

Baker's Lunch/Brunch

First Course

Croquettes, risotto, parmesan, crushed truffle, mozzarella	9
Fried calamari, shrimp, artichokes, tonnato aioli	14
Tuna crudo, citrus, jalapeno, pistachio, lemon zest	15
Burrata cheese, speck ham, figs, hazelnuts	11

Salads

Grilled chicken breast, mixed greens, avocado, parmesan, lemon oil	15
Fava, pea shoots, shaved fennel, mint, pecorino	13
Charred beets, horseradish yogurt, citrus, fine herbs, pistachio	10
Watermelon & heirloom tomato, arugula, olives, goat cheese, basil	12

Pasta

Baker's Mac and Cheese "Cacio e Pepe"	13
Lasagna, pork and veal ragu	15
Gnudi, ricotta, fava, english peas, zucchini, ricotta salata	18
Tagliatelle, jumbo lump crab meat, cherry tomato, calabrian chili	17
Rigatoni Bolognese, veal and pork ragu	13
Pappardelle, foraged mushrooms, burrata cheese	17
Cavatelli, broccoli rabe, home made sausage, chili, pecorino	14

*gluten free pasta available

Eggs

Scrambled eggs, thick cut bacon, fries, greens	13
Eggs benedict, prosciutto di Parma, burrata, toasted muffin, crushed truffle, hollandaise, parmesan potato gratin and greens	16
Eggs benedict, jumbo lump crab meat and crushed avocado, toasted muffin, hollandaise sauce, parmesan potato gratin and greens	17

Panini

Focaccia, prosciutto di Parma, buffalo mozzarella, arugula	11
Focaccia, mozzarella, tomato, basil	10
Ciabatta, grilled chicken, avocado, brie, chipotle aioli	13
Ciabatta, smoked salmon, goat cheese, arugula, truffle honey	12

Pizza

Pizzetta, buffalo mozzarella, tomato, arugula	13
Pizzetta, speck ham, scamorza, figs, vincotto	16

Mains

Creekstone farm NY strip steak, eggs, roasted potatoes	25
Baker's dry aged burger, onion jam, cheddar cheese, fries	18
Grilled Mediterranean Branzino, heirloom tomato, arugula & basil	21

Wines by the glass

Prosecco Extra Dry, DOC Contessa Giulia, Veneto	11
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 '15, Friuli (organic)	13
Gavi "La Bollina" '15, Piemonte	12
Fiano "Bacio il Cielo" De Conciliis '15, Campania (organic)	11
Rose "Rosalba" Pecorari '16, Friuli	12
Baker's Draft Red '16, Campania	10/38
Barbera del Monferrato La Casaccia '15, Piemonte (organic)	13
Montepulciano D'Abruzzo Rocca San Giovanni '14, Abruzzo	14
Savuto Odoardi '13, Calabria (gaglioppo, greco nero, nerello cappuccio)	13
Chianti Fattoria di Muro '15, Toscana	11

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
Stout Carton Brewing Unjunct, Atlantic Highlands, NJ, 8.5%	10

Craft Bottles

Mead Dogfish Head Midas Touch, Milton, DE Golden ancient ale brewed with honey, muscat grapes, and saffron	11
Doppelbock Forst Sixtus, Alto Adige, IT Dark double lager from Northern Italy with a caramel maltiness	8
Hefeweizen Two Roads No Limits, Stratford, CT Classic Bavarian wheat brewed locally. Refreshing and slightly tart, lemon, banana	11
Spring Amber Montauk Brewing Co. Driftwood Ale, Montauk, NY Unique easy-drinking English pale ale. Copper color with nutty and biscuity flavors	8

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

Saison Brooklyn Sorachi Ace, Brooklyn, NY, 750ml Light farmhouse ale using champagne yeast and unique hops for a lemongrass aroma	22
Bourbon Barrel Aged Allagash Curieux, Portland, ME, 750ml Belgian tripel ale aged in Jim Beam bourbon barrels. Dark gold hue, smooth, vanilla	33
Strong Dark Belgian Unibroue Trois Pistoles, Quebec, CA, 750ml Outstanding abbey-style ale. Crisp carbonation, mild tartness, soft chocolate and cherry	26

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