

## Cured Meat

Prosciutto	Parma, Italy	three/16
Coppa	La Quercia, USA	
Finocchiona	Felino, Italy	

Murray's Cheese Board	Selection of three	19
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## From the Oven

Pizzetta, speck ham, gorgonzola, radicchio, crushed truffle	18
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Pizzetta, buffalo mozzarella, concentrated tomato, arugula	14
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## First Course

Croquettes, risotto, parmesan, crushed truffle, mozzarella	10
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Burrata cheese, asparagus, salsa verde, bottarga	17
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Lamb sausage skewers, chickpeas, cherry tomatoes, olives, capers	14
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Tuna crudo, citrus, jalapeno, pistachio, lemon zest	15
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Meatballs, rabbit, ricotta, foraged mushrooms, kale, truffle broth	15
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Fried calamari, shrimp, artichokes, tonnato aioli	16
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Charred beets, horseradish yogurt, citrus, fine herbs, pistachio	12
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Fava, pea shoots, shaved fennel, mint, pecorino	14
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Kale, string beans, mushrooms, hazelnuts, bagna cauda, goat cheese	13
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## Pasta

Baker's Mac and Cheese "Cacio e Pepe"	14
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Lasagna, pork and veal ragu	17
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Garganelli, wild mushrooms, burrata cheese	19
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Pappardelle, Vermont veal ragu, grana padano	20
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Cavatelli, shrimp, roasted cauliflower, breadcrumbs, bottarga	20
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Gnudi, ricotta, asparagus, english peas, zucchini, ricotta salata	20
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Bucatini, swordfish, cherry tomatoes, olives, capers, pistachio	18
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\*gluten free pasta available

## Main Course

Berkshire Pork Chop, grilled asparagus, potato gratin	28
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Crystal Valley Farm chicken, mascarpone-herbs, truffle fries	25
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Baker's dry-aged burger, onion jam, cheddar, fries	18
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Creekstone Farms NY strip, broccoli rabe, roasted potatoes	29
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Branzino, string beans, arugula, calabrian chili	27
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## Wines by the glass

<b>Prosecco</b> Extra Dry, DOC Contessa Giulia, Veneto	11
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<b>Lambrusco</b> Ceci "La Luna", Emilia Romagna (organic)	12
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<b>Baker's Draft White</b> '15, Alto Adige	10/38
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<b>Sauvignon Blanc</b> Cantina di Chiusa '15, Alto Adige (organic)	14
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<b>Pinot Grigio</b> Cantina Cormons '15, Friuli (organic)	13
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<b>Gavi</b> "La Bollina" '15, Piemonte	12
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<b>Fiano</b> "Bacio il Cielo" De Conciliis '15, Campania (organic)	11
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<b>Rose</b> "Rosalba" Pecorari '16, Friuli	12
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<b>Baker's Draft Red</b> '14, Campania	10/38
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<b>Barbera del Monferrato</b> La Casaccia '14, Piemonte (organic)	13
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<b>Montepulciano D'Abruzzo</b> Rocca San Giovanni '14, Abruzzo	14
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<b>Savuto</b> Odoardi '13, Calabria (gaglioppo, greco nero, nerello cappuccio)	13
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<b>Chianti</b> Fattoria di Muro '15, Toscana	11
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## Specialty Vermouth and Beer Cocktails

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

<b>Lager</b> Forst Premium, Alto Adige, IT, 4.8%	8
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<b>IPA</b> Singlecut Billy Half-Stack, Queens, NY, 6.6%	9
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<b>Belgian Amber</b> Ommegang Rare Vos, Cooperstown, NY, 6.5%	9
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<b>Stout</b> , Carton Brewing Unjunct, Atlantic Highlands, NJ, 8.5%	10
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## Craft Bottles

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

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

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

<b>Spring Amber</b> Montauk Brewing Co. Driftwood Ale, Montauk, NY	8
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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)

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

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

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

#bakerandcony

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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