



BAKER’S CRUST
ARTISAN KITCHEN

Prime Cuts & Cocktail Nights

Available Tuesday - Saturday: 2pm - close

Join us for Prime Cuts & Cocktail Nights, a dinner experience featuring premium steakhouse eats, and handcrafted cocktails. From indulgent cuts for two and rustic burgers, to tacos, bowls, and seafood, explore bold flavors and elevated comfort in every bite.

Smalls

Dixie Shrimp 12

fried shrimp with Steiny sauce

Ahi Tuna Loaded Guacamole 12

house-made guacamole, pineapple ponzu
tuna, ginger dressing, baja sauce

Calabrian Chicken Tacos 10

country fried chicken, calabrian chili sauce,
lemon-basil cucumbers, scallions

Carne Asada Fries 11

carne asada, fresh-cut fries, queso, aji
amarillo aioli, cotija cheese, and pickled
onions

Brick-Oven Crab Dip 12

parmesan-crusted crab dip, charred corn,
roasted poblano, toasted crostini

Charred Brussels Sprouts 9

roasted brussels sprouts, sweet potato purée,
pumpkin seeds, goat cheese, maple-dijon
vinaigrette

Prime Cuts

All of our prime cuts are hand-carved for distinctive quality and come with your choice of sauce: Peter Luger’s steak sauce, salsa verde,
our house-made chimichurri, or chile toreado.

Hand-cut Ribeye (16oz) 23

Sirloin Filet (8oz) 19

NY Strip (16oz) 26

Peter Luger’s Porterhouse for Two (32oz) 49

Salmon (8oz) 17

Sides

Fresh-Cut Fries 6

Grilled Broccolini 7

Hot-Honey Butter Baked Sweet Potato 6

Deluxe Fire-Roasted Baked Potato 6

Brick Oven Mac & Cheese 7.5

Add-Ons: (\$1.50 each) • Bleu Cheese • Grilled Onions • Sautéed Mushrooms

Handhelds & Salads

Steakhouse Burger 13

house-ground brisket and ribeye, lettuce,
tomato, cheddar cheese, chile toreado aioli
served with fresh-cut fries

Chopped Wedge Salad 9

iceberg lettuce, maple bacon, smoked
bleu cheese, bagel croutons, cherry
tomatoes, red onion, bleu cheese
vinaigrette

Southern Chili Chicken Sandwich 12.5

buttermilk fried chipotle chicken, pickled
onions, lettuce, tomato, avocado, herb mayo,
seeded bun, served with fresh-cut fries

- Burger Add-Ons:
- sautéed mushrooms
 - grilled onions
 - thick-cut bacon
 - egg

Avocado Caesar Salad 9

house-made caesar dressing, romaine,
avocado, charred corn, shaved
parmesan, bagel croutons

Chicken & Veggie Bowl 12

spinach, balsamic chicken, quinoa, whipped
feta, roasted vegetables, pistachios

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

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.

Baker’s Crust Artisan Kitchen | 19890 Belmont Chase Dr. Unit 135, Ashburn, VA 20147 | (703) 443-4286

Libations

At Baker's Crust Artisan Kitchen, our bar offerings are thoughtfully curated to complement every moment. Whether it's a sparkling brunch cocktail, an indulgent local brew, or a rich, full-bodied classic that pairs perfectly with your steak, there's always something memorable waiting at the bar.

Brunch Friendly

Bright, light, and morning-ready

Baker's Mimosa 8

choose from traditional, cranberry, grapefruit, pineapple, blood orange

White Peach Bellini 8

smirnoff peach, peach pureé, lime, prosecco

Breakfast Margarita 10

patron silver, oj, grand marnier, lime, blue spirulina sea salt

Everything Mary 8

honey-habanero moonshine, sassy mary mix, everything bagel seasoning

Cold Brew Martini 10

kettle one, kahlúa, cold brew coffee

Cucumber Melon Spritz 8

melon syrup, smirnoff cucumber, prosecco

Classic Cocktails

Timeless sips with the presence to stand up to your meal

Baker's Old Fashioned 8

larceny, orange bitters, dash of maple syrup

Cold Brew Old Fashioned 10

bourbon, kahlúa, cold brew

Aperol Spritz 8

aperol, prosecco, soda

Boulevardier 8

four roses, sweet vermouth, campari

Negroni 10

aviation, sweet vermouth, campari, orange bitters

Red Velvet Manhattan 10

maker's mark, sweet vermouth, brandied cherry juice

Dirty Martini 8

tito's, olive brine, dry vermouth

Bottled Wines

For the table

Reds

Daou Cabernet
California 27

The Dreaming Tree Red Blend
California 17

Santa Julia Malbec
Argentina 20

Whites

Acrobat Pinot Gris
Oregon 17

Chateau La Freynelle Bourdeaux Blanc
France 25

Chalk Hill Chardonnay
California 23

Craft Cocktails

Dynamic and perfect for any moment

Passionfruit Habanero Margarita 10

exotico repasado, honey-habanero moonshine, orange juice, lime juice, passionfruit purée

Bourbon Vanilla Latte 10

woodford, cold brew, vanilla, foamed milk

Lemon Lavender Martini 8

tito's, lemon juice, lavender syrup

Blackberry & Bourbon 10

larceny, blackberry preserves, simple syrup, angostura bitters, thyme, lemon

Tito's Lemonade 8

tito's, domain de canton, limoncello, lemon juice, pear syrup, ginger beer

Honey Crisp Mule 8

smirnoff green apple, lime juice, cranberry juice, sage, ginger beer

Wines by the Glass

Indulgence in a glass

Whites on Tap: 6oz | 9oz

Anabella Chardonnay, California 6|9

Caposaldo Pinot Grigio, Italy 6|9

Benziger Sauv Blanc, California 6|9

La Vieille Ferme Rose, France 6|9

Heinz Eifel Riesling, Germany 6|9

Reds on Tap: 6oz | 9oz

Santa Julia Cabernet, Argentina 6|9

Charles & Charles Red Blend, Washington 6|9

Imagery Pinot Noir, California 6|9

Gotham Project Cab Franc, New York 6|9