



BAKER'S CRUST

ARTISAN KITCHEN

WINE ON TAP

6oz. | 9oz. Pour

LA VITE PINOT GRIGIO italy 7 | 11

ARCHER ROOSE

SAUVIGNON BLANC chile 8 | 12

LIAR CHARDONNAY california 7 | 11

ONE HOPE CHARDONNAY california 9 | 13

ISABELLA PROSECCO italy (8oz. pour) | 9

MACMURRAY PINOT NOIR california 10 | 14

TERRACCIANO MONTEPULCIANO italy 8 | 12

ARCHER ROOSE CABERNET SAUVIGNON

chile 7 | 11

ONE HOPE CABERNET SAUVIGNON

california 9 | 13

BEER ON TAP

BUSKEY RVA CIDER

hard apple cider 5.5% ABV

refreshing cider fermented beautifully, made with virginian apples, virginia | 6.5

HARDYWOOD PILS

german style pilsner 5.2% ABV

crisp and clean with a snappy herbal spice, virginia | 7

STRANGWAYS ALBINO MONKEY

belgian white ale 5% ABV

spicy hops, coriander, orange peel, white pepper, virginia | 7

LEGEND BROWN ALE

brown ale 6% ABV

full-bodied, maltforward beer with mahogany tones, virginia | 6.5

TRIPLE CROSSING FALCON SMASH

american IPA 7% ABV

flagship IPA with dank hop character, virginia | 7

MIDNIGHT ROCKVILLE RED

irish red ale 5.5% ABV

caramel notes and a roasty finish, virginia | 7

DEVIL'S BACKBONE vienna lager 5.2% ABV

amber chesnut color, mild, toasted, caramel flavors, virginia | 6.5

ISLEY BREWING CHOOSY MOTHER

PEANUT BUTTER OATMEAL porter 6.6% ABV

hints of chocolate, peanut butter and oats, medium body, virginia | 8

CENTER OF THE UNIVERSE

pocohoptus IPA 6.8% ABV

unfiltered west coast-style IPA, virginia | 7

ASK ABOUT OUR SEASONAL ROTATORS!

WINE BY THE BOTTLE

CAMPANILE PINOT GRIGIO

dry, medium bodied, light and crisp, floral nose with almond taste, italy | 32

DR. LOOSEN RIESLING

peach, cherry and white currant flavors with spicy overtones, germany | 28

THE CROSSINGS SAUVIGNON BLANC

passion fruit and citrus notes with a clean mineral finish, new zealand | 39

COLUMBIA CHARDONNAY

bright aromas of pear and green apple, hints of tropical fruit and sweet vanilla oak, washington | 33

MER SOLEIL RESERVE CHARDONNAY

pineapple and citrus blossom nose, vanilla and white peach taste, california | 48

BRIDLEWOOD PINOT NOIR

raspberry, dark cherry, hints of caramel, toffee, black pepper notes, california | 34

HIGHER GROUND PINOT NOIR

rich, dark red berries, hint of vanilla toffee with spice notes, california | 44

SEPTIMA CABERNET SAUVIGNON

full bodied with fresh plum, blackberry, coffee and cinnamon, argentina | 33

STORYPOINT CABERNET SAUVIGNON

rich, bold, full-bodied, notes of nutmeg and vanilla, california | 41

GOOSE RIDGE G3 MERLOT

tart red and purple fruit to tannins, soft streak of leather, dusting of coffee grounds, washington | 46

BOTTLED BEER

ACE CIDER

pineapple cider 5% ABV

pineapple nose, semi-sweet taste, tart finish, california | 6.5

SIERRA NEVADA

"16. OZ CAN" SIDECAR

pale ale 5.6% ABV

medium bodied, hoppy, citrusy, malty and a spicy flavor, california & north carolina | 6.5

LONERIDER

SHOT GUN BETTY

heffeweizen 5.8% ABV

medium body, clove, citrus, hint of bubblegum, north carolina | 6

SMARTMOUTH ALTER EGO

saison 7.7% ABV

effervescent with fruity notes, a hint of pepper and a dry finish, virginia | 6

LOST COAST

TANGERINE WHEAT

citrus ale 5.5% ABV

crisp citrus ale, combines lost coast harvest wheat with natural tangerine flavors, california | 7

ROGUE

HAZELNUT NECTAR

brown ale 6.2% ABV

hazelnut aroma, rich nutty flavor, smooth malty finish, oregon | 7

BRECKENRIDGE

vanilla porter 4.7% ABV

notes of vanilla, caramel, light roasted coffee, a hint of smoke, colorado | 5.5

LEFT HAND NITRO

milk stout 6% ABV

creamy, smooth, slightly sweet, full bodied, colorado | 6.5



BAKER'S CRUST

ARTISAN KITCHEN

CRAFT COCKTAILS

RISE & SHINE

BLOOD ORANGE-MOSA

blood orange juice, sparkling wine | 8

EVERYTHING MARY

belle isle honey habanero moonshine, sassy mary mix, everything bagel rim, garnished with bacon, pickle, olive, pepperoni, cucumber | 10

PEAR BELLINI

grey goose la poire, pear syrup, lime juice, prosecco, sugar rim | 8.5

SPARKLING CITRUS PINEAPPLE SANGRIA

bacardi pineapple fusion, grey goose citron, triple sec, ruby red grapefruit juice, pineapple juice, sparkling wine | 9

HIBISCUS & BERRY SANGRIA

merlot, hibiscus syrup, bacardi raspberry, grey goose l'orange, cranberry juice, and blood orange juice, with a splash of ginger ale and club soda, finished with blueberries, pear and orange slice | 9

GRAPEFRUIT & HONEY PALOMA

exotico reposado tequila, belle isle ruby grapefruit moonshine, ruby red grapefruit juice, splash of club soda, sugar and cayenne rim | 9.5

CLASSICS

SMOKED ROSEMARY MANHATTAN

copper fox rye whiskey, cherry syrup, cranberry juice, and cointreau, shaken and finished with a smoked rosemary sprig | 12

HONEY & THYME WHISKEY SOUR

jack daniels, bittermilk oxacon bitters and smoked honey sour, ruby red grapefruit juice, fresh thyme, egg whites, shaken and finished with orange peel | 12

GRAPEFRUIT & CUCUMBER COLLINS

pearl cucumber vodka, st. germaine, ruby red grapefruit juice, cucumber | 8.5

CHARRED GIN FIZZ

bombay sapphire, bittermilk charred grapefruit & sea salt tonic, raspberry puree, bacardi grapefruit shaken and finished with sugar charred grapefruit chunk | 10.5

MULES & COSMOS

HONEY CRISP MULE

skyy honey crisp apple vodka, pearl vanilla bean vodka, cinnamon and sugar, muddled fresh sage, and cranberry juice, shaken, finished with ginger beer and dried cranberries | 9

PLUM COSMO

pearl plum vodka, domaine de canton, cranberry juice, lime juice, sugar rim and orange wheel | 10

FIG & VANILLA BEAN COSMO

pearl vanilla bean vodka, fig, cranberry juice, fresh lime juice, shaken and finished with dried figs | 9.5

LOCAL SPIRITS

BELLE ISLE HONEY
HABANERO MOONSHINE
Richmond, VA

BELLE ISLE RUBY RED
GRAPEFRUIT MOONSHINE
Richmond, VA

COPPER FOX RYE WHISKEY
Sperryville, VA

HAPPY HOUR

Daily from 3-6pm

\$5 ALL TAPS

Beer on tap • 6oz. Wine on tap • Rotating taps excluded

PORK BELLY TACO

pork belly, tomato tarragon slaw, avocado, pickled onion, cilantro, lime wedge | 5

CHICKEN TACO

buttermilk fried chicken, pico de gallo, tomato tarragon slaw, chipotle aioli | 3.5

FRIED CALAMARI

served with a sweet chili sauce | 4

FRESH CUT FRIES

choice of two dipping aiolis: roasted red pepper, tomato tarragon, braised onion, chipotle | 4

\$6 DAILY SPECIAL COCKTAIL

BBQ CHICKEN SLIDER

pulled bbq chicken, bbq sauce, tomato tarragon slaw, tobacco fried onion, brioche roll, house-made parmesan chips | 4

CAPRESE BRUSCHETTA

house-made mozzarella, oven roasted tomatoes, garlic oil, rustic sourdough, micro basil and balsamic glaze | 5

TAVERN CHIPS

house-made parmesan chips topped with grated mozzarella and applewood smoked bacon | 4

CLASSIC CHEESE PIZZA

neapolitan pizza with crushed tomato sauce and mozzarella cheese | 6