

BRUNCH MENU

Saturday & Sunday 9am - 2pm



BAKER'S CRUST
ARTISAN KITCHEN

CLASSICS

All classics are served with hash browns & your choice of toast.

BAKER'S BREAKFAST*

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

WEST COAST OMELETTE*

spinach, tomatoes, mushrooms, and muenster cheese topped with fresh avocado and pico de gallo | 11

MARYLAND OMELETTE*

lump crab meat, swiss cheese, and oven roasted tomatoes topped with hollandaise and dusted with old bay seasoning | 14

FLAPJACKS & FRENCH TOAST

All flapjacks & french toast are served with warm maple syrup.

BUTTERMILK FLAPJACKS

three jumbo flapjacks with powdered sugar | 9

RIVIERA FRENCH TOAST

thick slices of our house-made cinnamon bread topped with powdered sugar | 10

JAMAICAN FRENCH TOAST

thick slices of our house-made cinnamon bread topped with flambéed bananas in spiced rum, brown sugar and toasted coconut | 11

BC BOWLS

CRAB & GRILLED AVOCADO*

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

STEAK & EGGS*

flat iron steak, kale, oven-roasted tomatoes, butternut squash farro risotto, egg over easy, avocado, hollandaise | 13

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, hollandaise, paprika, and served with hash browns | 13

BALTIMORE*

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

SOUTHERN*

sweet potato biscuit, country ham, poached eggs, hollandaise, hash browns, ketchup | 12

WAFFLES

All waffles are served with warm maple syrup.

BELGIAN

traditional belgian waffle topped with whipped cream, strawberries, and dusted with powdered sugar | 10

CHICKEN & WAFFLE

traditional belgian waffle topped with buttermilk fried chicken tenders & honey buerre blanc | 12.5

STARTERS

TUNA & AVOCADO POKE*

farro, seaweed salad, tuna, mango, avocado, rainbow microgreens, sriracha mayo | 14.5

FRESH CUT FRIES & 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 | 8.5

CALAMARI served with a sweet chili sauce | 10

AVOCADO TOAST*

toasted multigrain bread, mixed greens, mashed avocado, poached egg, rainbow microgreens | 11

PROSCIUTTO & GOAT CHEESE BRUSCHETTA

prosciutto di parma, goat cheese, arugula, micro basil, fig spread, balsamic glaze | 8.5

STEAK SLIDERS*

three sliders, flat iron steak, buttermilk fried onion rings, braised onion aioli, brioche roll | 14

THAI CHILI SHRIMP

fried shrimp, thai chili sauce, tomato tarragon slaw, microgreens | 14

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 | 10.5

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.

MARGHERITA

tomato sauce, fresh mozzarella, fresh basil | 12.5

FARM TO TABLE

alfredo sauce, mozzarella, pecorino romano, artichokes, spinach, broccolini, seasoned tomatoes, basil pesto, crushed red peppers | 13.5

PROSCIUTTO & TOMATO

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

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 | 14.5

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, oranges, watermelon, microgreens, shanghai vinaigrette | 15.5

SHRIMP & GRILLED AVOCADO

grilled shrimp, mango, avocado, red onion, almonds, mixed greens, persian lime vinaigrette, crispy carrots | 15

WINE COUNTRY

grapes, strawberries, parmesan cheese, 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 carrots, mixed greens, arugula, lemon lambrusco vinaigrette | 18.5

SALAD ADDITIONS	SHRIMP 8
	GRILLED CHICKEN 7
	SALMON* 9

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 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 | 13

BC BARBECUE BURGER*

chipotle gouda cheese, barbecue sauce, pickle spear, tarragon slaw, buttermilk onion rings, sriracha mayo, brioche roll | 14

TUNA BURGER*

sashimi tuna, poke sauce, avocado, pickled onions, sesame aioli, sriracha mayo, brioche roll | 15

APPLEWOOD, EGG & CHEDDAR BURGER*

cheddar, applewood smoked bacon, fried egg, house dressing, brioche roll | 14

SMOKED CHIPOTLE GOUDA BURGER*

chipotle gouda, applewood smoked bacon, chipotle aioli, lettuce, tomato, brioche roll | 13.5

STREET TACOS

Served with two flour tortilla tacos & queso fresco corn on the cob.

THAI CHILI SHRIMP

fried shrimp, thai chili sauce, pico de gallo, cilantro, chipotle aioli, tomato tarragon slaw | 13.5

STEAK*

flat iron steak, tomato tarragon slaw, avocado, pickled onions, chipotle aioli, cilantro | 14

FISH

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

BUTTERMILK CHICKEN

buttermilk fried chicken, tomato tarragon slaw, chipotle aioli, pico de gallo | 12.5

*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.