

# BAKER'S DAILY SELECTION

- Warm Artisan breads
- traditional butter, fig and date butter

## SMALLS

several bites, suitable for sharing

- **Artisan Cheese**, Colton Bassett "Stilton", Cowgirl Creamery "Mt Tam", daily accompaniments 18
- **Daily Bread**, warm house made sourdough, traditional butter, honey pecan butter 8
- **Simple Green Salad**, local greens, peppadew peppers, minced onion, boiled egg, Italian croutons, pecorino, garlic vinaigrette 9
  - **Baywater Blistered Shishitos**, sambal butter, sesame salt 10
    - **Grilled Local Broccoli**, tonnato mayo, pecorino 10
    - **Berkshire Short Ribs**, chimichurri, lime 15
- **Burrata and Blood Orange Salad**, thyme, lavender, fennel, toasted hazelnuts, blood orange vinaigrette 14
- **Clam Chowder**, roasted potatoes, shallots, savory cream broth, house crackers 10
- **Grilled Baby Caesar**, grilled local Baywater Farms baby romaine, charred house sourdough, Caesar aioli, Boquerónes, pecorino 10
  - **Crispy Brussels Leaves**, sticky sauce, cilantro, toasted peanuts 8
- **Baked To Order Focaccia Rolls**, melted taleggio, fresh herbs, roasted garlic puree 10
  - **Classic French Onion Soup**, dark stock, melted onions, comte, croustade 7
    - **Roasted Oysters**, piquillo chimichurri, cheddar 7
- **Thai Wagyu Steak Tartare**, sesame miso aioli, scallion, egg yolk, spicy peanuts, crispy wontons 15
- **House Made Lamb Merguez Sausage Meatballs**, avocado crème fraiche, pea shoots, mint gremolata 11
  - **Grilled Calamari**, charred bread, warm tomato bagna cauda 10
  - **Charred Wagyu Flank Steak**, crushed avocado, sea salt, lime 15

- **Wood Roasted Fingerlings**, red chimichurri, shallots
- **Frites**, malt powder, old bay, roasted garlic buttermilk aioli 7

## FEASTS

Served platter style featuring large format proteins designed to be shared at the end of the meal by two

- **Chef's Daily Steak Harvest** — 38oz. Prime Tomahawk, chimichurri, fresh green salad 112
- **Friday's Family Dinner Feast**, Wagyu beef meatloaf, local mushroom & onion gravy, garlic mashed potatoes, roasted brussels, local green salad, and carrot cake 50
- **Truffle Fondue to Share**, classic fondue, shaved fresh black truffles, house sourdough for two-26 for four- 55
  - **Chef's Paella Feast**— offered two ways – **Thursday Paella Special for \$25**
    - shrimp, mussels, clams, calamari, chorizo, saffron rice, sofrito, peas 55
    - meat-pork, aged chorizo, chorizo Bilbao, pulled chicken, wagyu short rib 55
  - **Chicken and House Made Italian Sausage Cacciatore Calzone** — pulled chicken and house made sweet and hot Italian sausage, cacciatore sauce, mozzarella, fontina, pecorino, garlic spread 22
  - **Veg to Share**—Grilled local broccoli, tonnato mayo, pecorino, roasted fingerlings in red chimichurri, crispy brussel leaves, peanuts, lime 23

## VEGAN

**Smalls:** several bites, suitable for sharing

- **Marinated Olives & Almonds** — piquillo pepper marinade, Marcona almonds 7
  - **Grilled Local Broccoli** — gremolata oil, vegan parmesan 9

**Feasts:** served platter style to be shared by two

**Paella** — saffron rice, pepper and vegetable broth, brussel leaves, local broccoli, mushrooms, roasted garlic, peas 38 **Thursday Paella Special for 25**

**Kentucky Fried Cauliflower** — 11 herbs and spices, hot sauce, vegan ranch

- Half 16
- Full 28

**Something Sweet:**

- **Vegan Chocolate Zucchini Cake**, Chai crispies, Dirty Chai ice cream 8

## **WOOD FIRED FLATBREADS**

- **Almost Traditional Flatbread** — house made tomato sauce, Italian buffalo mozzarella, basil pesto 17
- **Vegan Flatbread** — romesco, roasted fennel, local cauliflower, vegan parmesan, olive tapenade, crispy leeks 17
- **Mushroom Flatbread** — roasted mushrooms, broccoli, roasted garlic, preserved lemon, crispy leeks, gruyere, parmesan cream 19
  - **Bianca Flatbread** — gruyere cream, mozzarella, melted onions 17
  - **Duck Flatbread** — duck confit, roasted cauliflower, black pepper walnuts, gruyere, caramelized onions, cauliflower cream, balsamic pearls 21
- **Prosciutto di Parma and Local Arugula Flatbread** — Prosciutto di Parma, Chesterfield farms baby arugula, fontina, mozzarella, house made tomato sauce 19
- **Carne Flatbread** — sliced wagyu meatballs, house made chorizo sausage, fra diavolo sauce, fontina & Italian buffalo mozzarella 23
- **Neapolitan Style Cacio E Pepe** — soft bendable crust, pecorino, cracked black pepper 16

**ALL WOOD FIRED FLATBREADS \$10 FOR PICKUP AND DELIVERY WED-SUN 3PM – 9PM**

## DESSERTS

- **Beignet Feast** – chocolate caramel sauce, bourbon marshmallow fluff, cranberry orange curd 16
- **Sticky Toffee Pudding** — buttermilk semifreddo, toffee sauce, juniper meringue 7
  - **Cast Iron Apple Pie** – caramel, vanilla ice cream 7
- **Orange Olive Oil Cake**, house made honey ice cream, rosemary cardamom oat crumble 8
  - **Vegan Chocolate Zucchini Cake**, Chai crispies, Dirty Chai ice cream 8