

**PRIX FIXE BRUNCH**

2 Courses - \$30 per guest

3 Courses - \$40 per guest

**FROM THE BAKERY**

**Seasonal Cruller \$5**

blood orange glaze, meringue *veg*

**Gluten Free Lemon Lavender Muffin \$7**

whipped honey butter *gf, veg*

**STARTERS**

**Stracciatella Toast \$12**

fried brussels sprouts, hot honey, herbs *veg*

**Rose Hill Carrots \$15**

whipped ricotta, romesco, pickled mustard seed *veg, gf*

**Foxtail Farms Kale Salad \$15**

feta, radish, apple, almond, shallot vinaigrette *veg, N*

**MAINS**

**Croque Madame \$20**

bechamel, prosciutto, sunny egg, Urban Stead Gouda

**Chocolate Sourdough Pancakes \$21**

cherry-maple molasses syrup, chantilly, hazelnuts *veg, N*

**Richlife Mushroom Hash \$21**

yukon potato, spinach, ramp pesto, poached egg *veg, N*

**Freedom Run Farm Lamb Sausage \$24**

cheesey polenta, ramp chimichurri, Rose Hill romanesco, poached egg

**SWEETS**

**Italian Ricotta Doughnuts \$12**

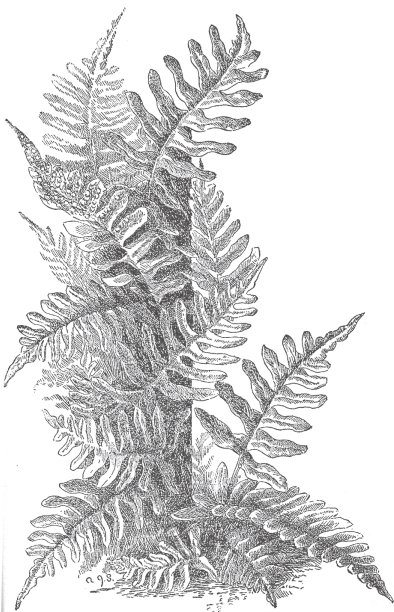
seasonal fruit preserves *veg*

**Blood Orange Sorbet \$10**

maldon, sage oil *gf, vgn*

**Almond Olive Oil Cake \$11**

stone fruit compote, chantilly *veg, N*



*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*·Menu modifications are politely declined·  
23% gratuity added to parties of 7 or more*

*gf = gluten free    veg = vegetarian    vgn = vegan    N = contains nuts*

THE BAKER'S TABLE RESTAURANT · BRUNCH · BEVERAGES

COCKTAILS

**Mimosa \$12**

blood OJ, grapefruit, or cara cara

**Greyhound \$11**

grapefruit, vodka, salt rim

**La Menthe Citron \$14**

cara cara cello, mint liqueur, vanilla, prosecco

**Baker's Bloody \$13**

horseradish, local worcesteshire, marzanos

**Espresso Martini \$16**

5 year rum, espresso, orange liqueur, coffee liqueur

BEER

**Lager \$7**

Miller, *High Life*, Milwaukee, Wi 4.6%

**Amber \$8**

Madtree, *Happy Amber*, Cincy, Oh 6%

**West Coast IPA \$8**

Jackie O's, *Mystic Mama*, Columbus, Oh 7%

**NA IPA \$8**

Athletic, *Run Wild*, San Diego, Ca <.5%

NON-ALCOHOLIC

**Carrie Nation \$10**

seasonal mocktail

**Boylan's \$5**

Root Beer, Cola, or Diet Cola

**Sparkling Water Bottle \$4**

Mountain Valley 200ml

WINE

**Prosecco \$14/54**

Adami, *Garbel*, Veneto, IT

**Sparkling Pinot Noir \$14/54**

Fio, *'Piu Piu' Pet Nat*, Mosel, GR

**Sauvignon Blanc \$16/62**

Isabelle et Pierre Clement, *Menetou-Salon*, Loire, FR

**Rose of Grenache \$15/54**

Ampeleia, *Rosato*, Tuscany, IT

COFFEE & TEA

(regular or decaf)

Espresso \$3

Americano \$3

Cappuccino \$4

Latte \$5

**Bottomless Deeper Roots Drip (regular) \$5**

add vanilla, chocolate, caramel,

chai honey, or honey +\$1

Ask your server about our tea selection

