



BAKER'S CRUST

ARTISAN KITCHEN

WINE ON TAP 6 oz. | 9 oz. Pour

CAPOSALDO DELLE VENEZIE PINOT GRIGIO, italy 9 | 13

BENZIGER SAUVIGNON BLANC, california 10 | 14

LA VIELLE FERME ROSÉ, france 9 | 13

ANNABELLA CHARDONNAY, california 10 | 14

IMAGERY PINOT NOIR, california 9 | 13

INKBERRY SHIRAZ CAB, australia 10 | 14

SANTA JULIA CABERNET, argentina 10 | 14

NORTH BY NORTHWEST RED BLEND, california 10 | 14

WINE BY THE BOTTLE

LUNETTA PROSECCO
crisp fruit flavors and a clean finish, italy | 13 (1187ml. bottle)

DR. LOOSEN RIESLING, germany
peach, cherry and white currant flavors with spicy overtones | 32

CAMPANILE PINOT GRIGIO, italy
dry, medium bodied, light & crisp, floral nose & almond taste | 32

GROVE MILL SAUVIGNON BLANC, new zealand
tropical notes of guava, passionfruit, with a lively finish | 38

COLUMBIA CHARDONNAY, washington
bright aromas of pear, green apple; hints of tropical fruit, sweet vanilla oak | 34

HARKEN CHARDONNAY, california
barrel fermented, warm oak, buttery with a bold finish | 42

BRIDLEWOOD PINOT NOIR, california
raspberry, dark cherry, hints of caramel, toffee, floral, black pepper notes | 36

HIGHER GROUND PINOT NOIR, california
rich, dark red berries, hint of vanilla toffee with spice notes | 44

SEPTIMA CABERNET SAUVIGNON, argentina
full bodied with fresh plum, blackberry, coffee and cinnamon | 33

STORYPOINT CABERNET, california
rich, bold, full-bodied, with notes of nutmeg and vanilla | 41

BEER ON TAP

OUR BEER ON TAP SELECTION VARIES

DAILY. ASK A BAKER'S CRUST TEAM MEMBER

WHAT'S ON TAP TODAY!

BOTTLED BEER

SLY CLYDE SUBMERSIVE CIDER
sweet cider 6.7% ABV
deeply delightful and just sweet enough, made with virginia apples | 7

STELLA ARTOIS
european pale lager 5.2% ABV
full flavor, clean crisp taste, belgium | 6

STARR HILL THE LOVE
german hefeweizen 5.1% ABV
unfiltered wheat beer, light body, fruity aroma, spicy notes, roanoke, virginia | 7

ALEWERKS SUPERB
american IPA 6.3% ABV
mango, passionfruit with a touch of wheat and oats, light, full mouth feel, williamsburg, virginia | 7

BALLAST POINT SCULPIN IPA
india pale ale 7% ABV
flagship series, hints of bright apricot, peach, mango and lemon, california | 7.5

VIRGINIA BEER CO. ELBOW PATCHES
dry stout 6.2% ABV
oatmeal stout, smooth velvety base, aromas of chocolate and coffee, williamsburg, virginia | 7.5

SEASONAL BEER
ask about our seasonal beer offerings | 7.5

WEEKLY SPECIALS

Dine-in or Carry-out

BOURBON & BURGER NIGHT
\$6 Featured bourbon + \$8 Burgers + \$5 Skillet cookies
Choose from any beef burger on the menu.
Gluten-free \$1 additional. Wednesdays 4pm - close

WINE WEDNESDAY
Half-off all bottled wines, all day!

PIZZA & PINT NIGHT
\$7 Neapolitan pizzas + \$4 Pints of beer

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



CRAFT COCKTAILS

BAKER'S MIMOSA

choice of orange, cranberry, grapefruit, pineapple, or blood orange juice | 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

cirrus 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 bourbon, solerno blood orange liquor, passionfruit puree, muddled orange and mint leaves, orange juice | 12

BASIL & RYE SOUR

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

bulliet bourbon, 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

larceny 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 BEER ON TAP · \$6 WINE ON TAP (6-oz.) · \$8 CRAFT COCKTAILS

Rotating taps excluded · 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, corn tortilla | 4

FRESH CUT FRIES

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

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