

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, scamorza, figs, vincotto	18
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Pizzetta, buffalo mozzarella, concentrated tomato, arugula	15
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First Course

Croquettes, risotto, parmesan, crushed truffle, mozzarella	10
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Burrata cheese, speck ham, figs, hazelnuts	17
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Fried calamari, shrimp, artichokes, tonnato aioli	16
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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, pea shoots, tonnato	15
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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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Watermelon & heirloom tomato, arugula, olives, goat cheese, basil	13
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Pasta

Baker's Mac and Cheese "Cacio e Pepe"	15
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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, fava, english peas, zucchini, ricotta salata	20
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Bucatini, swordfish, cherry tomatoes, olives, capers, pistachio	19
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*gluten free pasta available

Main Course

Berkshire Pork Chop, chickpea & tomato, olives, capers, 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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Grilled Mediterranean Branzino, heirloom tomato, arugula & basil	27
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Wines by the glass

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

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

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

Mead Dogfish Head Midas Touch, Milton, DE	11
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Golden ancient ale brewed with honey, muscat grapes, and saffron	
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Doppelbock Forst Sixtus, Alto Adige, IT	8
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Dark double lager from Northern Italy with a caramel maltiness	
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Hefeweizen Two Roads No Limits, Stratford, CT	11
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Classic Bavarian wheat brewed locally. Refreshing and slightly tart, lemon, banana	
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Spring Amber 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	
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Beer For Two (to be shared and treated like a bottle of wine)	
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Saison Brooklyn Sorachi Ace, Brooklyn, NY, 750ml	22
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Light farmhouse ale using champagne yeast and unique hops for a lemongrass aroma	
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Bourbon Barrel Aged Allagash Curieux, Portland, ME, 750ml	33
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Belgian tripel ale aged in Jim Beam bourbon barrels. Dark gold hue, smooth, vanilla	
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Strong Dark Belgian Unibroue Trois Pistoles, Quebec, CA, 750ml	26
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Outstanding abbey-style ale. Crisp carbonation, mild tartness, soft chocolate and cherry	
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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