

Cured Meat

Prosciutto	Parma, Italy	three/18
Coppa	La Quercia, USA	
Finocchiona	Felino, Italy	

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, speck ham, poaches pears, hazelnuts	17
---	----

Fried calamari, shrimp, artichokes, tonnato aioli	17
---	----

Lamb sausage skewers, lentil ragu, cherry tomatoes, crispy artichokes	14
---	----

Tuna crudo, citrus, jalapeno, pistachio, lemon zest	15
---	----

Meatballs, rabbit, ricotta, wild mushroom ragu, crushed truffle	15
---	----

Brussels sprouts, roasted cauliflower, kale, breadcrumbs, bottarga	14
--	----

Charred beets, horseradish yogurt, citrus, fine herbs, pistachio	12
--	----

Artichoke "Romana", 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
---	----

Ravioli, butternut squash, butter & sage	22
--	----

Bucatini, swordfish, cherry tomatoes, olives, capers, pistachio	20
---	----

*gluten free pasta available

Main Course

Berkshire Pork Chop, oven-roasted tomato & kale, 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
--	----

#bakerandcony

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 '16, Alto Adige	10/38
-------------------------------------	-------

Sauvignon Blanc Cantina di Chiusa '16, Alto Adige (organic)	14
---	----

Pinot Grigio Cantina Cormons '16, Friuli (organic)	13
--	----

Gavi "La Bollina" '16, Piemonte	12
---------------------------------	----

Arneis San Giuliano '15, Piemonte (organic)	11
---	----

Rose "Rosalba" Pecorari '16, Friuli	12
-------------------------------------	----

Baker's Draft Red '16, Campania	10/38
---------------------------------	-------

Barbera del Monferrato La Casaccia '16, Piemonte (organic)	13
--	----

Montepulciano D'Abruzzo Rocca San Giovanni '15, Abruzzo	14
---	----

Savuto Odoardi '14, Calabria (gaglioppo, greco nero, nerello cappuccio)	13
---	----

Chianti Fattoria di Muro '16, 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.

Winter 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

#bakerandcony