special
15