

PRIX FIXE BRUNCH

2 Courses - \$30 per guest

3 Courses - \$40 per guest

FROM THE BAKERY

Seasonal Cruller \$5

white chocolate glaze, candied ginger, sesame *veg*

Gluten Free Lemon Lavender Muffin \$5

whipped honey butter *gf, veg*

STARTERS

Spring Fritters \$13

kale, rapini, ramp, creamy tahini, lemon *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, bok choy

Chocolate Sourdough Pancakes \$21

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

Richlife Mushroom and Polenta \$21

cheesy polenta, watermelon radish, fried shallot, poached egg *veg*

Biscuits and Lamb Sausage Gravy \$22

buttermilk biscuit, charred chicories, sunny egg

SWEETS

Italian Ricotta Doughnuts \$12

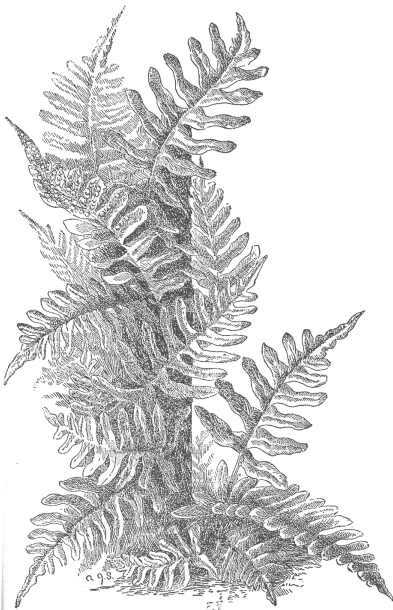
seasonal fruit preserves *veg*

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

fresh orange juice, prosecco

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 - Melon \$16

Jeremie Huchet, *Chapeau Melon*, Loire, FR

Rose of Corvina \$15/54

Le Fraghe, *Bardolino Chiarretto*, Veneto, 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

