

BREAD, SOUP & SALAD

The Baker’s Focaccia 5
rosemary, sea salt, Sicilian olive oil
add burrata with oregano & candied pistachios +6

Littleneck Clam Chowder 15
North Country bacon, local
littleneck clams

French Onion Soup 11
green apple, crostini, gruyere

Caesar Salad 15
baby gem romaine, anchovy
caesar dressing, focaccia
croutons, shaved parmigiano,
marinated white anchovies

Spring Salad 16
artisanal greens, cucumbers, snap peas,
feta, sunflower & sesame seed crumble,
radish, kiwi-avocado green goddess

Salad Add-Ons
Shrimp 12 / Salmon 16 / Scallops MKT
Hanger Steak 17 / Chicken Cutlet 10

APPETIZERS

Maryland-Style Crab Cakes 17
jumbo lump crab, remoulade,
microgreens, lemon

Pepperoni Arancini (3) 16
smoked mozzarella, whipped
ricotta, hot honey

Oysters Rockefeller (5) 19
spinach, bacon, bechamel,
toasted bread crumbs

Fig-Glazed Brussel Sprouts 14
North Country bacon lardons,
whipped ricotta, fig vincotto

Coconut Curry Mussels 18
leeks & bell peppers, red curry paste,
cream of coconut, grilled focaccia

Scallops & Bacon MKT
thick-cut North Country bacon,
pan-seared NB scallops, maple
bourbon glaze

Tuna Tartare 18
crispy sushi rice cake, ahi tuna,
avocado, seaweed salad, crispy wonton
strips, ponzu, lime & sesame oil

ENTREES FROM THE SEA

Blackened Faroe Salmon 34
kiwi & mango salsa, avocado espuma,
roasted fingerlings & grilled asparagus

Seared NBMA Scallops MKT
pea risotto with North Country
bacon lardons, yuzu, pea shoots
and lemon zest

New Orleans’ Style Shrimp 27
butter, worcestershire, lemon,
creamy polenta, pickled vegetables

Lobster Mac & Cheese 39
orecchiette, quattro formaggi,
lobster claw & knuckle,
bacon lardons, miso pangrattato

White Fish of the Day
Miso-Brown-Butter Crust 27
pastinaca & grilled asparagus

Fish & Chips 24
beer-batter tempura, fries,
lemon & rosemary tartar

ENTREES FROM THE LAND

Lomo Saltado 28
Peruvian-style beef stir-fry tossed
with house fries and pan gravy

Bell & Evans Crispy Duck Breast 42
summer farro succotash with bacon,
pickled apple, blackberry demi-glace

Chicken Milanese 28
Bell & Evans chicken cutlet, burrata
and arugula salad with shallots,
cherry tomatoes, croutons and
honey-basil balsamic

Olivia’s Wagyu Burger 23
Cabot sharp cheddar, garlic aioli,
arugula & pickled shallots, Baker’s bun
side fries or house salad

Chicken Parm 24
Bell & Evan’s chicken cutlet, orrechiette,
marinara, mozzarella & parmigiano

Steak Frites 32
8 oz. marinated hanger steak,
house fries, chimmichurri

Sides
Side House Salad 7
Honey-glazed Rainbow Carrots 5
Roasted Fingerling Potatoes or Parsnip Puree 5
House Fries 5 / Parm Truffle Fries 8
Brussel Sprouts 5 / Asparagus 7 / Polenta 5
Pea Risotto with bacon 7 / Half Mac & Cheese 14

Executive Chef: Matthew Hancock