

# BRUNCH MENU

Saturday & Sunday 9a-2p



BAKER'S CRUST  
ARTISAN KITCHEN

## CLASSICS

### BAKER'S BREAKFAST\*

two eggs, any style, with your choice of applewood smoked bacon or maple sausage links, served with hashbrowns and your choice of toast | 10

### WEST COAST OMELETTE\*

spinach, tomatoes, mushrooms, and muenster cheese topped with fresh avocado and pico de gallo. served with hashbrowns and your choice of toast | 11

### MARYLAND OMELETTE\*

lump crab meat, swiss cheese, and oven roasted tomatoes topped with hollandaise and dusted with old bay seasoning. served with hashbrowns and your choice of toast | 14

## BC BOWLS

### CRAB & GRILLED AVOCADO BOWL\*

butternut squash farro with spinach, parmesan, and oven roasted tomatoes topped with grilled avocado, jumbo lump crab meat, hollandaise and an egg | 14

### FRESH BERRY & GREEK YOGURT BOWL

vanilla greek yogurt, strawberries, blueberries, bananas, granola & honey oats | 9.5

## FLAPJACK & FRENCH TOAST

### BUTTERMILK FLAPJACK

three jumbo flapjacks served with powdered sugar and warm maple syrup | 9

### RIVIERA FRENCH TOAST

thick slices of our cinnamon bread, topped with powdered sugar, and served with warm maple syrup | 10

### JAMAICAN FRENCH TOAST

thick slices of our cinnamon bread topped with flambéed bananas in meyers rum, brown sugar and toasted coconut. served with warm maple syrup | 11

## WAFFLES

### BELGIAN

traditional belgian waffle topped with whipped cream, strawberries, and dusted with powdered sugar. served with warm maple syrup | 10

### CHICKEN & WAFFLE

traditional belgian waffle topped with buttermilk fried chicken tenders and honey buerre blanc. served with warm maple syrup | 12

## EGGS BENEDICT

### SWANKY\*

buttermilk fried chicken, applewood smoked bacon, arugula and lemon oil on a house-made sweet potato biscuit topped with two poached eggs, house-made hollandaise and paprika. served with hashbrowns | 12

### BALTIMORE\*

lump crab meat, poached eggs and housemade hollandaise on an english muffin, dusted with old bay seasoning. served with hashbrowns | 14

### CLASSIC\*

canadian bacon, poached eggs, house-made hollandaise and paprika on an english muffin. served with hashbrowns | 11

## STARTERS

### TUNA & AVOCADO POKE\*

farro, seaweed salad, tuna, mango, avocado, rainbow microgreens, sriracha mayo | 14

### FRESH CUT FRIES with dipping aioli

chipotle aioli, roasted red pepper aioli, tomato tarragon aioli, cucumber dill aioli | 6.5

### TAVERN CHIPS

house-made parmesan chips, mozzarella, applewood smoked bacon | 8

### CALAMARI

served with sweet chili sauce | 9

### AVOCADO TOAST\*

three baguettes: • corn, chipotle aioli, cilantro, queso fresco • quail egg, tomato, applewood smoked bacon • red & golden beets | 11

### PROSCIUTTO & GOAT CHEESE BRUSCHETTA

prosciutto di parma, goat cheese, arugula, micro basil, fig spread, balsamic glaze | 8

### SLIDER TRIO\*

lamb, house burger, sashimi tuna | 13.5

### THAI CHILI SHRIMP

fried shrimp, thai chili sauce, tomato tarragon slaw, microgreens | 13

## ARTISAN SANDWICHES

All sandwiches served with house-made parmesan chips.

### CHICKEN & CHEDDAR

chicken, applewood smoked bacon, cheddar, tomato, herb mayo, semolina | 10.5

### CHICKEN GUACAMOLE PANINI

chicken breast, muenster, guacamole, herb mayo, jalapeño & cheddar bread | 10.5

### CHARLESTON CHICKEN & AVOCADO

buttermilk fried chicken, honey beurre blanc, avocado, applewood smoked bacon, lettuce, tomato, honey mustard, brioche roll | 12.5

### CALIFORNIA REUBEN PANINI

turkey pastrami, swiss, sauerkraut, house dressing, caraway rye | 10

### SMOKIN' TURKEY BLT

house baked turkey, applewood smoked bacon, lettuce, tomato, cayenne aioli, jalapeño & cheddar bread | 12.5

### TOMATO & MOZZARELLA PANINI

oven-roasted tomatoes, mozzarella, basil pesto, spinach, sourdough | 10.5

### ROASTED CHICKEN GRINDER

sliced roasted chicken breast, provolone, lettuce, tomato, onion, mayo, oil & vinegar, baguette | 12.5

## NEAPOLITAN PIZZA

Our pizzas are brought to life in a 900° Stone Deck Neapolitan Pizza Oven. We only use hand stretched dough made from 00 flour, fresh, house-made mozzarella cheese & Italian tomatoes.

### MARGHERITA

tomato sauce, fresh mozzarella, fresh basil | 12

### PROSCIUTTO & GARLIC TOMATO

prosciutto di parma, garlic tomatoes, tomato sauce, fresh mozzarella, basil, pecorino | 14.5

### POPEYE

pecorino, fresh mozzarella, fontina, spinach, red pepper flakes, olive oil | 13

### FENNEL SAUSAGE & SWEET ONION

house-made fennel sausage, crushed tomato sauce, fresh mozzarella, goat cheese, pecorino, caramelized onions | 14.5

### PEPPERONI, SAUSAGE & PORTABELLA

tomato sauce, pecorino, fresh mozzarella, fennel sausage, pepperoni, portabella mushroom | 14

## FARM TO PLATE SALADS

### SHANGHAI TUNA\*

sesame crusted ahi tuna, arugula, mixed greens, avocado, cucumber, pickled red onions, watermelon, oranges, microgreens, shanghai vinaigrette | 14.5

### HARVEST

spinach, arugula, farro, roasted butternut squash, cranberries, toasted almonds, gorgonzola, persian lime vinaigrette | 14.5

### WINE COUNTRY

grapes, pears, strawberries, parmesan, mixed greens, candied pecans, goat cheese, raspberry vinaigrette | 13

### FRISCO TURKEY COBB

turkey breast, applewood smoked bacon, tomatoes, hard-boiled egg, gorgonzola, avocado, mixed greens, herb buttermilk dressing | 14.5

### GRILLED NORTH ATLANTIC SALMON\*

grilled north atlantic salmon, cranberries, mango, avocado, cucumber, red onion, crispy beets, mixed greens, arugula, lemon lambrusco vinaigrette | 16.5

### ADD-ON

GRILLED CHICKEN	7
SHRIMP	8
SALMON*	8

## FREE-RANGE BURGERS



Our burgers are hand-crafted with 100% grass-fed, free-range Black Angus Beef from Silver Fern Farms. All Burgers are served with fresh cut fries. Substitute a turkey burger patty or a portabella mushroom cap on any burger for no extra charge!

### LAMB BURGER\*

tomato, red onion, cucumber dill aioli, arugula, feta cheese, brioche roll | 15

### HOUSE BURGER\*

muenster, tomato, grilled red onion, roasted red pepper aioli, lettuce, brioche roll | 12.5

### BC BARBECUE BURGER\*

chipotle gouda cheese, barbecue sauce, pickle spear, tarragon slaw, buttermilk onion rings, sriracha mayo, brioche roll | 13

### TUNA BURGER\*

sashimi tuna, poke sauce, avocado, pickled onion, sesame aioli, sriracha mayo, brioche roll | 14.5

### APPLEWOOD, EGG & CHEDDAR BURGER\*

cheddar, applewood smoked bacon, fried egg, house dressing, brioche roll | 13.5

### SMOKED CHIPOTLE GOUDA BURGER\*

chipotle gouda, applewood smoked bacon, chipotle aioli, lettuce, tomato, brioche roll | 13

## STREET TACOS

Served with two tacos and a queso fresco corn cob.

### THAI CHILI SHRIMP

fried shrimp covered in thai chili sauce, pico de gallo, cilantro, chipotle aioli, tomato tarragon slaw, flour tortilla | 12.5

### TUNA\*

pan-seared, sesame encrusted tuna, tomato tarragon slaw, avocado, pickled onions, chipotle aioli, cilantro, flour tortilla | 14.5

### HADDOCK

fried new england cold water haddock, chipotle aioli, cilantro, pico de gallo, tomato tarragon slaw, flour tortilla | 13.5

### BUTTERMILK CHICKEN

buttermilk fried chicken, tomato tarragon slaw, chipotle aioli, pico de gallo, flour tortilla | 11

\*These items may be served raw or undercooked, or contain/may contain raw or undercooked ingredients. The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.

# CRAFT COCKTAILS

## CLASSICS

**Smoked Rosemary Manhattan**  
copper fox rye, cherry syrup,  
cranberry juice, cointreau, smoked  
rosemary, shaken | 13

**Grapefruit & Cucumber Collins**  
pearl cucumber vodka, st. germaine,  
ruby red grapefruit juice and muddled  
cucumbers | 8.5

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

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

## MULES

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

**Exotic Pear**  
exotico reposado, grey goose l'poire,  
pear syrup, fresh lime juice, ginger beer | 11

**Blood Orange & Rye**  
bulliet rye, solerno, blood orange juice,  
muddled orange and ginger beer | 12

**Belle Isle**  
belle isle ruby red grapefruit moonshine,  
muddled strawberries and orange,  
fresh lime juice and ginger beer | 10.5

## COSMOS

**Plum**  
pearl plum vodka, domaine de canton,  
cranberry juice, fresh lime juice,  
sugar rim | 10

**Fig & Vanilla Bean**  
pearl vanilla bean vodka, fig,  
cranberry juice, fresh lime juice, shaken  
and finished with dried figs | 9.5

**Melon Sage**  
grey goose l'melon, melon syrup,  
fresh sage, lime juice, shaken and finished  
with prosecco and sugar rim | 12

**Cayenne & Orange**  
grey goose l'orange, solerno, cranberry  
and fresh lime juice, finished with a sugar  
and cayenne rim | 12.5

## PITCHERS

**SPARKLING CITRUS & PINEAPPLE SANGRIA** | 34  
**HIBISCUS & BERRY SANGRIA** | 34

**MIMOSA** | 24  
**BLOODY MARY** | 22

**GRAPEFRUIT CRUSH** | 22

# BEER & WINE

## CRAFT BEER ON TAP

DEVIL'S BACKBONE VIENNA LAGER 5.2% ABV | 7.5

PORT CITY PORTER 7.2% ABV | 7.5

PALE FIRE RED MOLLY IRISH RED ALE 5.6% ABV | 7.5

BROOKLYN BREWERY'S BROOKLYN LAGER 5.2% ABV | 7.5

BLUE MOUNTAIN DARK HOLLOW BARREL AGED  
IMPERIAL STOUT 10% ABV | 9

DC BRAU THE PUBLIC PALE ALE 6% ABV | 7.5

FLYING DOG RAGING BITCH IPA 8.3% ABV | 8

MUSTANG SALLY ARTICLE ONE AMBER LAGER  
5.5% ABV | 8

OLD BUST HEAD GRAFFITI HOUSE IPA 7.5% ABV | 8.5

SOUTH STREET SATAN'S PONY AMBER ALE 5.3% ABV | 7.5

BLUE MOUNTAIN A HOPWORK ORANGE IPA 7% ABV | 7.5

KENTUCKY BOURBON BARREL ALE 8.2% ABV | 8.5

DOGFISH 60 MINUTE IPA 6% ABV | 8

FAIRWINDS QUAYSIDE KOLSH 4.5% ABV | 7.5

OLD OX GOLDEN OX 6.5% ABV | 8

STARR HILL THE LOVE HEFEWEIZEN 5.1% ABV | 7.5

ALLAGASH WHITE ALE 5.1% ABV | 7.5

ASK ABOUT OUR ROTATING TAPS!

## WINE ON TAP

6oz. TAP POUR | 9oz. TAP POUR

ARCHER ROOSE SAUVIGNON BLANC, chile 8 | 12

LA VITE PINOT GRIGIO, italy 8 | 12

LIAR CHARDONNAY, california 8 | 12

LA VITE PROSECCO, italy (8oz. pour) | 9

TERRACCIANO MONTEPULCIANO, italy 8 | 12

THE SIBLING PINOT NOIR, marlborough, NZ 10 | 14

CRUSHER PETITE SIRAH, california 11 | 15

ARCHER ROOSE CABERNET SAUVIGNON, chile 8 | 12

DEMAZET ROSÉ, france 11 | 15

## BOTTLED CRAFT BEER

ACE PINEAPPLE CIDER 5% ABV | 7

SIERRA NEVADA SIDECAR ORANGE PALE ALE 5.3% ABV | 6.5

LONERIDER SHOT GUN BETTY HEFEWEIZEN 5.8% ABV | 6

ROGUE HAZELNUT BROWN NECTAR 6.2% ABV | 7

EVOLUTION LUCKY SEVEN PORTER 5.8% ABV | 7

LEFT HAND NITRO MILK STOUT 6% ABV | 7

SMARTMOUTH ALTER EGO SAISON 6.2% ABV | 6.5

LOST COAST TANGERINE WHEAT 5.5% ABV | 7

## HAPPY HOUR

daily 3-6pm

### \$5 TAPS

All Beer on Tap & Wine on Tap 6oz. pour

### \$7 CRAFT COCKTAILS

Happy Hour is offered in the bar area  
and on the patios.

**LAMB SLIDER\***  
tomato, red onion,  
cucumber dill aioli, arugula,  
feta cheese | 5

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

**CLASSIC CHEESE PIZZA**  
with crushed tomato sauce  
& mozzarella cheese | 6

**TAVERN CHIPS**  
house-made parmesan chips,  
grated mozzarella & bacon | 4

**FRIED CALAMARI**  
served with a sweet  
chili sauce | 4

**FRESH CUT FRIES**  
choice of two dipping aioli:  
roasted red pepper, tomato  
tarragon, cucumber dill,  
or chipotle | 4

**CAPRESE BRUSCHETTA**  
house-made mozzarella,  
oven roasted tomatoes,  
garlic oil, and micro basil on  
rustic sourdough drizzled with  
balsamic glaze | 5

**TUNA SLIDER\***  
sashimi tuna tossed in  
poke sauce with avocado,  
pickled onions, sesame aioli,  
and sriracha mayo | 5