

GLUTEN-FREE MENU

offered daily from open - close



Baker’s Crust cannot guarantee a gluten-free environment.

STARTERS

- BACON MAC & CHEESE | fusilli pasta, applewood smoked bacon, blend of cheddar, swiss, and gorgonzola cheeses.
- TOMATO & MOZZARELLA | house-made mozzarella, vine ripe tomatoes, extra virgin olive oil, balsamic glaze, micro basil.

BC COMBO

Combine two items from the Salads and Artisan Sandwiches sections.

ARTISAN SANDWICHES

- CHICKEN & CHEDDAR | sliced roasted chicken breast, applewood smoked bacon, cheddar, tomato, herb mayo, gluten-free bread, gluten-free chips.
- PROSCIUTTO CAPRESE | sliced roasted turkey, capicola ham, prosciutto, arugula, fresh mozzarella, mayo, oven-roasted tomatoes, balsamic glaze, gluten-free bread, gluten-free chips.
- MALIBU | thin sliced roasted turkey, mozzarella, avocado, herb mayo, cucumber, arugula, tomato, gluten-free bread, gluten-free chips.

FARM TO PLATE SALADS

- WINE COUNTRY | grapes, strawberries, parmesan, mixed greens, goat cheese, raspberry vinaigrette.
- SHRIMP & GRILLED AVOCADO | grilled shrimp, mango, avocado, red onion, almonds, mixed greens, meyer lemon vinaigrette. (not available for b|c combo)
- AVOCADO, MOZZARELLA & TOMATO | avocado, fresh mozzarella, tomato, pesto, balsamic reduction, mixed greens, meyer lemon vinaigrette.
- GRILLED SALMON* | grilled salmon, cranberries, avocado, cucumber, red onion, mixed greens, arugula, lemon lambrusco vinaigrette. (not available for b|c combo)

NEAPOLITAN PIZZAS

Cooked on a separate pizza pan using a gluten-free crust within our 900 degree stone deck Neapolitan pizza oven.

- FENNEL SAUSAGE & SWEET ONION PIZZA | house-made fennel sausage, crushed tomato sauce, fresh mozzarella, goat cheese, pecorino romano, caramelized onions.
- PEPPERONI | crushed tomato sauce, mozzarella, pepperoni.
- CLASSIC CHEESE | crushed tomato sauce, mozzarella.
- MARGHERITA | crushed tomato sauce, fresh mozzarella, fresh basil.

FREE-RANGE BURGERS

- Baker’s Crust burgers are ground in-house and hand-crafted with 100% grass-fed New Zealand Black Angus Beef. We chose Silver Fern Farms for our burgers because of their dedication to providing the highest quality beef using natural, free-range farming. The result is a full-flavor, finely textured product that is naturally lean and nutritious. Complimentary patty substitutions: turkey burger or portabella mushroom cap. Served on a gluten-free hamburger roll with a side of gluten-free chips.
- BAKER’S BURGER* | 100% grass-fed black angus beef, mozzarella, tomato, grilled red onion, house dressing, shredded lettuce.
- SMASH BURGER* | two 100% grass-fed black angus beef patties, american cheese, special sauce, red onion, shredded lettuce, side of dill kosher pickle chips.

SPECIALTY ENTREES

- SHRIMP & CRAB PASTA | jumbo lump crab meat, asparagus, shrimp, applewood smoked bacon, white wine, garlic, cream, parmesan, fusilli pasta.
- ATLANTIC SALMON* | grilled atlantic salmon, vegetable risotto, butternut squash, mushrooms, oven-roasted tomatoes.
- PROSCIUTTO ROSA PASTA | fusilli pasta, prosciutto, onion, mushroom, oven-roasted tomatoes, pomodoro sauce, heavy cream, parmesan.

DESSERTS

- CHOCOLATE LAVA CAKE | warm chocolate cake filled with melted chocolate ganache, served with edy’s vanilla bean ice cream.

A 20% gratuity will be added to the bill for parties of 8+ adults. *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.