

# THE BAKER'S TABLE RESTAURANT · DINNER

## SNACKS

**Baker's Table Sourdough \$4**  
whipped butter, maldon salt *veg*

**Marinated Castelvetrano Olives \$5**  
citrus, garden herbs *gf, vgn*

**\*Hand-cut Frites \$6**  
pecorino romano, herbs, aioli *veg, gf*

**Stracciatella Toast \$8**  
house pulled mozzarella, ramp hazelnut pesto *veg, N*

## PRIX FIXE DINING

3 Courses - \$65 per guest

4 Courses - \$74 per guest  
(add \$40 for steak)

## STARTERS

**Fox Tail Farm salad \$15**  
kale & spinach, apples, shallot mustard dressing, feta, almonds *veg, gf, N*

**Chickpea Panelle \$15**  
herb aioli, hot honey, herb salad *veg, gf*

**Rose Hill Carrots \$15**  
whipped ricotta, romesco, pickled mustard seeds, chili crisp *veg, gf, N*

## PASTAS

**Rigatoni \$22** (double portion +\$15)  
beef bolognese, fried rosemary, grana

**Tonnarelli \$21** (double portion +\$15)  
Rich Life Mushrooms, ramp butter, breadcrumbs *veg*

**Mezzelune \$22**  
quark, carrot puree, sesame seeds, fried sage *veg*

## MAINS

**Joyce Farm Chicken \$32**  
crispy potatoes, cauliflower, pickle relish *gf*

**Spring Vegetable Medley \$30**  
butternut squash puree, salsa rustica, almonds *gf, vgn, N*

**\*Alabama Snapper \$34**  
local ramps, beurre blanc, Dark Wood rapini *gf*

**\*Berry Farms 16 oz Ribeye \$72**  
frites, sauce vin rouge *gf*

## DESSERTS

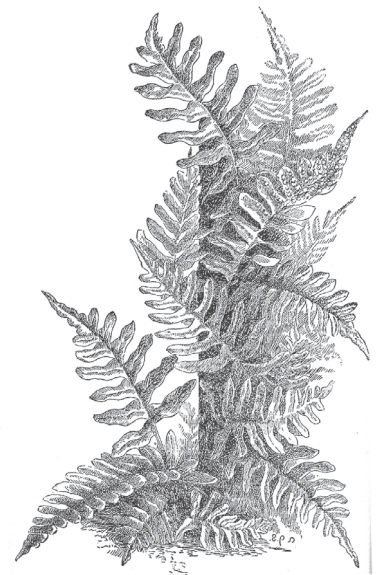
**Almond Olive Oil Cake \$11**  
chantilly, stone fruit compote *veg, N*

**Chocolate Satin \$12**  
hazelnut, caramel, meringue *veg, gf, N*

**Blood Orange Sorbet \$11**  
sage oil *gf, vgn*

*\*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 6 or more  
gf = gluten free .veg = vegetarian .vgn = vegan .N = contains nuts*



COCKTAILS

**Forbidden Fruit \$14**

apple vodka, creme de violette, earl grey

**Crimson Kiss \$13**

Berto, Cappelletti, Dry Curaçao, prosecco

**Type B \$15**

5 yr rum, BT berry liqueur, habanero, absinth

**Tarocco Doppio \$14**

New Riff Gin, blood orange, prosecco

**Lavender Paloma \$16**

tequila, mezcal, grapefruit, lavender, mint rim

**The Stratford \$15**

New Riff Rye, cherry liqueur, orange bitters

**Persephone \$16**

Brugal Rum, Amaro del Etna, blood orange

**Buckeye \$15**

bourbon, house shrub, ginger, lemon

**New Moon \$14**

cara cara orange, thyme, navy strength gin, prosecco

BEER

**Lager \$7**

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

**West Coast IPA \$8**

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

**Amber Ale \$8**

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

**NA IPA \$8**

Athletic, *Run Wild*, San Diego, Ca <0.5%

WINE

BUBBLES

**Pinot Noir \$14**

Fio, *Piu Piu*, Mosel, DE

WHITE

**Chardonnay \$15**

Tenuta Maccan, *Chardonnay*, Friuli, IT

**Sauvignon Blanc \$16**

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

**Vermentino \$15**

Cardedu, *Nua*, Sardinia, IT

**Riesling \$15**

Fio, *Razelhaft*, Mosel, DE

ROSÉ

**Grenache-Carignan \$15**

Ampeleia, *Rosato*, Tuscany, IT

RED

**Gamay \$15**

Sophie Chardons, *Les Chardons*, Loire, FR

**Nebbiolo \$17**

Le Piane, *Nebbiolo Colline Novaresi*, Piedmont, IT

**Aglianico \$17**

L'Archetipo, *Aglianico*, Puglia, IT

**Grenache \$16**

Cardedu, *Caladu*, Sardinia, IT

