

SERVED UNTIL 3PM



7 DAYS A WEEK

BREAKFAST BEGINNINGS

MINI BUTTERMILK BISCUITS & SAUSAGE GRAVY

14

BISCUIT BASKET

mini sweet potato & buttermilk biscuits with butter & jam. 11

AVOCADO TOAST*

multigrain toast, hummus, avocado, two sunny side up eggs. 15.5

HOUSE-MADE HEAVENLY CINNAMON ROLLS

Made from scratch every morning. 10

BRUNCH BUZZ & MAYHEM

HARVEST SANGRIA

Smirnoff peach & green apple vodka, pear syrup, blood orange juice, chablis. 12

PRICKLY PEAR PROSECCO

Grand Marnier, prickly pear syrup, lemon juice, prosecco. 12

BREAKFAST MARGARITA

Patron silver tequila, oj, Grand Marnier, orange marmalade, lime, blue spirulina sea salt. 16

MANMOSA

lager beer, Triple Sec, oj, prosecco. 12

HUGO SPRITZ

St. Germain, mint, prosecco. 12

BAKER'S MIMOSA 9

traditional | blood orange | cranberry | pineapple

MIMOSA PITCHERS 34

blood orange | cranberry | traditional brunch punch | pineapple

BRUNCH PUNCH

Beach vodka, lime, orange, pineapple, cranberry juice. 12

MOCKTAILS

ISLAND GINGER MULE *New!*

Seedlip notas de agave, lime, Fever Tree pineapple ginger beer, dehydrated lime. 9

ESPRESSO ROYALE *New!*

Fever Tree espresso, half & half, espresso beans. 7

SIDES

applewood smoked bacon	5
egg your way*	3
greek yogurt	5.5
hashbrowns	4
seasonal fruit	5
flapjack	5
maple sausage links	5
plain belgian waffle	9

BREAKFAST & BRUNCH FAVORITES

BREAKFAST BURRITO

three eggs scrambled, house-made fennel sausage, american cheese, pico de gallo, Sriracha aioli, hot sauce, tortilla, side of hashbrowns. 14.5

SOUTHERN FRIED CHICKEN BISCUIT*

house-made buttermilk biscuit, buttermilk-fried chicken, maple bacon, american cheese, egg over-easy. 14.5

BAKER'S BREAKFAST

two eggs, any style, choice of applewood smoked bacon or maple sausage links, choice of toast, side of hashbrowns. 13.5

BISCUITS

Baker's Crust biscuits are made from scratch and baked fresh every morning. Enjoy our biscuits featured throughout this menu, from our Biscuit Basket to Biscuits & Gravy and more.

SHAKSHOUKA*

two poached eggs, feta, cilantro, sliced avocado, spiced tomato sauce with garlic, cumin, and paprika, rustic artisan bread. 14.5

BISCUITS & GRAVY*

buttermilk biscuits, sausage gravy, two sunny side up eggs. 16

STEAK & EGG FRITES*

center cut sirloin filet, fresh-cut fries, two eggs your way, choice of toast. 33

PASTRAMI HASH*

potatoes, bell peppers, onion, Carnegie Deli pastrami, two sunny side up eggs. 18.5

WAFFLES, FLAPJACKS & FRENCH TOAST

BELGIAN WAFFLE

traditional belgian waffle, whipped cream, strawberries, powdered sugar, side of warm maple syrup. 11.5

CHICKEN & WAFFLE

traditional belgian waffle, buttermilk-fried chicken tenders, honey beurre blanc, side of warm maple syrup. 14.5

RIVIERA FRENCH TOAST

thick-sliced cinnamon bread, powdered sugar, side of warm maple syrup. 12.5

BUTTERMILK FLAPJACKS

three jumbo flapjacks, powdered sugar, side of warm maple syrup. 11.5

STRAWBERRY CHEESECAKE FRENCH TOAST

sweet strawberry cheesecake-stuffed japanese milk bread, vanilla sauce. 16

JAMAICAN FRENCH TOAST

thick-sliced cinnamon bread, flambéed bananas, spiced rum, brown sugar, toasted coconut, powdered sugar, side of warm maple syrup. 14.5

BLUEBERRY & LEMON CURD FLAPJACKS

three jumbo flapjacks, fresh blueberries, lemon curd, powdered sugar, side of warm maple syrup. 14.5

OMELETTES

WEST COAST*

spinach, tomatoes, mushrooms, mozzarella, avocado, pico de gallo, choice of toast, side of hashbrowns. 13.5

MID-ATLANTIC*

baked ham, bell peppers, red onion, mushrooms, cheddar cheese, choice of toast, side of hashbrowns. 13.5

MARYLAND*

jumbo lump crab meat, mozzarella, oven-roasted tomatoes, hollandaise, old bay seasoning, choice of toast, side of hashbrowns. 21.5

EGG WHITE VEGGIE*

goat cheese, roasted vegetables, choice of toast, side of hashbrowns. 16.5

SHRIMP & ASPARAGUS*

fried shrimp, asparagus, tomato, onion, swiss cheese, hollandaise, choice of toast, side of hashbrowns. 21

EGGS BENEDICT

BALTIMORE BENEDICT*

lump crab meat, two poached eggs, hollandaise, english muffin, Old Bay seasoning, side of hashbrowns. 21

SWANKY BENEDICT*

buttermilk-fried chicken, two poached eggs, applewood smoked bacon, house-made buttermilk biscuit, arugula, hollandaise, paprika, side of hashbrowns. 17.5

CLASSIC BENEDICT*

canadian bacon, two poached eggs, hollandaise, paprika, english muffin, side of hashbrowns. 15.5

GET R DONE*

sausage patty, two poached eggs, sausage gravy, buttermilk biscuit, side of hashbrowns. 18

CARNEGIE BENEDICT*

Carnegie Deli pastrami, two poached eggs, hollandaise, english muffin, side of hashbrowns. 18

*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.



STARTERS

CALAMARI

crispy fried calamari, fresno chilies, parmesan, sun-dried tomato remoulade. 17

SOUTHWEST WOODFIRED CRAB DIP

parmesan-cruste crab dip, pickled fresno chilies, charred corn relish, fresh-baked pita. 16

CRISPY BOURBON-HONEY

GENERAL TSO CAULIFLOWER *New!*
fried cauliflower, bourbon-honey general tso sauce, pickled fresno chilies, fried onions, basil. 13

TAVERN CHIPS

house-made parmesan chips, mozzarella, applewood smoked bacon, served with house-made ranch. 11.5

HEIRLOOM TOMATO & BURRATA *New!*

creamy burrata, heirloom cherry tomatoes, arugula, basil, balsamic glaze, olive oil, grilled rustic sourdough bread. 13

FRIED SHRIMP *New!*

lightly fried jumbo shrimp with house special sauce. 15

FARM TO FORK SALADS & BOWLS

CHICKEN & VEGGIE BOWL

grilled marinated chicken, quinoa, creamy balsamic vinaigrette, spinach, whipped feta, roasted mushrooms, asparagus, bell peppers and onions, chopped pistachios. 18.5

QUINOA AHI BOWL*

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

GREEN GODDESS SHRIMP BOWL *New!*

grilled shrimp, charred artichoke-arugula quinoa, green goddess dressing, cherry tomatoes, avocado, pickled red onions, toasted pumpkin seeds. 19

WINE COUNTRY SALAD

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

CLASSIC CAESAR SALAD

romaine, croutons, parmesan, house caesar dressing. 13.5

BEEF SALAD

baby kale, spinach, creamy balsamic vinaigrette, roasted beets, oranges, green goddess dressing, fried onion-pumpkin seed-parmesan crumble. 18

GRILLED SALMON SALAD*

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

LEMON BASIL HARVEST SALAD

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

BLT SALAD *New!*

romaine, mixed greens, oven-roasted tomatoes, applewood smoked bacon, cheddar crisps, champagne lemon-basil vinaigrette, crouton crumble. 18

Salad Additions

grilled chicken	7.25	grilled shrimp	10.5
grilled salmon*	12.5	ahi tuna*	12.5

BC COMBO | 16.5

COMBINE ANY 2 ITEMS FEATURING THE BC COMBO ICON
Select one per item category from Farm to Fork Salads, Handhelds & Soups to create your BC Combo.

SIDES

caesar salad	9	lemon-parmesan	8.5
house salad	9	asparagus	
fruit salad	5	pasta salad	4.25
house-made parmesan chips	3	roasted vegetables	7.25

HANDHELDS

All handhelds served with house-made, parmesan-dusted potato chips.

CHICKEN & CHEDDAR PANINI

sliced roasted chicken breast, applewood smoked bacon, cheddar, tomato, herb mayo, jalapeño & cheddar bread. 15

MALIBU SANDWICH

sliced roasted turkey, avocado, mozzarella, cucumbers, tomato, arugula, herb mayo, multigrain bread. 15

FARMHOUSE SANDWICH

grilled chicken, country ham, melted mozzarella, sundried tomato remoulade, tomato, arugula, red onion, baguette. 18

ROASTED TOMATO & MOZZARELLA PANINI

oven-roasted tomatoes, fresh mozzarella, spinach, pesto, sourdough. 15

CHARLESTON CHICKEN & AVOCADO SANDWICH

buttermilk fried chicken, honey beurre blanc, avocado, applewood smoked bacon, lettuce, tomato, honey mustard, seeded brioche roll. 17

JERSEY GRINDER

capicola ham, baked ham, salami, mozzarella, shredded lettuce, onion, tomato, oregano, oil & vinegar, oven-fired baguette. 15

HOPS & HADDOCK

beer-batter fried cold-water haddock, sundried tomato remoulade, charred corn relish, arugula, tomato, seeded brioche bun. 19

CARNEGIE PASTRAMI

½ pound hand-carved Carnegie Deli pastrami, swiss cheese, coleslaw, house dressing, caraway rye bread. 20

FORK + KNIFE

SHRIMP & CRAB PASTA

shrimp, jumbo lump crab meat, asparagus, applewood smoked bacon, white wine garlic cream sauce, parmesan, tagliatelle pasta. 28

CHICKEN & WAFFLE

traditional belgian waffle, buttermilk-fried chicken tenders, honey beurre blanc, side of warm maple syrup. 14.5

BALSAMIC CHICKEN ENTREE

marinated grilled chicken breast, whipped feta, roasted vegetables. 21

FISH & CHIPS

beer-batter fried cold-water haddock, tartar sauce, coleslaw, lemon, fresh-cut fries. 21

NEW ZEALAND GRASS-FED BURGERS

Our beef burgers are crafted with grass-fed, pasture-raised black angus beef from Silver Fern Farms in new zealand. All burgers served with fresh-cut fries.

BACON & EGG CHEESEBURGER*

beef patty, cheddar, garlic aioli, applewood smoked bacon, egg over easy, seeded brioche roll. 18

SMASH BURGER*

double smash patty, red onion, shredded lettuce, american cheese, special sauce, side of dill pickle chips, seeded brioche roll. 17

MAPLE BACON SMASH BURGER*

double smash patty, maple bacon, fried onion rings, garlic aioli, american cheese, dill pickle chips, seeded brioche roll. 18

CHESAPEAKE BAY SMASH BURGER*

double smash patty, american cheese, broiled crab dip, grilled onions, charred corn relish, tomatoes, sun-dried tomato remoulade, seeded brioche roll. 22

AHI TUNA BURGER*

poké-marinated sashimi tuna, poké sauce, avocado, pickled onions, sesame aioli, sriracha mayo, seeded brioche roll. 20

MEDITERRANEAN TURKEY BURGER *New!*

mediterranean turkey patty, swiss, pistachio-pesto, green goddess vinaigrette, baby spinach, pickled red onions, tomato, seeded brioche roll. 18

CALABRIAN CHICKEN ALFREDO

sautéed chicken, spicy calabrian alfredo, pistachio-pesto, basil, lemon zest, herb breadcrumbs, parmesan. 20

ASIAGO CHICKEN

grilled chicken breast, mushrooms, applewood smoked bacon, oven-roasted tomatoes, asparagus, asiago cream sauce, orzo pasta. 22

ATLANTIC SALMON*

pistachio-pesto topped grilled salmon, herb breadcrumbs, artichoke orzo, lemon beurre blanc, grilled asparagus. 25

STEAK FRITES*

8 oz. center cut sirloin filet with fresh-cut fries. 33

NEAPOLITAN PIZZAS

Our pizzas are brought to life in a 700° stone deck pizza oven. Following traditional neapolitan pizza making techniques, we only use hand stretched dough made from 00 flour, fresh mozzarella cheese & italian tomatoes.

PEPPERONI

crushed tomato sauce, mozzarella, pepperoni, pecorino romano. 17

CLASSIC CHEESE

crushed tomato sauce, mozzarella, pecorino romano. 16

MARGHERITA

crushed tomato sauce, fresh mozzarella, pecorino romano, fresh basil. 16.5

FENNEL SAUSAGE & SWEET ONION

crushed tomato sauce, house-made fennel sausage, caramelized onions, goat cheese, fresh mozzarella, pecorino romano. 19

PROSCIUTTO & ARUGULA

crushed tomato sauce, fresh mozzarella, parmesan, pecorino romano, prosciutto, arugula. 19

SOUPS

SIGNATURE TOMATO & CHEESE SOUP

vegetarian 7.25

KICKIN' CORN & CRAB CHOWDER

10

*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.