



# 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

### LIAR CHARDONNAY

california 7 | 11

### ONE HOPE CHARDONNAY

california 9 | 13

### ISABELLA PROSECCO

italy (8oz. pour) | 9

### REATA PINOT NOIR

california 10 | 14

### TERRACCIANO MONTEPULCIANO

italy 8 | 12

### ARCHER ROOSE CABERNET SAUVIGNON

chile 7 | 11

### ONE HOPE CABERNET SAUVIGNON

california 9 | 13

## BEER ON TAP

### BOLD ROCK VIRGINIA

hard apple cider 4.7% ABV

crisp, granny smith-style cider made with local apples, virginia | 6.5

### 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

brown ale 6% ABV

full-bodied, maltforward beer with mahogany tones, virginia | 6.5

### TRIPLE CROSSING FALCON SMASH

american IPA 7% ABV

flagship IPA with dank hop character, virginia | 7

### MIDNIGHT ROCKVILLE RED

irish red ale 5.5% ABV

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 6.6% ABV

hints of chocolate, peanut butter and oats, medium body, virginia | 8

### CENTER OF THE UNIVERSE

pocohoptus IPA 6.8% ABV

unfiltered west coast-style IPA, virginia | 7

ASK ABOUT OUR SEASONAL ROTATORS!

## WINE BY THE BOTTLE

### CAMPANILE

#### PINOT GRIGIO

dry, medium bodied, light and crisp, floral nose with almond taste, italy | 32

### DR. LOOSEN RIESLING

peach, cherry and white currant flavors with spicy overtones, germany | 28

### THE CROSSINGS

#### SAUVIGNON BLANC

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

### MOSSBACK PINOT NOIR

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

### COLUMBIA

#### CHARDONNAY

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

### MER SOLEIL RESERVE

#### CHARDONNAY

pineapple and citrus blossom nose, vanilla and white peach taste, california | 48

### BRIDLEWOOD

#### PINOT NOIR

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

### SANTA JULIA

#### CABERNET SAUVIGNON

black cherries, plums, vanilla, tobacco, pepper, paprika, argentina | 29

### STORYPOINT

#### CABERNET

rich, bold, full-bodied, 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 grounds, washington | 46

## BOTTLED BEER

### ACE CIDER pineapple cider 5% ABV

pineapple nose, 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 5.5% ABV

crisp citrus ale that combines lost coast harvest wheat with natural tangerine flavors, california | 7

### SMARTMOUTH ALTER EGO saison 7.7% ABV

effervescent with fruity notes, a hint of pepper and a dry finish, virginia | 6

### ROGUE HAZELNUT NECTAR brown ale 6.2% ABV

hazelnut aroma, rich nutty flavor, smooth malty finish, oregon | 7

### DOGFISH BURTON BATON

american double/imperial IPA 10% ABV

vanilla, oak, raisiney, citrusy, delaware | 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



# BAKER'S CRUST

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## COCKTAILS

### BLOOD ORANGE-MOSA

blood orange juice and sparkling wine | 8

### EVERYTHING MARY

belle isle honey habanero moonshine and 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

### 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

### SMOKED ROSEMARY MANHATTAN

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

### WATERMELON CRAWL

pearl cucumber vodka, fresh basil, lime juice, and watermelon syrup, shaken and finished with a sugar rim, sparkling wine and fresh watermelon | 10

### PLUM COSMO

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

### PEACH BASIL MULE

pearl peach vodka, fresh squeezed orange juice, fresh basil shaken and finished with ginger beer | 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

### SUMMER DREAM SOUR

knob creek, pearl vanilla bean vodka, fresh squeezed orange and lemon juice, egg whites and sugar shaken and finished with an orange wheel | 11.5

### BLUEBERRY GIN SOUR

bombay sapphire, blueberi stoli, fresh squeezed lime juice, cranberry juice and sugar, shaken and finished with fresh blueberries | 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 aiolis: roasted red pepper, tomato tarragon, braised onion, chipotle | 4

### \$6 DAILY SPECIAL COCKTAIL

Happy Hour is offered in the bar area and on the patio.

### 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