

Charcuterie Board	Selection of three	21
Murray's Cheese Board	Selection of three	19
From the Oven		
Pizzetta, speck ham, scamorza, pear, vincotto		18
Pizzetta, buffalo mozzarella, concentrated tomato, arugula		16
First Course		
Croquettes, risotto, parmesan, crushed truffle, mozzarella		11
Burrata cheese, delicata squash, kale, pumpkin seeds		17
Fried calamari, shrimp, artichokes, tonnato aioli		17
Lamb sausage skewers, white bean & artichoke ragu		14
Tuna crudo, citrus, jalapeno, pistachio, lemon zest		15
Meatballs, rabbit, ricotta, kale & wild mushrooms, ricotta salata		15
Pear & endive salad, kale, hazelnuts, bonne bouche		15
Brussels sprouts & cauliflower, bagna cauda, bottarga, calabrian chili		16
Baked artichokes, olive oil, arugula, parmesan, breadcrumbs		16
Pasta		
Baker's Mac and Cheese "Cacio e Pepe"		15
Lasagna, pork and veal ragu		17
Paccheri, wild mushrooms, burrata cheese		19
Pappardelle, vermont veal ragu, grana padano		20
Cavatelli, shrimp, roasted cauliflower, breadcrumbs, bottarga		20
Gnudi, ricotta dumplings, radicchio, kale, truffle cream, hazelnuts		22
Bucatini, swordfish, cherry tomatoes, olives, capers, pistachio		20
*gluten free pasta available		
Main Course		
Berkshire Pork Chop, brussels sprouts, potato gratin		28
Crystal Valley Farm chicken, mascarpone-herbs, truffle fries		26
Baker's dry-aged burger, onion jam, cheddar, fries		19
Creekstone Farms NY strip, broccoli rabe, roasted potatoes		29
Branzino "Al Cartoccio", mushrooms, tomatoes, olives, capers		29
broccoli rabe 9	truffle fries 9	brussels sprouts 9

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	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.	
Wheat IPA Two Roads Honeyspot Road, Stratford, CT	9
A "lighter" IPA than our draft. Unfiltered cloudiness gives a softer mouthfeel. Subtle.	

Stout Allagash Black, Portland, ME	9
Interpretation of a classic style in the Belgian process. Dark but not heavy. Delicious.	

Crushable Cans	8
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	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	

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

#bakerandcony