

STARTERS

TAVERN CHIPS

gluten-free chips, mozzarella, applewood smoked bacon. 12

SOUTHWEST WOODFIRED CRAB DIP

parmesan crusted crab dip, pickled fresno chilies, charred corn relish, gluten-free crostini. 16

CALABRIAN GRILLED SHRIMP

grilled shrimp, calabrian chili sauce, lemon-basil cucumbers, scallions. 19.5

FARM TO FORK SALAD & BOWLS

QUINOA AHI BOWL

lemon-basil quinoa, avocado, charred corn relish, pickled red onions, cucumber, arugula. 19

CHICKEN & VEGGIE BOWL

quinoa, grilled marinated chicken, spinach, whipped feta, grilled mushrooms, asparagus, bell peppers and onions, chopped pistachios, lemon basil vinaigrette. 18.5

GREEK SALAD

mixed greens, lemon basil vinaigrette, feta, cherry tomatoes, pickled red onions, cucumbers, kalamata olives, roasted bell peppers. 17.5

WINE COUNTRY

grapes, strawberries, parmesan, mixed greens, goat cheese, raspberry vinaigrette. 17.5

LEMON BASIL HARVEST SALAD

grilled balsamic chicken, creamy champagne lemon-basil vinaigrette, mixed greens, goat cheese, charred artichokes, green olives, cherry tomatoes, almond. 19.5

GRILLED SALMON SUMMER SALAD

grilled tomato vinaigrette, mixed greens, red onion, charred corn relish, cherry tomatoes, avocado, parmesan. 23.5



BC COMBO | 18.5

COMBINE ANY 2 ITEMS FEATURING THE BC COMBO ICON

Select one per item category from Farm to Fork Salads & Handhelds to create your BC Combo.

NEOPOLITAN PIZZAS

Our pizzas are brought to life on a gluten-free crust

PEPPERONI

crushed tomato sauce, mozzarella, pecorino romano, pepperoni. 19

CLASSIC CHEESE

crushed tomato sauce, mozzarella, pecorino romano. 18

MARGHERITA

crushed tomato sauce, fresh mozzarella, pecorino romano, fresh basil. 18.5

PROSCIUTTO & ARUGULA

crushed tomato sauce, fresh mozzarella, parmesan, pecorino romano, prosciutto, arugula. 21

FENNEL SAUSAGE & SWEET ONION

crushed tomato sauce, house-made fennel sausage, caramelized onions, goat cheese, fresh mozzarella, pecorino romano. 21

HANDHELDS

CHICKEN & CHEDDAR PANINI

sliced roasted chicken breast, applewood smoked bacon, cheddar, tomato, herb mayo, gluten-free sandwich bread, side of gluten-free chips. 17

MALIBU SANDWICH

sliced roasted turkey, avocado, mozzarella, cucumbers, tomato, arugula, herb mayo, gluten-free sandwich bread, side of gluten-free chips. 17

JERSEY GRINDER

capicola ham, baked ham, salami, mozzarella, shredded lettuce, onion, tomato, oregano, oil & vinegar, gluten-free grinder bread, side of gluten-free chips. 17

ROASTED TOMATO & MOZZARELLA

gluten-free bread, pesto, ovens roasted tomatoes, fresh mozzarella, and Spinach, side of gluten-free chips . 14

Burgers

CHESAPEAKE DELUXE\*

two 100% grass-fed beef patties, american cheese, broiled crab dip, grilled onions, charred corn relish, marinated tomatoes, sun-dried tomato remoulade, gluten-free hamburger roll, and gluten-free chips. 23

SMASH BURGER\*

two 100% grass-fed beef patties, red onion, shredded lettuce, american cheese, special sauce, side of dill pickle chips, gluten-free hamburger roll, and gluten-free chips. 20

BACON & EGG CHEESEBURGER\*

100% grass-fed beef patty, cheddar, garlic aioli, applewood smoked bacon, egg over easy, gluten-free hamburger roll, side of gluten-free chips. 21

FORK + KNIFE

ASIAGO CHICKEN

grilled chicken breast, mushrooms, applewood smoked bacon, oven-roasted tomatoes, asparagus, asiago cream sauce, gluten-free fusilli pasta. 24

SHRIMP & CRAB PASTA

shrimp, jumbo lump crab meat, asparagus, applewood smoked bacon, white wine garlic cream sauce, parmesan, gluten-free fusilli pasta. 29

BALSAMIC CHICKEN ENTREE

marinated grilled chicken breast, whipped feta, roasted vegetables. 22.5

CALABRIAN CHICKEN ALFREDO

sautéed chicken, spicy calabrian alfredo, pistachio pesto, basil, lemon zest, parmesan, fusili pasta. 20

DESSERT

CHOCOLATE LAVA CAKE

warm gluten-free chocolate cake filled with melted chocolate ganache, served with edy's vanilla bean ice cream. 14

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.



GLUTEN-FREE MENU

OFFERED DAILY UNTIL 3PM

BREAKFAST FAVORITES

BAKER’S BREAKFAST\*

two eggs, any style, choice of applewood smoked bacon or maple sausage links, gluten-free toast, served with fruit. 15

SHAKSHOUKA\*

two poached eggs, feta, cilantro, sliced avocado, spiced tomato sauce with garlic, cumin, and paprika, gluten-free bread. 15.5

AVOCADO TOAST *New!*

gluten-free toast, hummus, avocado, two sunny side up eggs. 16

EGGS BENEDICT

BALTIMORE BENEDICT\* *New!*

lump crab meat, poached eggs, hollandaise, gluten-free multigrain english muffin, old bay seasoning, served with fruit. 21

CLASSIC BENEDICT\* *New!*

canadian bacon, poached eggs, hollandaise, paprika, gluten-free multigrain english muffin, served with fruit. 17

OMELETTES

WEST COAST\*

spinach, tomatoes, mushrooms, mozzarella, avocado, pico de gallo, gluten-free toast, served with fruit. 15

MID-ATLANTIC\*

baked ham, bell peppers, red onion, mushrooms, cheddar, gluten-free toast, served with fruit. 15

EGG WHITE VEGGIE

goat cheese, roasted vegetables. 15.5

MARYLAND\*

jumbo lump crab meat, mozzarella, oven roasted tomatoes, hollandaise, old bay seasoning, gluten-free toast, served with fruit. 23

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GLUTEN-FREE INGREDIENTS

| Breads

GLUTEN-FREE BREAD

CONTAINS: Udi’s best blend (tapioca & potato starch, brown rice & teff flour, modified tapioca starch), water, non-gmo vegetable oil (canola or sunflower or safflower), egg whites, evaporated cane juice, tapioca maltodextrin, tapioca syrup, yeast, flax seed, xanthan gum, salt, baking powder (sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate), cultured corn syrup solids (natural mold inhibitor), dry molasses, enzymes. Contains: egg.

GLUTEN-FREE GRINDER BREAD

CONTAINS: Udi’s 12 inch hoagie roll, water, tapioca starch, brown rice flour, non-gmo canola oil, egg whites, resistant corn starch, tapioca maltodextrin, evaporated cane sugar, cane syrup, rice bran, yeast, sugarcane fiber, salt, gum (xanthan gum, sodium alginate, guar gum), cultured corn syrup solids (natural mold inhibitor), locust bean gum, enzymes. Contains: Egg.

GLUTEN-FREE HAMBURGER ROLL

CONTAINS: Water, tapioca starch, brown rice flour, non-gmo canola oil, egg whites, resistant corn starch, cane syrup, tapioca maltodextrin, potato flour, dried cane syrup, tapioca syrup, yeast, sugarcane fiber, salt, gum (xanthan gum, sodium alginate, guar gum), cultured corn syrup solids and citric acid (natural mold inhibitor), xanthan gum, enzymes. Contains: Egg

| Pasta

GLUTEN-FREE FUSILLI PASTA

CONTAINS: Corn flour, rice flour, mono and diglycerides

| Pizza

GLUTEN-FREE PIZZA CRUST

CONTAINS: Cauliflower, Low Moisture Mozzarella Cheese (Pasteurized Milk, Cheese Cultures, Salt, Enzymes), Rice Flour, Tapioca Starch, Water, Egg Whites, Rice Starch, Modified Rice Starch, Sugar, Yeast, Salt, Cultured Brown Rice, Garlic Powder, Spices, Xanthan Gum. Contains: Egg, Milk.

| Desserts

CHOCOLATE LAVA CAKE

CONTAINS: Eggs, Semi-sweet chocolate chips (sugar, chocolate liquor, cocoa butter, soy lecithin, vanilla beans), butter (cream, natural flavor), sugar, natural chocolate liquor, fructose, cornstarch, heavy cream (cream, guar gum, carrageenan, locust bean gum). Contains: Egg, Milk, Soy.

| Chips

GLUTEN-FREE POTATO CHIPS

CONTAINS: Made with peanut oil

Although Baker’s Crust cannot guarantee a completely gluten-free environment, we strive to accommodate dietary restrictions and allergies while avoiding cross-contamination wherever possible. Carefully selected to meet our standards, the gluten-free products listed here have been sourced for their excellence in quality, flavor, and commitment to the gluten-free lifestyle. We understand the challenges in safely choosing restaurants to meet these needs and sincerely hope you enjoy your dining experience with us.