

Baker's Brunch

Eggs, Burger, Sweets

Homemade organic pumpkin seed granola, strained greek yogurt, honey & fresh berries	10
Nutella French Toast, seasonal fruit, vanilla pastry cream	14
Baked eggs, broccoli rabe, sausage, provolone cheese	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, brussels sprouts & artichokes, bacon, fontina	14
Frittata, sautéed kale, butternut squash, goat cheese	13
Creekstone Farm dry aged burger, onion jam, cheddar cheese, fries add fried egg \$2	19

Sides

Thick cut applewood smoked heritage bacon	6
Homemade Berkshire pork sausage	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
Gnudi, ricotta dumplings, radicchio, kale, truffle cream, hazelnuts	22

*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

Prosecco on Draft	12
Lambrusco Ceci "La Luna", Emilia Romagna (organic)	12
Baker's Draft White '17, Alto Adige	10/38
Sauvignon Blanc Cantina di Chiusa '17, Alto Adige (organic)	15
Pinot Grigio Cantina Cormons '16, Friuli (organic)	13
Gavi "La Bollina" '17, Piemonte	12
Vernaccia di San Gimignano Poderi del Paradiso '16, Toscana (organic)	12
Rose "Rosalba" Pecorari '17, Friuli	13/52
Baker's Draft Red '16, Campania	10/38
Barbera d'Alba Hillberg '15, Piemonte (organic)	14
Montepulciano D'Abruzzo Rocca San Giovanni '15, Abruzzo	14
Savuto Odoardi '14, Calabria (gaglioppo, greco nero, nerello cappuccio)	13
Chianti Fattoria di Muro '17, Toscana	12

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

Craft Bottles

Mead Dogfish Head Midas Touch, Milton, DE Golden ancient ale brewed with honey, muscat grapes, and saffron	11
Doppelbock Forst Sixtus, Alto Adige, IT Dark double lager from Northern Italy with a caramel maltiness.	8
Wheat IPA Two Roads Honeyspot Road, Stratford, CT A "lighter" IPA than our draft. Unfiltered cloudiness gives a softer mouthfeel. Subtle.	9
Stout Allagash Black, Portland, ME Interpretation of a classic style in the Belgian process. Dark but not heavy. Delicious.	9

Crushable Cans

Peekskill Simple Sour
Peak Organic Fresh Cut Pilsner
Montauk Fall Amber

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

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

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