



BAKER'S CRUST

ARTISAN KITCHEN

WINE ON TAP 6oz. | 9oz. Pour

- DIVINO PINOT GRIGIO, italy 8 | 12
- CHRISTOPHE COQUARD ROSÉ, france 9 | 13
- HEI MATAU SAUVIGNON BLANC, new zealand 9 | 13
- PEREGRINE RANCH CHARDONNAY, california 9 | 13
- COAST & BARREL PINOT NOIR, california 8 | 12
- 30 YARDAS MALBEC, argentina 9 | 13
- PEREGRINE RANCH CABERNET SAUVIGNON, california 9 | 13
- APOLLONI FIASCO VINO ROSSO, oregon 9 | 13

WINE BY THE BOTTLE

- ZONIN PROSECCO**
well-balanced with a delicate almond note, italy (187ml. bottle) | 9
- CAMPANILE PINOT GRIGIO**
dry, medium bodied, light & crisp, floral nose & almond taste, italy | 32
- DR. LOOSEN RIESLING**
peach, cherry and white currant flavors with spicy overtones, germany | 32
- THE CROSSINGS SAUVIGNON BLANC**
passionfruit and citrus, clean finish, new zealand | 42
- COLUMBIA CHARDONNAY**
bright aromas of pear, green apple; hints of tropical fruit, sweet vanilla oak, washington | 34
- MER SOLEIL RESERVE CHARDONNAY**
pineapple & citrus blossom nose, vanilla and white peach taste, california | 49
- BRIDLEWOOD PINOT NOIR**
raspberry, dark cherry, hints of caramel, toffee, floral, black pepper notes, california | 36
- HIGHER GROUND PINOT NOIR**
rich, dark red berries, hint of vanilla toffee with spicy notes, california | 44
- SEPTIMA CABERNET**
full-bodied with fresh plum, blackberry, coffee and cinnamon, argentina | 33
- STORYPOINT CABERNET**
rich, bold, full-bodied, with notes of nutmeg and vanilla, california | 41
- GOOSE RIDGE G3 MERLOT**
tart red and purple fruit to tannins, soft streak of leather, dusting of coffee, washington | 46

BEER ON TAP

- BOLD ROCK CIDER**
seasonal, virginia | 7.5
- ARDENT PILSNER 5% ABV**
german style pilsner - golden straw, clear pilsner with classic lager aroma. richmond, virginia | 7.5
- HARDYWOOD SINGEL 6.2% ABV**
belgian-style blonde ale - tropical fruit, spicy hop aromatics, mellow, dry finish. richmond, virginia | 7
- STRANGWAYS ALBINO MONKEY 5% ABV**
belgian white ale - spicy hops, coriander, orange peel, white pepper. virginia | 7
- TRIPLE CROSSING FALCON SMASH 7% ABV**
american IPA - flagship IPA with dank hop character, richmond, virginia | 8.5
- DEVIL'S BACKBONE VIENNA LAGER 5.2% ABV**
vienna style lager - amber chesnut color, mild, toasted, caramel flavors, virginia | 7
- MIDNIGHT BREWERY NOT MY JOB 5% ABV**
southern english brown ale - medium body with notes of toffee and chocolate. rockville, virginia | 7
- O'CONNOR PROPER LAGER 4.7% ABV**
helles-style lager - crisp, clean, and proper with a subtle fruity and floral hop bouquet, virginia | 7
- SEASONAL TAPS**
ask us about our seasonal rotating taps!

WEEKLY SPECIALS

Dine-in only

WINE WEDNESDAY

Half-off all bottled wines from 7am - 9pm.

PIZZA & PINT THURSDAY

\$6 Neapolitan pizzas + \$3 Pints of beer

Choose from classic cheese, margherita, or pepperoni pizzas. New pints featured weekly. 4pm - 9pm

TURN OVER >



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CRAFT COCKTAILS

BAKER'S MIMOSA

choice of orange, cranberry, grapefruit, pineapple, or blood orange juice; ask about our seasonal variety! | 7

EVERYTHING MARY

belle isle honey habañero moonshine, sassy mary mix, everything bagel rim, garnished with bacon, pickle, olive, pepperoni, cucumber | 10

WHITE PEACH BELLINI

smirnoff peach vodka, white peach puree and sparkling wine, finished with a lime spiral | 8

HARVEST SANGRIA

white sangria with smirnoff apple vodka, smirnoff peach vodka, blood orange juice, pear syrup, lemon juice, pinot grigio, and club soda, garnished with an orange wheel | 9

TITO'S LEMONADE

tito's vodka, domain de canton liquor, limoncello, lemon juice, pear syrup, goslings ginger beer, sugar rim, mint and lemon wheel garnish | 11

BLACKBERRY & SAGE COSMO

titos vodka, cointreau, blackberry preserves, muddled sage, cranberry juice, and lime juice, garnished with sage leaf | 11

GRILLED PEACH SMASH

ghost pepper infused vodka, smirnoff peach vodka, simple syrup, muddled peaches, and lemon juice, garnished with bruleed peach | 11

LEMON-LAVENDAR MARTINI

tito's vodka, fresh-squeezed lemon juice and lavender syrup, shaken, and finished with a sugar rim, lemon wheel and dried lavender buds | 11

FIG & VANILLA BEAN COSMO

smirnoff vanilla vodka, cranberry juice, fig, fresh lime juice, shaken and finished with dried figs | 9.5

GRAPEFRUIT & CUCUMBER COLLINS

smirnoff cucumber lime vodka, st. germain, ruby red grapefruit juice, cucumber garnish | 9

TIKI BOURBON SMASH

bulleit rye whiskey, solerno blood orange liquor, passionfruit puree, muddled orange and mint leaves, orange juice | 12

BC OLD FASHIONED

bulleit rye whiskey, orange bitters, lemon juice, fresh basil, simple syrup | 12

HONEY CRISP MULE

smirnoff apple vodka, smirnoff vanilla vodka, cranberry juice, lime juice, ginger beer, and muddled sage served in a copper mug, and garnished with dried cranberries | 11

BOURBON BRULEE

bulleit rye whiskey, cointreau, domaine de canton, and club soda garnished with a bruleed orange wheel | 11.5

PASSIONFRUIT HABAÑERO MARGARITA

exotico repasado tequila, belle isle honey habañero moonshine, orange juice, lime juice, passionfruit puree, cayenne sugar rim | 11.5

BLACKBERRY & BOURBON

woodford reserve bourbon, blackberry preserves, simple syrup, angostura bitters, fresh thyme, lemon juice, and club soda served in a mason jar and garnished with a thyme sprig and lemon wheel | 12

HAPPY HOUR | DAILY 3-6PM

\$5 ALL TAPS

Beer on tap • 6-oz. Wine on tap • Rotating taps excluded

\$7 CRAFT COCKTAILS

See the above list of craft cocktails

CAPRESE BRUSCHETTA

house-made mozzarella, oven-roasted tomatoes, garlic oil, rustic sourdough, micro basil and balsamic glaze | 5

BUTTERMILK CHICKEN TACO

buttermilk fried chicken, chipotle aioli, pico de gallo, citrus slaw, pickled red onions, corn tortilla | 4

FRESH CUT FRIES

choose two: chipotle aioli, sriracha aioli, house dressing | 5

FRIED CALAMARI

served with a sweet chili sauce | 6

HOUSE SLIDER

new zealand beef, house dressing, mozzarella cheese, lettuce, tomato, onion, mini brioche roll | 6

CLASSIC CHEESE PIZZA

neapolitan pizza with crushed tomato sauce and mozzarella cheese | 7

TAVERN CHIPS

house-made parmesan chips topped with grated mozzarella and applewood smoked bacon | 5