

DESSERTS

CHEESECAKE ON A STICK

Our New York style cheesecake dipped in toffee and milk chocolate. Don't be shy - Just pick it up and eat it

ULTIMATE CHOCOLATE LAVA CAKE

Warm chocolate cake filled with melted chocolate ganache. Served with Edy's Vanilla Bean ice cream

BAKER'S BROWNIE SUNDAE

Our chocolate fudge brownie warmed and served with Edy's Vanilla Bean ice cream and topped with our house-made chocolate sauce and whipped cream. Doesn't get any better than this

"BIG APPLE" PIE DEEP DISH

Deep dish with our house-made buttercrumb crust

CHOCOLATE CHARLOTTE

Chocolate sponge cake, chocolate mousse and a layer of milk chocolate shavings surrounded by lady fingers

DOUBLE CHOCOLATE LAYER CAKE

Three layers of chocolate cake covered with our house-made chocolate ganache

WHITE CHOCOLATE COCONUT MOUSSE

White chocolate coconut mousse covered with fresh whipped cream and toasted coconut in a buttercrumb crust.

NEW YORK-STYLE CHEESECAKE

This rich and smooth traditional cheesecake is made with our house-made graham cracker crust

CRÊPERIE

JAMAICAN

Flambéed bananas in rum and brown sugar. Served with a generous scoop of Edy's Vanilla Bean ice cream and topped with toasted coconut, chocolate sauce and whipped cream

DIABLOTIN

Crepe filled with chocolate mousse and fresh seasonal berries served with vanilla sauce and whipped cream

WIMBLEDON

Fresh strawberries and whipped cream, sprinkled with powdered sugar

NOISETTE

Crepe filled with hazelnut chocolate, toasted almonds and coconut. Served with Edy's Vanilla Bean ice cream and whipped cream

BAKERY CONFECTIONS

CHOCOLATE CHIP

DOUBLE CHOCOLATE CHUNK

CHOCOLATE DIPPED PEANUT BUTTER

OATMEAL RAISIN

MILK CHOCOLATE & TOFFEE

ÉCLAIR

RASPBERRY CHEESECAKE BROWNIE

RASPBERRY ALMOND BAR

LEMON SQUARE

BROWNIE

Norfolk 330 W. 21st Street in Historic Ghent 757-625-3600
Chesapeake 1244 Greenbrier Parkway 757-547-2787
Virginia Beach 704 Hilltop North Shopping Center 757-422-6703
Williamsburg 5234 Monticello Ave #115 (757-253-2787)
Richmond 3553 W. Cary Street in Carytown 804-213-0800
Richmond Short Pump Town Center 804-377-9060

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BAKER'S CRUST

HILLTOP, GREENBRIER, GHENT
& CARY STREET MENU

To view the menus for our other locations, please
visit www.bakerscrust.com

eat Well. be happy.

GRINDERS & PANINIS

JERSEY GRINDER

Provolone, salami, Cappicola ham, baked ham, lettuce, tomato and onion on a baguette with oil and vinegar 9.59 half 6.49

ROASTED CHICKEN GRINDER

Sliced roasted chicken breast, provolone, lettuce, tomato and onion heated on a baguette with mayonnaise, oil and vinegar 9.59 half 6.49

TUSCAN GRINDER

Your choice of ribeye or chicken, provolone cheese, caramelized onions, roasted red peppers and cayenne aioli, heated on a baguette 9.59 half 6.49

CALIFORNIA REUBEN PANINI

Panini grilled turkey pastrami and Swiss cheese with sauerkraut and house dressing on natural rye 8.99 half 6.29

PANINI GRILLED MEATLOAF

With Muenster cheese on sourdough with house dressing 8.99 half 6.29

AVOCADO GOAT CHEESE VEGGIE PANINI

Mixed greens, tomato, cucumber, grilled squash, avocado and goat cheese, panini grilled on sourdough bread 8.99 half 6.29

ROASTED TOMATO & MOZZARELLA PANINI

With basil pesto and spinach on sourdough bread 8.99 half 6.29

THE MANHATTAN PANINI

Panini grilled corned beef or pastrami with Swiss cheese, house-made coleslaw and house dressing on natural rye bread 8.99 half 6.29

CHICKEN GUACAMOLE SANDWICH

Sliced chicken breast, Muenster cheese, guacamole, and herb mayonnaise, panini grilled on jalapeño and cheddar bread 8.99 half 6.29

SANDWICHES

MOM'S TUNA OR CHICKEN SALAD

With lettuce and tomato on semolina bread 8.59 half 5.99

CHICKEN AND CHEDDAR

Sliced chicken, bacon, cheddar cheese, tomato and herb mayonnaise on semolina bread 8.99 half 6.29

SMOKIN' TURKEY BLT

Smoked turkey, bacon, lettuce and tomato on jalapeño and cheddar bread with house dressing 8.99 half 6.29

MEDITERRANEAN CHICKEN

Chicken breast, basil, oven-roasted tomato, mozzarella and mixed greens on sourdough bread with herb mayonnaise 9.59 half 6.49

BAKER'S CLUB

Turkey breast, ham, Swiss cheese, bacon, lettuce, tomato and mayonnaise on semolina bread 8.99 half 6.29

MALIBU

Hand carved house roasted turkey, Muenster cheese, avocado spread, cucumbers, sprouts, tomato and herb mayonnaise on multigrain bread 9.59 half 6.49

THE NEW YORKER

Choice of corned beef or pastrami with Swiss cheese, heated and served with spicy mustard on caraway rye bread 8.99 half 6.29

SPA VEGGIE

Hummus, grilled eggplant, avocado, Roma tomatoes, red onion and arugula on toasted multigrain bread 7.99 half 5.79

CHICKEN & APPLE

Sliced chicken breast, Muenster cheese, spinach, caramelized onions, apples and honey mustard dressing on sourdough. Heated and served open faced 9.59 half 6.49

PHILLY CHEESESTEAK

Flat top grilled steak, melted provolone, sautéed onions and bell peppers on a baguette 9.99 half 6.99

COUNTRY HAM CROISSANT

Edwards Country Ham, house-roasted turkey, Gruyere cheese and house dressing on a croissant 8.99 (not available for combo)

BC COMBO

Select two from the following:
half sandwich
combo size salad
or cup of soup 9.99

SOUPS

SIGNATURE TOMATO & CHEESE 5.99
FRENCH ONION 5.99
KICKIN CORN AND CRAB
CHOWDER 6.49
SOUP OF THE DAY

SALADS

REISLING POACHED PEAR

Riesling Poached Pears, red grapes, walnuts and Gorgonzola cheese, over mesclun greens with a citrus and fig vinaigrette 10.59 half 7.49

WINE COUNTRY

Grapes, pears, strawberries, Parmesan cheese, mixed greens, candied pecans, and goat cheese crostini with raspberry vinaigrette 9.99 half 7.49

CAESAR

With grilled chicken or calamari 9.99 half 7.49

HAND CARVED TURKEY COBB

Hand-carved house roasted turkey breast, bacon, tomatoes, hard-boiled egg, bleu cheese, avocado topped crostini and mixed greens with herb buttermilk dressing 10.99 half 7.99

SHRIMP & AVOCADO

Mixed greens, bacon, and tomatoes tossed with our honey mustard dressing, topped with avocado and shrimp drizzled with cayenne aioli 10.99 half 7.99

APPLE, WALNUT & BLEU CHEESE

Baby spinach, Roma tomatoes, apples, walnuts and bleu cheese served with white balsamic vinaigrette 9.99 half 7.49

SPINACH & ARUGULA

Spinach, arugula, candied pecans, red onion, goat cheese, oranges, dried cranberries and citrus vinaigrette 8

WEDGE SALAD

A wedge of iceberg lettuce, drizzled with balsamic reduction, and topped with bleu cheese dressing, hickory smoked bacon and grape tomatoes 7.99 (not available for combo)

HILLTOP SALAD

Our wine country salad topped with a scoop of mom's chicken salad 9.99 (not available for combo)

*SIRLOIN STEAK SALAD

Grilled Buckhead sirloin, spinach, grilled onion, Gorgonzola cheese, grape tomatoes, and cucumber with white balsamic vinaigrette 11.99 (not available for combo)

AVOCADO, MOZZARELLA & TOMATO SALAD

Avocado, fresh mozzarella, tomato, sweet pesto, balsamic reduction and mixed greens 9.99 (not available for combo)

BURGERS



Certified Hereford Beef is USDA Certified, naturally tender, juicy and flavorful beef, which is minimally processed with no artificial ingredients. All our cattle are rancher owned and on a corn-fed vegetarian diet with research-proven quality.

*DRUNKIN' TOMATO AND CHEDDAR BURGER

Oven-roasted tomatoes, Yuengling beer, bacon and cheddar 9.99 served with shoestring fries

*CLASSIC BURGER

With your choice of cheese, lettuce, tomato and onion 9.99 served with shoestring fries

*"GOTTA HAVE IT" BURGER

With sautéed onions and mushrooms, bacon, Swiss cheese and cayenne aioli 9.99 served with shoestring fries

*BACON, EGG & CHEDDAR BURGER

With fried egg, bacon, cheddar cheese and house dressing 9.99 served with shoestring fries

*BLT PANINI BURGER

Panini grilled with bacon, shredded lettuce, tomato, house dressing and Provolone cheese on jalapeño cheddar bread 9.99 served with our house-made chips

STARTERS & BRUSCHETTA BOARDS

HOUSE-MADE MOZZARELLA & VINE RIPE TOMATOES 9.99

BAKED GOAT CHEESE
With roasted red peppers, garlic, shallots and olives 7.99

FRIED CALAMARI

With a sweet chili sauce 7.99

TAVERN CHIPS

Baked house-made chips, grated mozzarella and bacon 7.99

HOUSE-MADE FRIED MOZZARELLA

with pomodoro sauce 7.99

CHOOSE ANY 2 OR 3 OF THE FOLLOWING 2 - 9.99 OR 3 - 13.99

PROSCIUTTO DI PARMA BRUSCHETTA

With oven-roasted tomatoes, mozzarella and basil

APPLE & BRIE BRUSCHETTA

With garlic, walnuts and caramel sauce

GOAT CHEESE & ROASTED RED PEPPERS BRUSCHETTA

With olives and basil

SMOKED SALMON & CREAM CHEESE BRUSCHETTA

With oven-roasted tomatoes and capers

HUMMUS & AVOCADO BRUSCHETTA

With arugula and tomato jam

CAPRESE BRUSCHETTA

With fresh mozzarella, oven-roasted tomatoes and fresh basil

ENTREES

NEW POMODORO CHICKEN PENNE

Grilled chicken, fresh basil, pomodoro sauce and fresh mozzarella over penne pasta 13.99

SHRIMP & CRAB LINGUINE

Tiger shrimp, jumbo lump crabmeat, asparagus and hickory smoked bacon, sautéed in white wine, garlic, cream and Parmesan cheese and tossed with linguine 15.99

MEATLOAF

Over grilled rustic sourdough with mashed potatoes, tobacco fried onions and house dressing 13.99

ASIAGO CHICKEN

Grilled chicken breast, wild mushrooms, hickory smoked bacon, oven-roasted tomatoes and asparagus, with an Asiago cream sauce over orzo pasta 12.99

NEW HERB CRUSTED EGGPLANT

Eggplant, breaded and lightly fried, layered and baked with herbed ricotta, spinach, fresh mozzarella, balsamic reduction and pomodoro sauce 13.99

*WOOD FIRED MEDITERRANEAN RIBEYE

Aged Buckhead Ribeye roasted in our wood burning oven with roasted Roma tomatoes, fresh mozzarella, balsamic reduction and fresh basil. Served with choice of shoestring fries or house-made mashers 15.99

*WOOD FIRED ATLANTIC SALMON

Fresh Atlantic Salmon wrapped in Prosciutto Di Parma, roasted in our wood burning oven with a shallot-herb beurre blanc, served with roasted asparagus 15.99

SIDES

Pasta Salad 1.99

Potato Salad 1.99

House-made Coleslaw 1.99

Fresh Fruit 3.99

House-made Chips 1.49

Seasonal Vegetable 3.99

Shoestring Fries 2.99

Sweet Potato Fries 2.99

House-made Mashers 1.99

Garden Salad 4.99

Caesar Salad 4.99

SAVORY CREPES

SHRIMP AND CRAB ROCKEFELLER

Tiger shrimp, jumbo lump crabmeat, spinach, and hickory smoked bacon in a Parmesan cream sauce 15.99

CHICKEN & FONTINA

With wild mushrooms and asparagus 13.99

GRILLED EGGPLANT & RICOTTA

With mozzarella and ricotta cheese, oven-roasted tomatoes, basil and cognac tomato cream sauce 11.99

WOOD FIRED PIZZA

The brilliance of our pizza lies in the crust. We bake our pizza in a traditional wood fired oven at 900 degrees. This creates a dark savory crust similar to the breads Baker's Crust was founded on. Don't be afraid of the dark as our parents once told us. We call it caramelizing and flavor and we are confident you will enjoy every bite. Eat Well. Be Happy.

MARGHERITA

Crushed tomato, fresh mozzarella, fresh basil 11

PUTTANESCA

Eggplant, goat cheese, crushed tomatoes, pecorino, Kalamata olives, capers and fresh basil 13

FENNEL SAUSAGE & SWEET ONION

House-made fennel sausage, crushed tomatoes, fresh mozzarella, goat cheese, pecorino and caramelized onions 12

BUFFALO & TOMATO

Crushed tomatoes, imported italian buffalo mozzarella and fresh basil 12

NEW SPINACH & BACON PIZZA

Pecorino, garlic, Gruyere, buffalo mozzarella, Gorgonzola, bacon, fresh spinach and olive oil 13

TUSCAN

Fingerling potatoes, Fontina, Gorgonzola, pecorino, roasted garlic, pancetta, thyme and parsley 13 add a fresh egg in the middle 1.5

WILD MUSHROOM & ARUGULA

Wild mushrooms, mozzarella, Fontina, arugula 12

PROSCIUTTO & PEAR

Crushed tomatoes, mozzarella, pecorino, prosciutto Di parma, poached pear, arugula, and olive oil and balsamic reduction 13

QUATTRO FORMAGGIO

Crushed tomato, mozzarella, Fontina, pecorino romano, Gorgonzola, Gruyere and oven-roasted tomatoes 12

SMOKED ROTISSERIE BBQ CHICKEN

Smoked rotisserie chicken, barbecue sauce, mozzarella, pecorino, caramelized onion, scallions and cilantro 13

CHILDREN'S PIE

For our guests 12 years and younger cheese 6 pepperoni 7

ADD ON TOPPINGS

Prosciutto Ham 3	Scallions 1
Pepperoni 2.5	Pancetta 2
Gorgonzola 1.5	Fresh Mozzarella 2
Caramelized Onions 1	Fontina 1.5
Arugula 1.5	Fingerling Potatoes 1.5
Fresh Egg 1.5	Poached Pear 1.5
Fennel Sausage 3	Goat Cheese 2
BBQ Chicken 2.5	Buffalo Mozzarella 2
Gruyere 1.5	Wild Mushrooms 2
Fresh Basil 1	Oven-Roasted Tomatoes 1.5
Cilantro 1	