



BAKER'S CRUST

ARTISAN KITCHEN

BEER ON TAP

BOLD ROCK VIRGINIA

hard apple cider 4.7% ABV
crisp, granny smith-style cider made
with local apples, virginia | 6

HARDYWOOD PILS

german style pilsner 5.2% ABV
crisp and clean with a snappy herbal
spice, virginia | 7

STRANGWAYS ALBINO MONKEY

belgian white ale 5% ABV
spicy hops, coriander, orange peel,
white pepper, virginia | 7

LEGEND

brown ale 6% ABV
full-bodied, maltforward beer with
mahogany tones. virginia | 6.5

LICKINGHOLE CREEK

MAGIC BEAVER

belgian-style pale ale ABV 5.5%
delicious and easy to drink | 7

MIDNIGHT ROCKVILLE RED

irish red ale ABV 5.5%
caramel notes and a roasty finish,
virginia | 7

DEVIL'S BACKBONE

vienna lager 5.2% ABV
amber chesnut color, mild, toasted,
caramel flavors, virginia. | 6.5

ISLEY BREWING CHOOSY MOTHER

PEANUT BUTTER OATMEAL

porter ABV 6.6%
hints of chocolate, peanut butter and
oats, medium body | 7

ARDENT Seasonal | 8

BC FAVORITE ROTATOR //

Ask your server what's on tap today!

CRAFT BEER (bottled)

ACE CIDER

pineapple cider 5% ABV
pineapple nose and a semi-sweet
taste, tart finish, california | 6.5

GREEN FLASH SEA TO SEA

unfiltered Zwickel lager 4% ABV
light body, sweet malt, fruity hop
flavors, crisp, clean, california | 5.5

LONERIDER SHOT GUN BETTY

heffeweizen 5.8% ABV
medium body, clove, citrus, hint of
bubblegum, north carolina | 6

LOST COAST TANGERINE WHEAT

citrus ale 5% ABV - combination of
wheat & crystal malts, california | 7

SMARTMOUTH ALTER EGO

saison 7.7% ABV
effervescent with fruity notes, a hint
of pepper and a dry finish, virginia | 6

DEVIL'S BACKBONE

vienna lager 5.2% ABV
amber chesnut color, mild, toasted,
caramel flavors, virginia | 6.5

ROGUE HAZELNUT NECTAR

brown ale 6.2% ABV
hazelnut aroma, rich nutty flavor,
smooth malty finish, oregon | 7

BELL'S TWO HEART ALE

american style IPA 7% ABV
intense hop aroma and malt balance,
michigan | 7

DOGFISH BURTON BATON

american double/ imperial IPA
10% ABV - vanilla, oak, raisiney,
citrusy, deleware | 9

BRECKENRIDGE

vanilla porter 4.7% ABV
notes of vanilla, caramel, light roasted
coffee, a hint of smoke, colorado | 5.5

LEFT HAND NITRO

milk stout 6% ABV
creamy, smooth, slightly sweet, full
bodied, colorado | 6.5

WINE ON TAP 6oz | 9oz Pour

LA VITE PINOT GRIGIO,
italy 7 | 11

ARCHER ROOSE

SAUVIGNON BLANC, chile 8 | 12

LIAR CHARDONNAY,
california 7 | 11

ONE HOPE CHARDONNAY,
california 9 | 13

ISABELLA PROSECCO,
italy (8oz. pour) | 9

PEREGRINE RANCH PINOT NOIR,
california 10 | 14

TERRACCIANO MONTEPULCIANO,
italy 8 | 12

ARCHER ROOSE CABERNET
SAUVIGNON, chile 7 | 11

ONE HOPE CABERNET
SAUVIGNON, california 9 | 13

WINE BY THE BOTTLE

LA FIERA PINOT GRIGIO, italy
tart apples, the aroma of sweet pears.
clean, easy drinking wine | 28

DR. LOOSEN RIESLING, germany
peach, cherry and white currant
flavors with spicy overtones | 28

THE CROSSINGS

SAUVIGNON BLANC, new zealand
passion fruit and citrus notes with a
clean mineral finish | 39

COLUMBIA CHARDONNAY,
washington - bright aromas of pear
and green apple with hints of tropical
fruit and sweet vanilla oak | 33

SONOMA CUTRER CHARDONNAY,
california - apple, pear, lemon zest,
toasted almonds and barrel spice | 48

BRIDLEWOOD PINOT NOIR,
california raspberry, dark cherry,
hints of caramel, toffee, black pepper
notes | 34

MOSSBACK PINOT NOIR, california
red cherry, brown sugar, toffee;
subtle notes of leather and earth | 38

SANTA JULIA
CABERNET SAUVIGNON, argentina
black cherries, plums, vanilla, leather
tobacco, black pepper, paprika | 29

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

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



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COCKTAILS

BLOOD ORANGE-MOSA

blood orange juice, sparkling wine | 8

SPARKLING CITRUS PINEAPPLE SANGRIA

bacardi pineapple fusion, grey goose citron, triple sec, ruby red grapefruit juice, pineapple juice, sparkling wine | 9

TORCHED CHERRY & GINGER SANGRIA

domaine de canton, bacardi torched cherry fusion, merlot, cranberry juice, pomegranate juice | 9

GRAPEFRUIT & CUCUMBER COLLINS

pearl cucumber vodka, st. germaine, ruby red grapefruit juice, cucumber | 8.5

SAPPHIRE & ELDERFLOWER TONIC

bombay sapphire, jack rudy elderflower tonic, club soda, fresh lime | 8.5

SPICED HONEY PALOMA

exotico reposado tequila, belle isle ruby grapefruit moonshine, ruby red grapefruit juice, splash of club soda, sugar and cayenne rim | 9.5

BLOOD ORANGE SMASH

bulleit rye, solerno, blood orange syrup, orange slice, mint leaves, splash of club soda | 12.5

EVERYTHING MARY

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

RASPBERRY BELLINI

bacardi raspberry, raspberry peach grand marnier, sparkling wine, and raspberry puree | 9.5

SMOKED ROSEMARY MANHATTAN

copper fox rye whiskey, cherry syrup, cranberry juice, and cointreu, shaken and finished with a smoked rosemary sprig | 12

TOASTED PEAR MARTINI

bacardi oakheart, stoli vanil vodka, domaine de canton, pear syrup, garnished with a cinnamon sugar rim and toasted pear | 11

ACE SHANDY

ACE pineapple cider, eagle rare, cranberry juice with a sugar and cayenne rim | 10.5

STRAWBERRY MULE

stoli vanil vodka, strawberries, basil, lime, ginger beer, garnished with strawberry slices | 9.5

LOCAL SPIRITS

BEACH VODKA
(VIRGINIA BEACH)

BELLE ISLE
HONEY HABANERO
MOONSHINE (RVA)

BELLE ISLE RUBY
RED GRAPEFRUIT
MOONSHINE (RVA)

COPPER FOX
RYE WHISKEY
(SPERRYVILLE)

HAPPY HOUR

Daily from 3-6pm

\$5 ALL TAPS (Wine on Tap 6oz. pour)

\$6 DAILY SPECIAL COCKTAIL

(HAPPY HOUR IS OFFERED TO ALL GUESTS IN THE BAR AREA AND ON THE PATIO.)

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

with a sweet chili sauce | 4

FRESH CUT FRIES

choice of two dipping aiolis: roasted red pepper, tomato tarragon, braised onion, chipotle | 4

OVEN ROASTED GOAT CHEESE

roasted garlic, goat cheese, pomodoro sauce, micro basil, garlic tomatoes, pecorino romano, crostini for dipping | 6

PEAR & GOAT CHEESE

BRUSCHETTA

pears, goat cheese, arugula, candied pecans, caramel sauce | 5

BBQ CHICKEN SLIDER

pulled bbq chicken, bbq sauce, tomato tarragon slaw, tobacco fried onion, brioche roll, house-made parmesan chips | 4

TAVERN CHIPS

baked house-made parmesan chips, grated mozzarella and bacon | 4

CLASSIC CHEESE PIZZA

neapolitan pizza with crushed tomato sauce and mozzarella cheese | 6



www.bakerscrust.com