



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
- 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
- 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**
heffeweizen 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
- 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
- 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
- O'CONNOR EL GUAPO**
IPA 7.5% ABV | 7
- GREAT DIVIDE YETI**
imperial stout
9.5% ABV | 7.5
- BALLAST POINT**
seasonal | 8.5
- SMARTMOUTH**
seasonal | 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



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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

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