

Cured Meat

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

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

Pizzetta, mixed mushrooms, kale, scamorza, crushed truffle	18
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Pizzetta, buffalo mozzarella, concentrated tomato, arugula	16
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First Course

Croquettes, risotto, parmesan, crushed truffle, mozzarella	11
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Burrata cheese, fresh fava, english peas & pea shoots, bottarga	17
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Fried calamari, shrimp, artichokes, tonnato aioli	17
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Lamb sausage skewers, chickpea, tomato, olives & capers	14
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Tuna crudo, citrus, jalapeno, pistachio, lemon zest	15
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Meatballs, rabbit, ricotta, tonnato aioli & baby watercress	15
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Asparagus, string bean & pea salad, goat cheese, hazelnuts	14
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Charred beets, horseradish yogurt, citrus, fine herbs, pistachio	12
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Crispy baby artichokes, olive oil, arugula, parmesan, breadcrumbs	16
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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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Paccheri, 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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Ravioli, eggplant & scamorza, tomato, buffalo mozzarella, pesto	22
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Bucatini, swordfish, cherry tomatoes, olives, capers, pistachio	20
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*gluten free pasta available

Main Course

Berkshire Pork Chop, grilled asparagus, chickpea salad	28
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Crystal Valley Farm chicken, mascarpone-herbs, truffle fries	26
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Baker's dry-aged burger, onion jam, cheddar, fries	19
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Creekstone Farms NY strip, broccoli rabe, roasted potatoes	29
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Branzino "Al Cartoccio", mushrooms, tomatoes, olives, capers	29
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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
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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)	15
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Pinot Grigio Cantina Cormons '16, Friuli (organic)	13
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Gavi "La Bollina" '16, Piemonte	12
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Vernaccia di San Gimignano Poderi del Paradiso '16, Toscana (organic)	12
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Rose "Rosalba" Pecorari '17, Friuli	13/52
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Baker's Draft Red '16, Campania	10/38
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Barbera del Monferrato La Casaccia '16, Piemonte (organic)	13
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Montepulciano D'Abruzzo Rocca San Giovanni '15, Abruzzo	14
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Savuto Odoardi '14, Calabria (gaglioppo, greco nero, nerello cappuccio)	13
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Chianti Fattoria di Muro '16, Toscana	12
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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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Americano 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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Craft Bottles

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

Doppelbock Forst Sixtus, Alto Adige, IT	8
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Dark double lager from Northern Italy with a caramel maltiness.

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

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

Summer Beer	8
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IPA, Amber, or Sour. Ask your server.

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

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

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

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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