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## Baker's Crust tempts patrons with all-American dishes

BY ALEXANDRA GREELEY  
Special to the Times-Mirror

Glimpsing a high-end sports car out front speaks volumes about this upscale Ashburn restaurant. Indeed, Baker's Crust has a glamorous interior with plenty of dark woods, including wood slats on the wall; a snappy bar scene, booths and tables and outdoors seating and four tell-all paintings of some baker's basics like flour and a rolling pin.

But to appeal to the non-Maserati crowds who pack in during mealtimes—and possibly for all other hours for relaxed eats and happy hour drinks—the kitchen sends out some tempting all-American dishes with a few international influences. Take brunch, for example, when patrons can dig into a West Coast or Maryland omelet, Jamaican French toast, Belgian waffles, street tacos, free-range burgers and several pizza choices. Of course, the cocktails could really set the stage for the day.

If you are settling down for lunch or dinner, however, the menu stretches on and on, and you can probably eat yourself under the table and be cheerful about it all. Consider the starters, for example. You can't go wrong with the prosciutto and goat cheese bruschetta, a serving of bruschetta spread with fig jam and topped with arugula and savory slices. But you can also load up on the Hawaii-inspired tuna-and-avocado poke topped with seaweed salad, mango and avocado; the house-made Parmesan chips with mozzarella and smoked bacon and the Thai chili shrimp, a serving of crispy shrimp with Thai chili sauce, plus several more. Stumped by so many options? Join the crowd!

A cup of the "kickin'" corn-and-



**BAKER'S CRUST ARTISAN KITCHEN**  
19890 Belmont Chase Drive, Unit 135, Ashburn  
Phone: 703-443-4286  
Hours: Monday-Thursday 11 a.m. to 10 p.m.; Friday 11 a.m. to 11 p.m.; Saturday 9 a.m. to 11 p.m.; Sunday 9 a.m. to 9 p.m.

crabmeat chowder makes a splashy second course. If you are in the mood for a burger, try the Boozy Barbecue Bacon Burger, topped with chipotle, Gouda cheese and a boozy bacon barbecue sauce, which comes with a mound of crispy fries.

Moving on to other main course offerings, choices range from street tacos and entrée salads, to Neapolitan pizzas and hearty free-range burgers and specialty entrées. If greens are more your choice, the farm-to-plate salad options will please even the fussiest patron. Three come with a seafood or meat topping: turkey Cobb, grilled Atlantic salmon, or Shanghai tuna with a sesame crust. All-veg salads include three different options with a choice of cheese add-ons, and of these, the avocado-mozzarella-tomato option sounds very straightforward.

Dessert choices are equally tempting, from crêpes, salted caramel gelato, or carrot cake, plus several other options. And, too, the craft cocktails, and selections of beers and wines help to round out the dining experience.