



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
- HOGWASH ROSÉ, california 11 | 15
- LIAR CHARDONNAY, california 7 | 11
- ONE HOPE CHARDONNAY, california 9 | 13
- ZARDETTO "PRIVATE CUVÉE" BRUT NV, italy (8oz. pour) | 9
- MACMURRAY PINOT NOIR, california 10 | 14
- TERRACCIANO MONTEPULCIANO, italy 8 | 12
- ARCHER ROOSE CABERNET SAUVIGNON, chile 7 | 11
- ONE HOPE CABERNET SAUVIGNON, california 9 | 13
- CRUSHER PETITE SIRAH, california 10 | 14
- ARCHER ROOSE CARMENERE, chile 7 | 11

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
- SIERRA NEVADA "16. OZ CAN" SIDECAR**
pale ale 5.6% ABV
medium bodied, hoppy, citrusy, malty and a spicy flavor, california & north carolina | 6.5
- LONERIDER SHOT GUN BETTY**
hefeweizen 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 | 7

BEER ON TAP

- BOLD ROCK** seasonal
cider 4.7% ABV | 6.5
- YVBC PRIVATE PLUM**
sour ale 5% ABV | 7
- SIERRA NEVADA**
NOONER pilsner
5.2% ABV | 6
- BACK BAY STEEL PIER**
bohemian lager
4.7% ABV | 7
- ALLAGASH WHITE**
belgium wheat
5.1% ABV | 7.5
- YVBC PINEAPPLE**
GRENADE hefeweizen
5.6% ABV | 7.5
- WILD WOLF BLONDE**
HUNNY belgian blonde ale
6.8% ABV | 8
- VICTORY GOLDEN**
MONKEY tripel
9.5% ABV | 7
- NEW BELGIUM FAT TIRE**
red ale 5.2% ABV | 6.5
- DEVIL'S BACKBONE**
vienna lager
4.9% ABV | 6.5
- ROGUE DEAD GUY**
ale 6.5% ABV | 8
- COTU RAY RAY'S**
pale ale 5.2% ABV | 6
- GREEN FLASH SOUL**
STYLE IPA 6.8% ABV | 7.5
- BALLAST POINT**
GRAPEFRUIT SCULPIN IPA
7% ABV | 7.5
- COMMONWEALTH**
WAPATOOLIE tropical IPA
7.3% ABV | 7
- SIERRA NEVADA**
TROPICAL TORPEDO
IPA 6.7% ABV | 7.5
- O'CONNOR EL GUAPO**
IPA 7.5% ABV | 7
- ELYSIAN SPACE DUST**
DIPA 8.2% ABV | 8
- SMARTMOUTH NOTCH 9**
DIPA 9.1% ABV | 8
- GREAT DIVIDE YETI**
imperial stout
9.5% ABV | 7.5
- ASK ABOUT OUR**
SEASONAL ROTATORS!

WINE BY THE BOTTLE

- CAMPANILE PINOT GRIGIO** dry, medium bodied, light & crisp, floral nose & almond taste, italy | 32
- DR. LOOSEN RIESLING** peach, cherry and white currant flavors with spicy overtones, germany | 28
- THE CROSSINGS SAUVIGNON BLANC,** passionfruit and citrus notes a clean finish, new zealand | 39
- COLUMBIA CHARDONNAY** bright aromas of pear, green apple; hints of tropical fruit, sweet vanilla oak, washington | 33
- MER SOLEIL RESERVE CHARDONNAY** pineapple & citrus blossom nose, vanilla and white peach taste, california | 48
- BRIDLEWOOD PINOT NOIR** raspberry, dark cherry, hints of caramel, toffee, floral, black pepper notes, california | 34
- HIGHER GROUND PINOT NOIR,** rich, dark red berries, hint of vanilla toffee with spice notes, california | 44
- SEPTIMA CABERNET** full bodied with fresh plum, blackberry, coffee and cinnamon, argentina | 33
- STORYPOINT CABERNET** rich, bold, full-bodied, with notes of nutmeg and vanilla, california | 41
- GOOSE RIDGE G3 MERLOT** tart red and purple fruit to tannins, soft streak of leather, dusting of coffee, washington | 46



CRAFT COCKTAILS

RISE & SHINE

BLOOD ORANGE-MOSA
blood orange juice, sparkling wine | 8

EVERYTHING MARY
belle isle honey habanero moonshine, sassy mary mix, everything bagel rim, garnished with 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 juice, pineapple juice, sparkling wine | 9

HIBISCUS & BERRY SANGRIA
merlot, hibiscus syrup, bacardi raspberry, grey goose l'orange, cranberry juice, and blood orange juice, with a splash of ginger ale and club soda, finished with blueberries, pear and orange slice | 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

CLASSICS

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

HONEY & THYME WHISKEY SOUR
jack daniels, bittermilk oxacon bitters and smoked honey sour, ruby red grapefruit juice, fresh thyme, egg whites, shaken and finished with orange peel | 12

GRAPEFRUIT & CUCUMBER COLLINS
pearl cucumber vodka, st. germaine, ruby red grapefruit juice, cucumber | 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

MULES & COSMOS

HONEY CRISP MULE
skyy honey crisp apple vodka, pearl vanilla bean vodka, cinnamon and sugar, muddled fresh sage, and cranberry juice, shaken, finished with ginger beer and dried cranberries | 9

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

FIG & VANILLA BEAN COSMO
pearl vanilla bean vodka, fig, cranberry juice, fresh lime juice, shaken and finished with dried figs | 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 • Rotating taps excluded

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

\$6 DAILY SPECIAL COCKTAIL

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