



ARTISAN SANDWICHES

All sandwiches served with housemade parmesan chips.

CHICKEN & CHEDDAR

chicken, applewood smoked bacon, cheddar, tomato, herb mayo, semolina | 10.5

CHICKEN GUACAMOLE PANINI

chicken breast, muenster, guacamole, herb mayo, jalapeño & cheddar bread | 10.5

CHARLESTON CHICKEN & AVOCADO

buttermilk fried chicken, honey beurre blanc, avocado, applewood smoked bacon, lettuce, tomato, honey mustard, brioche roll | 12.5
not available for bc combo

CALIFORNIA REUBEN PANINI

turkey pastrami, swiss, sauerkraut, house dressing, caraway rye | 10.5

SMOKIN' TURKEY BLT

house baked turkey, applewood smoked bacon, lettuce, tomato, cayenne aioli, jalapeño & cheddar bread | 12.5

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 | 12.5

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 | 12.5

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

housemade 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

BC COMBO

Combine 2 items from our Farm-to-plate Salads, Soups or Artisan Sandwiches | 12.5

SOUPS & SIDES

SIGNATURE TOMATO & CHEESE SOUP | 6.5

KICKIN' CORN & CRAB CHOWDER | 7.5

SOUP DU JOUR

CAESAR SALAD | 7

HOUSE SALAD | 7

ASPARAGUS | 7

MAPLE BACON BRUSSEL SPROUTS | 8

STARTERS

TUNA & AVOCADO POKE* | 14
farro, seaweed salad, tuna, mango, avocado, rainbow microgreens, sriracha mayo

FRESH CUT FRIES & dipping aioli | 6.5
chipotle aioli, roasted red pepper aioli, tomato tarragon aioli, cucumber dill aioli

TAVERN CHIPS | 8
housemade parmesan chips, mozzarella, applewood smoked bacon

CALAMARI & sweet chili sauce | 10

AVOCADO TOAST* | 11
three baguettes: • corn, chipotle aioli, cilantro, queso fresco • quail egg, tomato, applewood smoked bacon • red & golden beets

PROSCIUTTO & GOAT CHEESE BRUSCHETTA | 8
prosciutto di parma, goat cheese, arugula, micro basil, fig spread, balsamic glaze

SLIDER TRIO* | 13.5
lamb, house burger, sashimi tuna

THAI CHILI SHRIMP | 14
fried shrimp, thai chili sauce, tomato tarragon slaw, microgreens

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 | 15.5 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 | 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 | 17
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 | 13

BC BARBECUE BURGER*

chipotle gouda cheese, barbecue sauce, pickle spear, tarragon slaw, buttermilk onion rings, sriracha mayo, brioche roll | 13.5

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 | 14

SMOKED CHIPOTLE GOUDA BURGER*

chipotle gouda, applewood smoked bacon, chipotle aioli, lettuce, tomato, brioche roll | 13.5

STREET TACOS

Two (2) flour tortilla tacos | queso fresco corn cob on the side

THAI CHILI SHRIMP

fried shrimp, thai chili sauce, pico de gallo, cilantro, chipotle aioli, tomato tarragon slaw | 13.5

TUNA*

pan-seared, sesame encrusted tuna, tomato tarragon slaw, avocado, pickled onions, chipotle aioli, cilantro | 14.5

HADDOCK

fried new england cold water haddock, chipotle aioli, cilantro, pico de gallo, tomato tarragon slaw | 13.5

BUTTERMILK CHICKEN

buttermilk fried chicken, tomato tarragon slaw, chipotle aioli, pico de gallo | 12.5

SPECIALTY ENTREES

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

FISH & CHIPS | 17
fried new england cold water haddock, tartar sauce, fresh cut fries

SHRIMP & CRAB PASTA | 25
shrimp, jumbo lump crab meat, asparagus, applewood smoked bacon, white wine, garlic, cream, parmesan, tagliatelle pasta

TAGLIATELLE & MEAT SAUCE | 16.5
tagliatelle pasta, chuck, brisket, lamb, tomato sauce, cream, parmesan reggiano

GRILLED NORTH ATLANTIC SALMON* | 22
grilled atlantic salmon, butternut squash farro risotto, spinach, parmesan, tomato broth

*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

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

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

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 | 7.5

PORT CITY PORTER 7.2% ABV | 7.5

PALE FIRE RED MOLLY IRISH RED ALE 5.6% ABV | 7.5

BROOKLYN BREWERY'S BROOKLYN LAGER 5.2% ABV | 7.5

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 | 8

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 | 7.5

BLUE MOUNTAIN A HOPWORK ORANGE IPA 7% ABV | 7.5

KENTUCKY BOURBON BARREL ALE 8.2% ABV | 8.5

DOGFISH 60 MINUTE IPA 6% ABV | 8

FAIRWINDS QUAYSIDE KOLSH 4.5% ABV | 7.5

OLD OX GOLDEN OX 6.5% ABV | 8

STARR HILL THE LOVE HEFEWEIZEN 5.1% ABV | 7.5

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

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

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

DEMAZET ROSÉ, france 11 | 15

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

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
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

\$5.00 TAPS

Includes Beer on Tap & Wine on Tap (6oz. pour)

\$7.00 CRAFT COCKTAILS

LAMB SLIDER* | 6

TUNA SLIDER* | 6

CHICKEN TACO | 5

CLASSIC CHEESE PIZZA | 7

TAVERN CHIPS | 4

FRIED CALAMARI | 7

CAPRESE BRUSCHETTA | 6

FRESH CUT FRIES | 5