

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, broccoli rabe, smoked scamorza 13

Eggs benedict, prosciutto di Parma, burrata, toasted muffin, crushed truffle, hollandaise, parmesan potato gratin and greens 16

Eggs benedict, jumbo lump crab meat and crushed avocado, toasted muffin, hollandaise sauce, parmesan potato gratin and greens 17

Eggs benedict, short rib ragu, english muffin, hollandaise sauce, parmesan potato gratin and greens 16

Two eggs any style, parmesan potato gratin, English muffin 10

Frittata, mushroom, sausage, fontina 13

Frittata, artichokes, brussels sprouts 13

Creekstone Farm dry aged burger, onion jam, cheddar cheese, fries 18

Sides

Thick cut applewood smoked heritage bacon 6

Home-made Berkshire pork sausage patties 6

Toasted filone bread with avocado, lemon and zhatar 6

Lunch

Pizzetta, prosciutto di Parma, buffalo mozzarella, tomato, arugula 15

Croquettes, risotto, parmesan, crushed truffle, mozzarella 10

Fried calamari, shrimp, and artichokes 16

Grilled chicken breast, mixed greens, avocado, parmesan, lemon oil 16

Baker's Mac and Cheese "Cacio e Pepe" 14

Lasagna, pork and veal ragu 17

Gnudi, ricotta, radicchio, truffle cream, walnuts 20

*gluten free pasta available

Drinks

Baker's Beer Bloody Mary, amber beer, red vermouth 10

Mimosa, fresh squeezed orange juice, prosecco 11

Bellini, white peach puree, prosecco 11

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

Prosecco Extra Dry, DOC Contessa Giulia, Veneto 11

Lambrusco Ceci "La Luna", Emilia Romagna (organic) 12

Baker's Draft White '15, Alto Adige 10/38

Sauvignon Blanc Cantina di Chiusa '14, Alto Adige (organic) 14

Pinot Grigio Cantina Cormons '15, Friuli (organic) 13

Gavi "La Bollina" '15, Piemonte 12

Chardonnay Kurtatsch '14, Alto Adige 11

Rose "Rosalba" Pecorari '15, Friuli 12

Baker's Draft Red '14, Campania 10/38

Barbera D'Asti Eredi Vittorio Boschis '14, Piemonte 13

Montepulciano Marche Rosso Pievalta '12, Marche (vegan) 14

Savuto Odoardi '13, Calabria (gaglioppo, greco nero, nerello cappuccio) 13

Chianti Fattoria di Muro '15, Toscana 11

Specialty Vermouth and Beer Cocktails

Habanero infused Cocchi Rosa, white wine, cardamom, grapefruit 12

Balsamic Punt e Mes, Pedro Ximenez, apple bitters, coffee 11

Porcini Cocchi di Torino, mushroom syrup, Sherry, chocolate, Angostura 11

Hopolicella Lager, red wine, basil 10

Chardonnale IPA, white wine, sage 10

Sangria Prosecco, peach puree & our secret ingredient 12

Champagne Prosecco, sugar cube, Angostura, amarena cherry 11

Spritz Cappelletti, Prosecco, orange bitters, grapefruit twist 12

American Cocchi di Torino, Cappelletti, club soda, orange 11

Negroni Sbagliato Cappelletti, white wine, Cocchi di Torino, orange slice 11

Beer on Draft

Lager Forst Premium, Alto Adige, IT, 4.8% 8

IPA Singlecut Billy Half-Stack, Queens, NY, 6.6% 9

Belgian Amber Ommegang Rare Vos, Cooperstown, NY, 6.5% 9

Milk Stout Keegan Ales Joe Mama's, Kingston, NY, 8% 9
Brewed with coffee. Perfect for brunch.

Craft Bottles

Mead Dogfish Head Midas Touch, Milton, DE 11
Golden ancient ale brewed with honey, muscat grapes, and saffron

Doppelbock Forst Sixtus, Alto Adige, IT 8
Dark double lager from Northern Italy with a caramel maltiness

Hefeweizen Two Roads No Limits, Stratford, CT 11
Classic Bavarian wheat brewed locally. Refreshing and slightly tart, lemon, banana

Fall Amber Montauk Brewing Co. Driftwood Ale, Montauk, NY 8
Unique easy-drinking English pale ale. Copper color with nutty and biscuity flavors

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

Saison Brooklyn Sorachi Ace, Brooklyn, NY, 750ml 22
Light farmhouse ale using champagne yeast and unique hops for a lemongrass aroma

Bourbon Barrel Aged Allagash Curieux, Portland, ME, 750ml 33
Belgian tripel ale aged in Jim Beam bourbon barrels. Dark gold hue, smooth, vanilla

Strong Dark Belgian Unibroue Trois Pistoles, Quebec, CA, 750ml 26
Outstanding abbey-style ale. Crisp carbonation, mild tartness, soft chocolate and cherry

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