

BRUNCH MENU

8AM – 2PM
SATURDAY
SUNDAY

FRITTATAS

All frittatas are served with hash browns and a salad of mixed greens with dried cranberries, candied pecans, goat cheese and drizzled with balsamic reduction. Substitute egg whites* for 1.00.

BY THE BAY

jumbo shrimp, lump crab meat, roasted tomatoes, and fontina topped with hollandaise and old bay seasoning | 12

FRITTATA OLIVIA

mozzarella, swiss, mushrooms, oven-roasted tomatoes, scallions | 11

NEAPOLITAN PIZZAS

Our pizzas are brought to life in a 900 degree Stone Deck Neapolitan Pizza Oven. Following traditional Neapolitan Pizza making techniques, we only use hand stretched dough made from 00 flour, fresh, house-made mozzarella cheese & Italian tomatoes. Our Neapolitan pizzas stay true to that of the traditional Neapolitan pizza, originating in Naples, Italy.

EGGS BENEDICT PIZZA*

hollandaise, pecorino, fontina, applewood smoked bacon, and three eggs over medium | 11

THE CHESAPEAKE PIZZA*

hollandaise, lump crab, swiss cheese, oven roasted tomatoes, red pepper flakes and three eggs over medium | 11

BC FAVORITES

GRILLED STEAK & EGGS*

8 oz. flat iron steak with hash browns, two eggs, any style, and your choice of toast | 16⁵

SWEET POTATO BISCUIT & GRAVY

house made sweet potato biscuit, halved & smothered in pork maple sausage gravy | 5

SOUTHERN COMFORT BREAKFAST*

two eggs, any style, bacon, hash browns and a sweet potato biscuit topped with pork and maple sausage gravy | 11

"NAUGHTY" SOUTHERN BELLE

buttermilk fried chicken, sweet potato biscuit topped with pork and maple sausage gravy | 10

*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.

BRUNCH STARTERS

FRESH CUT FRIES

with dipping aioli
choose two: chipotle, roasted red pepper, or tomato tarragon | 6⁵

FRIED CALAMARI

served with sweet chili sauce | 10

TAVERN CHIPS

house-made chips, mozzarella, applewood smoked bacon | 8⁵

WAFFLES

CHICKEN & WAFFLEWICH

hand-breaded southern fried chicken made into a waffle sandwich, served with sweet potato fries and topped with honey buerre blanc | 13

NUTELLA & STRAWBERRY WAFFLE

our belgian waffle with strawberries and nutella, topped with powdered sugar and whipped cream | 9

CANDIED PECAN WAFFLE

our belgian waffle with candied pecans then topped with powdered sugar, candied pecans and whipped cream | 10



BAKER'S CRUST
ARTISAN KITCHEN

BEVERAGE MENU

WINE ON TAP

6oz. | 9oz.

MONTE ALEGRE ROSÉ, california	9	13
LA VITE SAUVIGNON BLANC, italy	9	13
MONVIN PINOT GRIGIO, italy	8	12
PEREGRINE RANCH CHARDONNAY, california	9	13
FIASCO VINO ROSSO, oregon	9	13
COAST & BARREL PINOT NOIR, california	8	12
PEREGRINE RANCH CABERNET SAUVIGNON, california	9	13
FAMIGLIA BERTONA MALBEC, argentina	9	13

BEER ON TAP Ask about our rotating Taps!

BOLD ROCK CIDER	seasonal, virginia 7
ARDENT PILSNER	german style pilsner 5% ABV golden straw, clear pilsner; classic lager aroma, richmond, virginia 7.5
MIDNIGHT BREWERY ROCKVILLE RED	irish red ale 5.5% ABV - caramel malts, earthy hops, roasty finish, virginia 7
VICTORY GOLDEN MONKEY	belgian style tripel 9.5% ABV - light earthy hops and a fruity taste; boozy with a dry finish, pennsylvania 6.5
TRIPLE CROSSING FALCON SMASH	american IPA 7% ABV - flagship IPA; dank hop character, richmond, virginia 8.5
ARDENT IPA X	new england style IPA 7.1% ABV double dry hopped, notes of citrus and tropical fruit, richmond, virginia 8
DEVIL'S BACKBONE VIENNA LAGER	brown ale 6.2% ABV - dark brown in color with a hazelnut aroma, a rich nutty flavor and a smooth malty finish, oregon 7
MIDNIGHT BREWERY NOT MY JOB	southern english brown ale 5% ABV medium body, notes of toffee & chocolate, virginia 7
HARDYWOOD VIPA	virginia india pale ale 5.2% ABV - tropical notes with a bright juicy finish richmond, virginia 7

RISE & SHINE COCKTAILS

EVERYTHING MARY

belle isle honey habanero moonshine,
sassy mary mix, everything bagel rim,
with bacon, pickle, olive, pepperoni, and
cucumber garnish | 10

WHITE PEACH BELLINI

smirnoff peach vodka, white peach
puree and sparkling wine, finished with
a lime spiral | 8

HIBISCUS & BERRY SANGRIA

merlot, hibiscus syrup, bacardi
raspberry, grey goose l'orange,
cranberry juice and blood orange juice,
splash of ginger ale and club soda,
garnished with blueberries, pear
and an orange slice | 9

BLOOD ORANGE-MOSA

blood orange juice and
sparkling wine | 8

PITCHER |or| BY THE GLASS

MIMOSA	15	4
BLOODY MARY	18	5
POINSETTIA	15	4
GRAPEFRUIT CRUSH	15	4
SPARKLING ROSÉ	26	--
SANGRIA (pitcher only)		