

## Baker's Brunch

### Eggs, Burger, Sweets

Home made pumpkin seeds organic granola, greek strained yogurt, honey and fresh berries	10
Nutella French Toast, seasonal fruit, vanilla pastry cream	14
Baked eggs, brussels sprouts, artichokes, scamorza	13
Eggs benedict, prosciutto di Parma, burrata, toasted muffin, crushed truffle, hollandaise, parmesan potato gratin and greens	16
Eggs benedict, smoked salmon, yogurt, truffled honey, toasted muffin hollandaise sauce, parmesan potato gratin and greens	17
Eggs benedict, spicy pork ragu, english muffin, hollandaise sauce, parmesan potato gratin and greens	16
Two eggs any style, parmesan potato gratin, English muffin	10
Frittata, kale, squash, goat cheese	13
Frittata, chorizo, mushrooms, fontina	14
Creekstone Farm dry aged burger, onion jam, cheddar cheese, fries add fried egg \$2	18

### Sides

Thick cut applewood smoked heritage bacon	6
Home-made Berkshire pork sausage patties	6
Toasted filone bread with burrata, apple jam	7

### Lunch

Pizzetta, prosciutto di Parma, buffalo mozzarella, tomato, arugula	15
Croquettes, risotto, parmesan, mozzarella, crushed truffle	10
Fried calamari, shrimp, artichokes, tonnato aioli	16
Grilled chicken breast, mixed greens, parmesan, lemon oil	16
Baker's Mac and Cheese "Cacio e Pepe"	15
Lasagna, pork and veal ragu	17
Ravioli, butternut squash, butter & sage	19

\*gluten free pasta available

### Drinks

Baker's Beer Bloody Mary, amber beer, red vermouth	10
Mimosa, fresh squeezed orange juice, prosecco	11/38
Bellini, white peach puree, prosecco	11/38
Fresh squeezed orange juice	5

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20% Gratuity will be applied to parties of 5 or more

Eating raw or undercooked fish, shellfish or meat increases the risk of food-borne illnesses

## Wines by the glass

<b>Prosecco on Draft</b>	12
<b>Lambrusco</b> Ceci "La Luna", Emilia Romagna (organic)	12
<b>Baker's Draft White</b> '16, Alto Adige	10/38
<b>Sauvignon Blanc</b> Cantina di Chiusa '16, Alto Adige (organic)	14
<b>Pinot Grigio</b> Cantina Cormons '16, Friuli (organic)	13
<b>Gavi</b> "La Bollina" '16, Piemonte	12
<b>Arneis</b> San Giuliano '15, Piemonte (organic)	11
<b>Rose</b> "Rosalba" Pecorari '16, Friuli	12
<b>Baker's Draft Red</b> '16, Campania	10/38
<b>Barbera del Monferrato</b> La Casaccia '16, Piemonte (organic)	13
<b>Montepulciano D'Abruzzo</b> Rocca San Giovanni '15, Abruzzo	14
<b>Savuto</b> Odoardi '14, Calabria (gaglioppo, greco nero, nerello cappuccio)	13
<b>Chianti</b> Fattoria di Muro '16, Toscana	12

### Specialty Vermouth and Beer Cocktails

<b>Habanero</b> infused Cocchi Rosa, white wine, cardamom, grapefruit	12
<b>Balsamic</b> Punt e Mes, Pedro Ximenez, apple bitters, coffee	11
<b>Porcini</b> Cocchi di Torino, mushroom syrup, Sherry, chocolate, Angostura	11
<b>Hopolicella</b> Lager, red wine, basil	10
<b>Chardonnale</b> IPA, white wine, sage	10
<b>Sangria</b> Prosecco, peach puree & our secret ingredient	12
<b>Champagne</b> Prosecco, sugar cube, Angostura, amarena cherry	11
<b>Spritz</b> Cappelletti, Prosecco, orange bitters, grapefruit twist	12
<b>American</b> Cocchi di Torino, Cappelletti, club soda, orange	11
<b>Negroni Sbagliato</b> Cappelletti, white wine, Cocchi di Torino, orange slice	11

### Beer on Draft

<b>Lager</b> Forst Premium, Alto Adige, IT, 4.8%	8
<b>IPA</b> Singlecut Billy Half-Stack, Queens, NY, 6.6%	9
<b>Belgian Amber</b> Ommegang Rare Vos, Cooperstown, NY, 6.5%	9
<b>Craft Bottles</b>	
<b>Mead</b> Dogfish Head Midas Touch, Milton, DE Golden ancient ale brewed with honey, muscat grapes, and saffron	11
<b>Doppelbock</b> Forst Sixtus, Alto Adige, IT Dark double lager from Northern Italy with a caramel maltiness.	8
<b>Wheat IPA</b> Two Roads Honeyspot Road, Stratford, CT A "lighter" IPA than our draft. Unfiltered cloudiness gives a softer mouthfeel. Subtle.	9
<b>Stout</b> Allagash Black, Portland, ME Interpretation of a classic style in the Belgian process. Dark but not heavy. Delicious.	9
<b>Winter Amber</b> Montauk Brewing Co. Driftwood Ale, Montauk, NY Unique easy-drinking English pale ale. Copper color with nutty and biscuity flavors	8

### Beer For Two (to be shared and treated like a bottle of wine)

<b>Saison</b> Brooklyn Sorachi Ace, Brooklyn, NY, 750ml Light farmhouse ale using champagne yeast and unique hops for a lemongrass aroma	22
<b>Bourbon Barrel Aged</b> Allagash Curieux, Portland, ME, 750ml Belgian tripel ale aged in Jim Beam bourbon barrels. Dark gold hue, smooth, vanilla	33
<b>Strong Dark Belgian</b> Unibroue Trois Pistoles, Quebec, CA, 750ml Outstanding abbey-style ale. Crisp carbonation, mild tartness, soft chocolate and cherry	26

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