



## 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  
not available for bc combo

### 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 PIZZAS

Our pizzas follow traditional Neapolitan Pizza making techniques, and 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, crushed 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, 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

## SIDES

CAESAR | 7  
SALAD

LEMON PARMESAN  
BROCCOLINI | 7

HOUSE | 7  
SALAD

ASPARAGUS | 7

BUTTERNUT  
FARRO | 4

MAPLE BACON  
BRUSSEL  
SPROUTS | 6

## SOUPS

SIGNATURE TOMATO & CHEESE SOUP | 6.5

KICKIN' CORN & CRAB CHOWDER | 7.5

SOUP DU JOUR

## BC COMBO

Combine 2 items from our farm to plate salads, soups or artisan sandwiches | 12

## 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

## 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, watermelon, oranges, microgreens, shanghai vinaigrette | 14.5  
not available for bc combo

### HARVEST

spinach, arugula, farro, roasted butternut squash, cranberries, toasted almonds, gorgonzola, persian lime vinaigrette | 14.5  
not available for bc combo

### ROASTED BEET

arugula, goat cheese, candied pecans, red & golden beets, microgreens, blood orange vinaigrette | 13  
not available for bc combo

### WINE COUNTRY

grapes, pears, strawberries, parmesan, mixed greens, candied pecans, goat cheese, raspberry vinaigrette | 13

### AVOCADO, MOZZARELLA & TOMATO

avocado, mozzarella, tomato, pesto, balsamic reduction, mixed greens, meyer lemon vinaigrette | 12.5

### 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  
not available for bc combo

### ADD-ON OPTIONS

SHRIMP | 8

GRILLED CHICKEN | 7

SALMON\* | 8

## 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 of our burgers 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 onions, 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

thai chili shrimp, 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

## SPECIALTY ENTREES

### ASIAGO CHICKEN

grilled chicken breast, mushrooms, applewood smoked bacon, oven-roasted tomatoes, asparagus, asiago cream sauce, orzo pasta | 18

### RIBEYE STEAK\*

14oz. ribeye, whole grilled corn cob, roasted potatoes, brussel sprouts, scallion butter | 32

### SHRIMP & CRAB PASTA

shrimp, jumbo lump crab meat, asparagus, applewood smoked bacon, white wine, garlic, cream, parmesan, tagliatelle pasta | 24

### FRA DIAVOLO DI MARE

shrimp, jumbo lump crab, sautéed calamari, white wine, red pepper flakes, basil, garlic, stanislaus plum tomato sauce, tagliatelle pasta, fried jalapeños | 25

### SCALLOPS\*

lightly fried dayboat scallops, scallion butter, whole grilled corn cob, tartar sauce | 26

### GRILLED NORTH ATLANTIC SALMON\*

grilled atlantic salmon, butternut squash farro risotto, spinach, parmesan, tomato broth | 22

# 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 l'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

GRAPEFRUIT CRUSH | 22

# BEER & WINE

## CRAFT BEER ON TAP

DEVIL'S 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 ON THE WINGS OF ARMAGEDDON  
IMPERIAL IPA 9.2% ABV | 9

FLYING DOG RAGING BITCH IPA 8.3% ABV | 7.5

FOUNDERS DIRTY BASTARD SCOTCH ALE 8.5% ABV | 8

OLD BUST HEAD GRAFFITI HOUSE IPA 7.5% ABV | 8.5

SWEETWATER GOIN COASTAL FRUIT IPA 6.1% ABV | 7

TROEGS TROEGANATOR DOUBLE BOCK 8.2% 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!

## 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

BRECKENRIDGE VANILLA PORTER 5.4% 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

## 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

REATA PINOT NOIR, california 10 | 14

CRUSHER PETITE SIRAH, california 11 | 15

ARCHER ROOSE CABERNET SAUVIGNON, chile 8 | 12

HOGWASH ROSÉ, california 11 | 15

## BOTTLED WINE

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,  
passion fruit, citrus notes  
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 red berries, juicy plum,  
cranberry, hints of vanilla  
toffee, toasted oak, & spice,  
california | 44

SEPTIMA CABERNET  
blackberries, cherry, pepper  
and vanilla, hint of mint,  
argentina | 33

STORYPOINT CABERNET  
rich, bold, full-bodied, notes of  
nutmeg & vanilla, california | 41

GOOSE RIDGE G3 MERLOT  
tart red and purple fruit to  
tannins, soft streak of  
leather, dusting of coffee,  
washington | 46

## 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\* | 5

TUNA SLIDER\* | 5

CHICKEN TACO | 3.5

CLASSIC CHEESE PIZZA | 6

TAVERN CHIPS | 4

FRIED CALAMARI | 4

CAPRESE BRUSCHETTA | 5

FRESH CUT FRIES | 4