

BRUNCH MENU

Saturday & Sunday 9a-2p



BAKER'S CRUST
ARTISAN KITCHEN

CLASSICS

BAKER'S BREAKFAST*

two eggs, any style, with your choice of applewood smoked bacon or maple sausage links, served with hashbrowns and your choice of toast | 9.5

WEST COAST OMELETTE*

spinach, tomatoes, mushrooms, and muenster cheese topped with fresh avocado and pico de gallo. served with hashbrowns and your choice of toast | 10

MARYLAND OMELETTE*

lump crab meat, swiss cheese, and oven roasted tomatoes topped with hollandaise and dusted with old bay seasoning. served with hashbrowns and your choice of toast | 14

BC BOWLS

CRAB & GRILLED AVOCADO BOWL*

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

FRESH BERRY & GREEK YOGURT BOWL

vanilla greek yogurt, strawberries, blueberries, bananas, granola & honey oats | 9.5

FLAPJACK & FRENCH TOAST

BUTTERMILK FLAPJACK

three jumbo flapjacks served with powdered sugar and warm maple syrup | 9

RIVIERA FRENCH TOAST

thick slices of our cinnamon bread, topped with powdered sugar, and served with warm maple syrup | 9

JAMAICAN FRENCH TOAST

thick slices of our cinnamon bread topped with flambéed bananas in meyers rum, brown sugar and toasted coconut. served with warm maple syrup | 11

WAFFLES

BELGIAN

traditional belgian waffle topped with whipped cream, strawberries, and dusted with powdered sugar. served with warm maple syrup | 10

CHICKEN & WAFFLE

traditional belgian waffle topped with buttermilk fried chicken tenders and honey buerre blanc. served with warm maple syrup | 12

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, house-made hollandaise and paprika. served with hashbrowns | 12

BALTIMORE*

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

CLASSIC*

canadian bacon, poached eggs, house-made hollandaise and paprika on an english muffin. served with hashbrowns | 11

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 | 10

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

ARTISAN SANDWICHES

All sandwiches served with house-made parmesan chips.

CHICKEN & CHEDDAR

chicken, applewood smoked bacon, cheddar, tomato, herb mayo, semolina | 10

CHICKEN GUACAMOLE PANINI

chicken breast, muenster, guacamole, herb mayo, jalapeño & cheddar bread | 10

CHARLESTON CHICKEN & AVOCADO

buttermilk fried chicken, honey beurre blanc, avocado, applewood smoked bacon, lettuce, tomato, honey mustard, brioche roll | 11.5

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 | 10.5

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

NEAPOLITAN PIZZA

Our pizzas 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, 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, crushed 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

FARM TO PLATE SALADS

SHANGHAI TUNA*

sesame crusted ahi tuna, arugula, mixed greens, avocado, cucumber, pickled red onions, watermelon, oranges, microgreens, shanghai vinaigrette | 14.5

HARVEST

spinach, arugula, farro, roasted butternut squash, cranberries, toasted almonds, gorgonzola, persian lime vinaigrette | 14.5

WINE COUNTRY

grapes, pears, strawberries, parmesan, 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 beets, mixed greens, arugula, lemon lambrusco vinaigrette | 16.5

ADD-ON

GRILLED CHICKEN	7
SHRIMP	8
SALMON*	8

FREE-RANGE BURGERS



Our burgers are hand-crafted with 100% grass-fed, free-range 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 | 12.5

BOOZY BARBECUE BACON BURGER*

chipotle gouda cheese, boozy bacon bbq sauce, pickle spear, tarragon slaw, buttermilk onion rings, sriracha mayo, brioche roll | 13

TUNA BURGER*

sashimi tuna, poke sauce, avocado, pickled onion, sesame aioli, sriracha mayo, brioche roll | 14.5

APPLEWOOD, EGG & CHEDDAR BURGER*

cheddar, applewood smoked bacon, fried egg, house dressing, brioche roll | 13

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

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

*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.

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 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

MIMOSA | 24
BLOODY MARY | 22

GRAPEFRUIT CRUSH | 22

BEER & WINE

CRAFT BEER ON TAP

DEVILS BACKBONE VIENNA LAGER 5.2% ABV | 7

PORT CITY PORTER 7.2% ABV | 7.5

LOST RHINO FINAL GLIDE HEFEWEIZEN 5.4% ABV | 8

ROGUE DEAD GUY ALE 6.5% ABV | 7

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 | 7.5

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

BLUE MOUNTAIN A HOPWORK ORANGE IPA 7% ABV | 7

KENTUCKY BOURBON BARREL ALE 8.2% ABV | 7

DOGFISH 60 MINUTE IPA 6% ABV | 8

FAIRWINDS QUAYSIDE KOLSH 4.5% ABV | 7

OLD OX GOLDEN OX 6.5% ABV | 8

STAR HILL NORTHERN LIGHTS 6.2% ABV | 7

ALLAGASH WHITE ALE 5.1% ABV | 7.5

ASK ABOUT OUR ROTATING TAPS!

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 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

DOGFISH BURTON BATON 10% ABV | 9

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

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*
tomato, red onion,
cucumber dill aioli, arugula,
feta cheese | 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 aioli:
roasted red pepper, tomato
tarragon, cucumber dill,
or chipotle | 4

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

TUNA SLIDER*
sashimi tuna tossed in
poke sauce with avocado,
pickled onions, sesame aioli,
and sriracha mayo | 5