

THE BAKER'S WIFE

BISTRO + BAR



STARTERS

VADOUVAN COCONUT MUSSELS 18
French Curry, Basil, Coconut Milk, Chicken
Apple Sausage & French Bread

• GF without French Bread •

GF DUCK FRITE 14
Shoe String Fries, Duck Confit,
Bordelaise & Fresh Herbs

GF CHAR-GRILLED BUTTERNUT SQUASH 8
Peanuts–Furikake–Miso Soy Glaze,
Fresh Herbs

GF HAMACHI CRUDO 16
Finger Lime Pozu, Compressed Apples

GF GEM LETTUCE SALAD 10
House Bacon Lardon, Parmesan,
Sorghum Dijon Vinaigrette and Popped
Sorghum

GF DUCK AND BACON SAUSAGE 18
Carolina Mustard BBQ, Pickled Onion,
Radish, Foie Gras Tochon

BRIOCHE ROLLS & INTERESTING BUTTER 10

MAINS

GF CHARCOAL GRILLED FILET 42
Sun Chokes–Cauliflower–Truffle
Cauliflower Puree

PAN SEARED SCALLOPS 42
Barley, Butternut Squash, Swiss Chard,
Brown Butter Sage Beurre Blanc

SHORT RIB AGNOLOTTI 38
Gorgonzola Cream, Arugula, Pine Nuts

CHEF'S FRESH FISH OF THE DAY MP
Sustainable Fish selection based on the
season & Chef's Mood!

DRY AGED DUCK BREAST 39
Carrot Tarte Tatin, Vadouvan Demi

BRAISED CHICKEN BREAST 34
Blistered Grapes, CousCous, Coq au Vin

LAMB BURGER 21

*Red Dragon Cheddar, Butter Lettuce, and "Mac Sauce" on Chef Phillip's Brioche Bun
with Shoe String Fries*



Proudly Prepared by

BLAKE SAYLOR
EXECUTIVE CHEF

BRANDON HILL
SOUS CHEF

Please consider when ordering – in order to maintain the integrity of our dishes we do not substitute food items on entrée orders.

Modifications are potentially available based on food allergens.

If the dish you order is not as described on the menu & is not up to standards set by our chef we will correct the error.

Any food or beverage that is prepared as described on our menu will not be removed from your check.