

BRUNCH MENU

Saturday & Sunday 9a-2p



BAKER'S CRUST
ARTISAN KITCHEN

CLASSICS

BAKER'S BREAKFAST*

two eggs, any style, with your choice of applewood smoked bacon or maple sausage links, served with hashbrowns and your choice of toast | 10

WEST COAST OMELETTE*

spinach, tomatoes, mushrooms, and muenster cheese topped with fresh avocado and pico de gallo. served with hashbrowns and your choice of toast | 11

MARYLAND OMELETTE*

lump crab meat, swiss cheese, and oven roasted tomatoes topped with hollandaise and dusted with old bay seasoning. served with hashbrowns and your choice of toast | 14

BC BOWLS

CRAB & GRILLED AVOCADO BOWL*

butternut squash farro with spinach, parmesan, and oven roasted tomatoes topped with grilled avocado, jumbo lump crab meat, hollandaise and an egg | 14

FRESH BERRY & GREEK YOGURT BOWL

vanilla greek yogurt, strawberries, blueberries, bananas, granola & honey oats | 9.5

FLAPJACK & FRENCH TOAST

BUTTERMILK FLAPJACK

three jumbo flapjacks served with powdered sugar and warm maple syrup | 9

RIVIERA FRENCH TOAST

thick slices of our cinnamon bread, topped with powdered sugar, and served with warm maple syrup | 10

JAMAICAN FRENCH TOAST

thick slices of our cinnamon bread topped with flambéed bananas in spiced rum, brown sugar and toasted coconut. served with warm maple syrup | 11

WAFFLES

BELGIAN

traditional belgian waffle topped with whipped cream, strawberries, and dusted with powdered sugar. served with warm maple syrup | 10

CHICKEN & WAFFLE

traditional belgian waffle topped with buttermilk fried chicken tenders and honey buerre blanc. served with warm maple syrup | 12

EGGS BENEDICT

SWANKY*

buttermilk fried chicken, applewood smoked bacon, arugula and lemon oil on a housemade sweet potato biscuit topped with two poached eggs, hollandaise and paprika. served with hashbrowns | 12

BALTIMORE*

lump crab meat, poached eggs and hollandaise on an english muffin, dusted with old bay seasoning. served with hashbrowns | 14

CLASSIC*

canadian bacon, poached eggs, hollandaise and paprika on an english muffin. served with hashbrowns | 11

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

housemade parmesan chips, mozzarella, applewood smoked bacon | 8

CALAMARI

served with sweet chili sauce | 10

AVOCADO TOAST*

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

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 | 14

ARTISAN SANDWICHES

All sandwiches served with house-made 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

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 PIZZA

Our pizzas are brought to life in a 900° Stone Deck Neapolitan Pizza Oven. We only use hand stretched dough made from 00 flour, fresh, housemade mozzarella cheese & Italian tomatoes.

MARGHERITA

tomato sauce, fresh mozzarella & basil | 12.5

PROSCIUTTO & GARLIC TOMATO

prosciutto di parma, garlic tomatoes, 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, crushed 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

FARM TO PLATE SALADS

SHANGHAI TUNA*

sesame crusted ahi tuna, arugula, mixed greens, avocado, cucumber, pickled red onions, watermelon, oranges, microgreens, shanghai vinaigrette | 15.5

HARVEST

spinach, arugula, farro, roasted butternut squash, cranberries, toasted almonds, gorgonzola, persian lime vinaigrette | 14.5

WINE COUNTRY

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

SALAD
ADD-ON
OPTIONS

SHRIMP | 8

GRILLED CHICKEN | 7

SALMON* | 8

FREE-RANGE BURGERS

Our burgers are hand-crafted with 100% grass-fed, free-range 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 burger 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 onion, 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 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

*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

MIMOSA | 24

HIBISCUS & BERRY SANGRIA | 34

BLOODY MARY | 22

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