

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	12
green apple, crostini, gruyere	
Wedge Salad	18
baby iceberg, North Country bacon lardons, cherry tomatoes, crispy shallots, gorgonzola dressing, Great Hill Blue	
House Salad	16
artisanal greens, cucumbers, cherry tomatoes, carrots, focaccia croutons, Salty Sea feta, rotating dressing	
Salad Add-Ons	
Shrimp 12 / Salmon 16 / Scallops MKT Hanger Steak 17 / Grilled Chicken Breast 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)	20
spinach, bacon, bechamel, toasted bread crumbs	
Fig-Glazed Brussel Sprouts	16
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	20
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, roasted fingerlings & grilled asparagus	
Seared NBMA Scallops	MKT
pearl couscous chilled salad with honey basil balsamic, red pepper coulis, micro basil	
New Orleans’ Style Shrimp	28
butter, worcestershire, lemon, creamy polenta, pickled vegetables	
Lobster Mac & Cheese	40
orecchiette, quattro formaggi, lobster claw & knuckle, bacon lardons, miso pangrattato	
White Fish of the Day	
Miso-Brown-Butter Crust	28
pastinaca & grilled asparagus	
Fish & Chips	25
beer-batter tempura, fries, lemon & rosemary tartar	

ENTREES FROM THE LAND

Lomo Saltado	30
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-glaze	
Chicken Milanese	28
Bell & Evans chicken cutlet, burrata and arugula salad with shallots, cherry tomatoes, croutons and honey-basil balsamic	
Olivia’s Wagyu Burger	24
Cabot sharp cheddar, garlic aioli, arugula & pickled shallots, Baker’s bun side fries or house salad	
Chicken Parm	26
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 Pearl Couscous Salad 5 / Half Mac & Cheese 14	

Executive Chef: Matthew Hancock

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before ordering, please inform your server if a person in your party has a food allergy.