



THE  
**BAKER'S WIFE**  
BISTRO + BAR

## BRUNCH APPETIZERS

**Gf** Gem Lettuce Salad \$10  
Blood Orange Vinaigrette, Pickled Shallot  
and Parmesan

Ahi Tuna Crudo \$18  
Apple Ponzu, Green Apple Salsa & Scallion

Cast Iron Pancake \$9  
Whipped Cream and Seasonal Fruit

**Gf** Truffled Omelette \$12  
Ricotta and Chives

Vadouvan Coconut Mussels \$18  
French Curry, Basil, Coconut Milk, Chicken  
Apple Sausage & French Bread  
• \*GF with out French Bread •

Country Ham Plate \$12  
Warm Ham dressed with Sorghum,  
Sesame Seeds, Brie and Fresh Bread

**V** Quiche Bites \$12  
Spinach and Tomato

BUTTERNUT SQUASH BISQUE 12  
TOasted PUMPKIN SEEDS & SAGE OIL

## MAINS

**Gf** Steak and Eggs \$42  
NY Strip, Sunny Eggs, String Fries and  
Sauce Perigoux

**Gf** Dry Aged Duck Breast \$48  
Pan Seared Duck Breast with Foie Gras,  
Roasted Fennel, Blood Orange, Pickled  
Mustard Seed & Demi

Lamb Burger \$21  
Ground Lamb, Red Dragon Cheddar,  
Caramelized Onions, Arugula and a Sunny  
Egg on Chef Phillip's Brioche Bun with  
Shoe String Fries

**Gf** Shrimp and Grits \$24  
Jimmy Red Grits, Sorghum Cured Egg Yolk,  
Sautéed Shrimp and Bay Leaf Oil

**Gf** Poached Salmon \$28  
Sweet Potato Apple Slaw and Ham Broth

**Gf** Benedict Hash \$18  
Poached Eggs, Potato, Country Ham and  
Sauce Charon

Croque- Madam Sandwich \$16  
Grilled Cheese, Ham, Mornay Sauce &  
Sunny Egg