



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
- REATA 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
- MOSSBACK PINOT NOIR**, california
red cherry, brown sugar, toffee; subtle notes of leather and earth | 38
- SANTA JULIA CABERNET SAUVIGNON**, argentina
black cherries, plums, vanilla, leather tobacco, black pepper, paprika | 29
- 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
- GREEN FLASH SEA TO SEA**
unfiltered Zwickel lager 4% ABV
light body with subtle sweet malt and fruity hop flavors, notable lager yeast, a crisp, clean finish, california | 5.5
- 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
- DOGFISH BURTON BATON**
american double/imperial IPA 10% ABV
vanilla, oak, brandied fruitcake, raisiney, and citrusy, deleware | 9
- 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 \$6 steak dinner, & part of your purchase will go to charity!

TUESDAY NIGHT

Street Taco Tuesday
Enjoy two street tacos, fresh cut fries, and a queso fresco corn cob for \$8!

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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ARTISAN KITCHEN

COCKTAILS

BLOOD ORANGE-MOSA

blood orange juice, sparkling wine | 8

EVERYTHING MARY

belle isle honey habanero moonshine and sassy mary mix, everything bagel rim, garnished with bacon, pickle, olive, pepperoni, and 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

TORCHED CHERRY & GINGER SANGRIA

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

GRAPEFRUIT & CUCUMBER COLLINS

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

SMOKED ROSEMARY MANHATTAN

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

WATERMELON CRAWL

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

PLUM COSMO

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

PEACH BASIL MULE

pearl peach vodka, fresh squeezed orange juice, fresh basil shaken and finished with ginger beer | 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

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

BLUEBERRY GIN SOUR

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

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

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