

THE
BAKER'S WIFE
BISTRO + BAR

**BRUNCH
APPETIZERS**

PHILLIP'S BAKERY BASKET \$12
ALMOND CROISSANTS & CRONUTS

☑ Gem Lettuce "Caesar" \$10

Pickled Shallots, Fresh Herbs and Bone
Marrow Panko

House Cure Plate \$20

Cured Duck Breast, Beef Bresola, Cured
Salmon and Chef's Daily Selection, Sesame
Crackers, Caramel Egg Jam and Warm Brie

• *GF with out Crackers •

Gf Tuna Crudo \$18

Wakame seaweed salad Salad, Smoked
Dashi Foam, Radish

Gf Crab and Grits \$18

Miso Butter Poached Local Crab, Jimmy
Red Corn Grits and Chive Oil

Vadouvan Coconut Mussels \$18

French Curry, Basil, Coconut Milk, Chicken
Apple Sausage and French Bread

• *GF with out French Bread •

Rapahannock Catfish Buns \$18

Cornmeal Fried Catfish, Yuzo Kosho Mayo,
Micro Cilantro and Phillip's Brioche Roll

MAINS

Roasted Chicken Crepe \$16

Sautéed Wild Mushrooms and Whole
Grain Mustard Mornay Sauce

Coal Roasted Steak and Eggs \$38

NY Strip (16oz), Eggs and Brunch Potatoes

Short Rib French Toast \$36

Tender Braised Short Rib served with
French Toast and Salted Carmel Demi

Breakfast Bowl \$18

Eggs, Chicken Apple Sausage, Bacon,
Potatoes and Crossant

Quiche du Jour \$18

Served with Brunch Potatoes

Croque- Madam Sandwich \$16

Grilled Cheese, Ham, Mornay Sauce and a
Sunny Egg and Brunch Potatoes

Gf Crab Omelette \$24

Local Blue Crab, Fresh Eggs, Butter Kase
Cheese and Brunch Potatoes

Lamb Burger \$21

Goat Cheese Crumbles, Arugula, Smoked
Tomato Jam on Chef Phillip's Brioche Bun
with Fries

• **Sub Truffle Fries \$2** •

Eggs Benedict \$24

Ham, Poached Eggs, Bechemel Sauce
served in Puffed Pastry