

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, strawberries, rhubarb *veg*

Dark Wood Farm Radishes \$8
breakfast radish, whipped butter, ramp salt *veg*

STARTERS

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

Sicilian Chickpea Fritters \$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*

***Bakkafrost Salmon \$34**
Dark Wood rapini, sorrel cream *gf*

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

PRIX FIXE DINING

3 Courses - \$65 per guest

4 Courses - \$74 per guest
(add \$10 for lamb)

DESSERTS

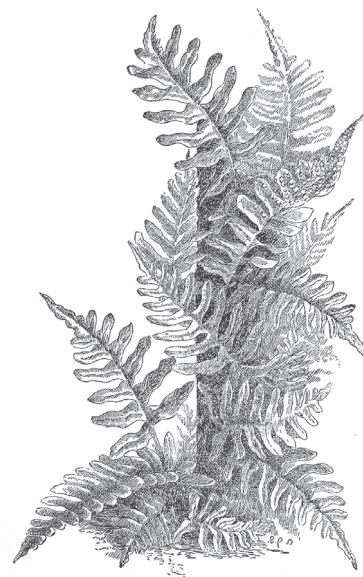
Almond Olive Oil Cake \$11
strawberry ice cream *veg, N*

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

Crimson Kiss \$13

Berto, Cappelletti, Dry Curaçao, Prosecco

Ya Like Jazz? \$16

Old Overholt Rye, House blood orange cello, Lime, Honey syrup, Bee pollen

Carriage House \$15

Braulio, Cappelletti, Olive brine, Prosecco

Swimmin' Hole \$14

Elena Gin, House blueberry liqueur, Prosecco, Mint

Strawberry Daiquiri \$14

White rum, Local strawberries, Lime

Buckeye \$15

Bourbon, House shrub, Ginger, Lemon

Beericano \$10

Cappelletti, Sweet vermouth, Lager

BEER

Lager \$6

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

Grapefruit IPA \$7

Brewdog, *Elvis Juice*, Cincy, Oh 6.5%

West Coast IPA \$8

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

NA IPA \$6

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

Vernaccia \$17

Montenidoli, *Vernaccia*, Tuscany, IT

ROSÉ

Corvina \$15

Le Fraghe, *Chiarretto*, Veneto, IT

RED

Gamay \$16

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

Barbera d'Alba \$17

Fratelli Alessandria, *Barbera d'Alba*, Piedmont, IT

Aglianico \$17

L'Archetipo, *Aglianico*, Puglia, IT

