



# 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
- ISABELLA PROSECCO, italy (8oz. pour) | 9
- MACMURRAY PINOT NOIR, california 10 | 14
- TERRACCIANO MONTEPULCIANO, italy 8 | 12
- ARCHER ROOSE CABERNET SAUVIGNON, chile 7 | 11

## WINE BY THE BOTTLE

- CAMPANILE PINOT GRIGIO**, italy  
dry, medium bodied, light & crisp, floral nose and almond taste | 32
- DR. LOOSEN RIESLING**, germany  
peach, cherry and white currant flavors with spicy overtones | 28
- THE CROSSINGS SAUVIGNON BLANC**, new zealand  
passionfruit and citrus notes, clean mineral finish | 39
- COLUMBIA CHARDONNAY**, washington  
bright aromas of pear, green apple, hints of tropical fruit, sweet vanilla oak | 33
- MER SOLEIL RESERVE CHARDONNAY**, california  
pineapple and citrus blossom nose, vanilla and white peach taste | 48
- BRIDLEWOOD PINOT NOIR**, california  
raspberry, dark cherry, hints of caramel, toffee, floral, black pepper notes | 34
- HIGHER GROUND PINOT NOIR**, california  
rich, dark red berries, hint of vanilla toffee with spice notes | 44
- SEPTIMA CABERNET**, argentina  
full bodied with fresh plum, blackberry, coffee and cinnamon | 33
- STORYPOINT CABERNET**, california  
rich, bold, full-bodied, with notes of nutmeg and vanilla | 41
- GOOSE RIDGE G3 MERLOT**, washington  
tart red and purple fruit to tannins, with a soft streak of leather and a dusting of coffee grounds | 46

## BEER ON TAP

Our Beer on Tap selection varies from day to day. Ask a Baker's Crust team member about what's on tap today!

## BOTTLED BEER

- ACE PINEAPPLE CIDER**  
cider 5% ABV  
a great pineapple nose and a semi-sweet initial taste with a 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  
low-medium body, a clove, citrus, and yeast aroma with a hint of bubblegum, north carolina | 6
- LOST COAST TANGERINE WHEAT**  
citrus ale 5.5% ABV  
crisp citrus ale that combines lost coast harvest wheat with natural tangerine flavors, california | 7
- SMARTMOUTH ALTER EGO**  
saison 7.7% ABV  
an effervescent and refreshing beer with fruity notes, a hint of pepper and a dry finish, virginia | 6
- ROGUE HAZELNUT NECTAR**  
brown ale 6.2% ABV  
dark brown in color with a hazelnut aroma, a rich nutty flavor and a smooth malty finish, oregon | 7
- BRECKENRIDGE VANILLA PORTER**  
porter 4.7% ABV  
chocolate and roasted nut flavors, colorado | 5.5
- LEFT HAND NITRO**  
milk stout 6% ABV  
creamy, smooth, slightly sweet, colorado | 6.5

## WEEKLY SPECIALS

Weekly Specials offered as dine-in only after 4pm unless otherwise noted.

### MONDAY NIGHT

Buy A Steak In Your Community  
Enjoy a \$7 steak dinner, & part of your purchase will go to charity!

### WEDNESDAY ·ALL DAY·

Wine Wednesday  
Half-off all Wines By The Bottle, all day!

### THURSDAY NIGHT

Pizza & Pint Night  
\$6 Neapolitan pizzas +  
\$3 Pints of beer  
(Selected pizzas & pints)





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## 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

#### 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