



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
not available for bc combo

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 PIZZAS

Our pizzas follow traditional Neapolitan Pizza making techniques, and 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, crushed 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, 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

SIDES

CAESAR 7	ASPARAGUS 7
SALAD	MAPLE BACON
HOUSE 7	BRUSSEL
SALAD	SPROUTS 8

SOUPS

SIGNATURE TOMATO & CHEESE SOUP | 6.5

KICKIN' CORN & CRAB CHOWDER | 7.5

SOUP DU JOUR

BC COMBO

Combine 2 items from our farm to plate salads, soups or artisan sandwiches | 12.5

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

FARM TO PLATE SALADS

Our vinaigrettes, made with specialty oils and vinegars, combined with select greens from our farm create our unforgettable salads.

SHANGHAI TUNA*

sesame crusted ahi tuna, arugula, mixed greens, avocado, cucumber, pickled red onions, watermelon, oranges, microgreens, shanghai vinaigrette | 14.5
not available for bc combo

HARVEST

spinach, arugula, farro, roasted butternut squash, cranberries, toasted almonds, gorgonzola, persian lime vinaigrette | 14.5
not available for bc combo

ROASTED BEET

arugula, goat cheese, candied pecans, red & golden beets, microgreens, blood orange vinaigrette | 13
not available for bc combo

WINE COUNTRY

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

AVOCADO, MOZZARELLA & TOMATO

avocado, mozzarella, tomato, pesto, balsamic reduction, mixed greens, meyer lemon vinaigrette | 12.5

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
not available for bc combo

ADD-ON OPTIONS

SHRIMP | 8

GRILLED CHICKEN | 7

SALMON* | 8

FREE-RANGE BURGERS



Baker's Crust burgers are ground in-house and hand-crafted with 100% grass-fed, free-range New Zealand 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 of our burgers 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 onions, 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

SPECIALTY ENTREES

ASIAGO CHICKEN

grilled chicken breast, mushrooms, applewood smoked bacon, oven-roasted tomatoes, asparagus, asiago cream sauce, orzo pasta | 18

RIBEYE STEAK*

14oz. ribeye, whole grilled corn cob, roasted potatoes, brussel sprouts, scallion butter | 32

SHRIMP & CRAB PASTA

shrimp, jumbo lump crab meat, asparagus, applewood smoked bacon, white wine, garlic, cream, parmesan, tagliatelle pasta | 24

TAGLIATELLE & MEAT SAUCE

tagliatelle pasta, chuck, brisket, lamb, tomato sauce, cream, parmesan reggiano | 16.5

GRILLED NORTH ATLANTIC SALMON*

grilled atlantic salmon, butternut squash farro risotto, spinach, parmesan, tomato broth | 22

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 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!

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

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 WINE

CAMPANILE PINOT GRIGIO
dry, medium bodied, light &
crisp, floral nose & almond
taste, italy | 32

DR. LOOSEN RIESLING
peach, cherry and white
currant flavors with spicy
overtones, germany | 28

THE CROSSINGS
SAUVIGNON BLANC,
passion fruit, citrus notes
clean finish, new zealand | 39

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

MER SOLEIL RESERVE
CHARDONNAY
pineapple & citrus blossom
nose, vanilla and white peach
taste, california | 48

BRIDLEWOOD PINOT NOIR
raspberry, dark cherry,
hints of caramel, toffee,
floral, black pepper notes,
california | 34

HIGHER GROUND PINOT NOIR
rich red berries, juicy plum,
cranberry, hints of vanilla
toffee, toasted oak, & spice,
california | 44

SEPTIMA CABERNET
blackberries, cherry, pepper
and vanilla, hint of mint,
argentina | 33

STORYPOINT CABERNET
rich, bold, full-bodied, notes of
nutmeg & vanilla, california | 41

GOOSE RIDGE G3 MERLOT
tart red and purple fruit to
tannins, soft streak of
leather, dusting of coffee,
washington | 46

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* | 5

TUNA SLIDER* | 5

CHICKEN TACO | 3.5

CLASSIC CHEESE PIZZA | 6

TAVERN CHIPS | 4

FRIED CALAMARI | 4

CAPRESE BRUSCHETTA | 5

FRESH CUT FRIES | 4