

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 \$10 for lamb)

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*

Roasted Spring Vegetables \$30
yam puree, salsa rustica, almonds *gf, vgn, N*

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

Freedom Run Lamb \$45
braised greens, Johnny Cakes, ramp chimichurri

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*



THE BAKER'S TABLE RESTAURANT · BEVERAGE

COCKTAILS

Forbidden Fruit \$14

apple vodka, creme de violette, earl grey

Crimson Kiss \$13

Berto, Cappelletti, Dry Curaçao, prosecco

Wolf Daiquiri \$15

white rum, grapefruit, cherry liqueur, lime

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

Spirit of Cincinnati \$16

4 Roses, Montenegro, Rosen Bitter, Grapefruit

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 - Melon \$16

Jeremie Huchet, *Chapeau Melon*, Loire, FR

Vermentino \$15

Cardedu, *Nua*, Sardinia, IT

Riesling \$15

Fio, *Razelhaft*, Mosel, DE

ROSÉ

Grenache-Carignan \$15

Ampeleia, *Rosato*, Tuscany, IT

RED

Gamay \$16

Domaine de Fa, *Beaujolais Villages*, Burgundy, FR

Nebbiolo \$17

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

Aglianico \$17

L'Archetipo, *Aglianico*, Puglia, IT

Grenache \$16

Cardedu, *Caladu*, Sardinia, IT

