



BAKER'S CRUST

ARTISAN KITCHEN

COCKTAILS

BLOOD ORANGE-MOSA

blood orange juice and sparkling wine | 8

EVERYTHING MARY

belle isle honey habanero moonshine and sassy mary mix, everything bagel rim, garnished with everything! (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 & pineapple juice, sparkling wine | 9

TORCHED CHERRY & GINGER SANGRIA

domaine de canton, bacardi torched cherry fusion, merlot, cranberry and pomegranate juices | 9

PEACH BASIL MULE

pearl peach vodka, fresh squeezed orange juice, fresh basil, ginger beer | 9

GRAPEFRUIT & HONEY PALOMA

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

SMOKED ROSEMARY MANHATTAN

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

WATERMELON CRAWL

pearl cucumber vodka, fresh basil, lime juice, watermelon syrup, shaken and finished with a sugar rim, sparkling wine & fresh watermelon | 10

PLUM COSMO

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

GRAPEFRUIT & CUCUMBER COLLINS

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

BLUEBERRY GIN SOUR

bombay sapphire, blueberry stoli, fresh squeezed lime juice, cranberry juice and sugar, shaken & finished with fresh blueberries | 9.5

SUMMER DREAM SOUR

knob creek, pearl vanilla bean vodka, fresh squeezed orange and lemon juice, egg whites and sugar, shaken and finished with an orange wheel | 11.5

TAPS

craft beer

OMMEGANG RARE VOS AMBER ALE

6.5% ABV - medium-bodied, orange blossom nose, mellow, fruity, and spicy, new york. | 8

STRANGWAYS ALBINO MONKEY

5% ABV - belgian white ale, spicy hops, coriander, orange peel, white pepper, virginia. | 6.5

HARDYWOOD PILS

5.2% ABV - german style pilsner crisp and clean with a snappy herbal spice, virginia. | 6.5

TRAPEZIUM 75 LEMON HONEY GINGER ALE

7.6% ABV - refreshing imperial pale ale with ginger, lemon and honey, virginia. | 7

LEGEND BROWN ALE

6% ABV - full-bodied, malt-forward beer with mahogany tones, virginia. | 6.5

STONE IPA

6.9% ABV, citrus, pine hop flavors and aromas perfectly balanced by a subtle malt, california. | 7.5

PARKWAY RAVEN'S ROOST BALTIC PORTER

7.1% ABV - robust & roasty with notes of chocolate, caramel & toffee, virginia. | 7

DEVIL'S BACKBONE VIENNA LAGER

5.2% ABV - amber chestnut colored, smooth malty finish, virginia. | 6.5

THREE NOTCH'D MINUTE MAN NEW ENGLAND IPA

7% ABV - unfiltered, juicy & fruity with a citrus aroma, low bitterness, virginia. | 7

ACE CIDER (seasonal)

5% ABV - california. | 6.5

SEASONAL OFFERINGS

Ask your server about our current seasonal craft beers.

BOTTLES

craft beer

ACE PINEAPPLE CIDER

5% ABV - pineapple cider big pineapple nose and semi-sweet initial taste with a tart finish, california. | 6.5

GREEN FLASH SEA TO SEA

4% ABV - unfiltered Zwickel lager light body, sweet malt, fruity hop flavors, crisp, clean, california. | 5.5

LONERIDER

SHOT GUN BETTY

5.8% ABV - heffeweizen medium body, clove, citrus, bubblegum, north carolina. | 6

LOST COAST TANGERINE

5% ABV - wheat citrus ale combination of wheat and crystal malts, california. | 7

SMARTMOUTH ALTER EGO

7.7% ABV - saison effervescent with fruity notes, hint of pepper and a dry finish, virginia. | 6

ROGUE HAZELNUT NECTAR

6.2% ABV - brown ale hazelnut aroma, rich nutty flavor, smooth malty finish, oregon. | 7

DOGFISH BURTON BATON

10% ABV - american double/imperial IPA, delaware. | 9

BRECKENRIDGE VANILLA

4.7% ABV - porter chocolate and roasted nut flavors, colorado. | 5.5

LEFT HAND NITRO

6% ABV - milk stout creamy, smooth, slightly sweet, colorado. | 6.5

wine

6oz. TAP POUR | 9oz. TAP POUR

ARCHER ROOSE SAUVIGNON BLANC, chile 8 | 12

LA VITE PINOT GRIGIO, italy 7 | 11

LIAR CHARDONNAY, california 7 | 11

ISABELLA PROSECCO, italy (8oz. pour) | 9

REATA PINOT NOIR, california 10 | 14

TERRACCIANO VINO ROSSO, italy 8 | 11.5

ARCHER ROOSE CABERNET SAUVIGNON, chile 7 | 11

whites | wine | reds

DR. LOOSEN RIESLING
germany | 28

CAMPANILE PINOT GRIGIO
italy | 32

COLUMBIA CHARDONNAY
washington | 33

MER SOLEIL RESERVE
CHARDONNAY, california
| 48

THE CROSSINGS
SAUVIGNON BLANC
new zealand | 39

BRIDLEWOOD PINOT NOIR
california | 34

SANTA JULIA
CABERNET SAUVIGNON
argentina | 29

KUNDE CABERNET
california | 49

STORYPOINT
CABERNET SAUVIGNON
california | 41

GOOSE RIDGE G3 MERLOT
washington | 46

HAPPY HOUR

daily 3-6pm

\$5 ALL TAPS

Beer on Tap & Wine on Tap 6oz. pour

\$6 DAILY SPECIAL COCKTAIL

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

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

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 aiolis: roasted red pepper, tomato tarragon, braised onion, or chipotle | 4

CAPRESE BRUSCHETTA

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

BBQ CHICKEN SLIDER

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