

# BAKERSFIELD

## WOOD FIRED GRILL

### LUNCH MENU

#### STARTERS

##### POPCORN SHRIMP <sup>GF</sup>

Sweet chile glaze, cilantro, and wasabi aioli **12**

##### CRISPY CALAMARI <sup>GF</sup>

Garlic aioli, fire-roasted tomato sauce, and charred lemon **11**

##### POKÉ <sup>GF/P</sup>

Tuna, avocado, seaweed salad, cucumber, carrots, scallions, pea shoots, and sesame vinaigrette **12**

##### GUACAMOLE <sup>GF/VG</sup>

Roasted poblano pico de gallo and tortilla chips **10**

#### SMALL SALADS

##### MARKET SALAD <sup>GF/V</sup>

Shaved market veggies, crumbled feta cheese, arugula, and pickled onions with a champagne vinaigrette **8**

##### BABY ICEBERG SALAD <sup>GF</sup>

Point Reyes blue cheese, housemade bacon, scallions, and cherry tomatoes with a buttermilk dressing **8**

##### BURRATA <sup>V</sup>

Grilled toast, roasted tomato jam, cracked pepper, and basil **14**

##### SUMMER VEGETABLE ROLL <sup>VG</sup>

Peanut dipping sauce, cucumber, carrots, asparagus, cilantro, basil, and rice noodles **10**

##### FILET SLIDERS

Sesame burger buns, caramelized onion, and bacon jam **17**

##### CAULIFLOWER STEAK <sup>GF/V</sup>

Toasted pine nuts, golden raisins, brown butter, and balsamic drizzle **13**

##### CLASSIC CAESAR SALAD <sup>GF/V</sup>

Parmesan crisp and lemon thyme croutons with a creamy caesar dressing **9**

##### ROASTED BEET SALAD <sup>GF/V</sup>

Arugula, frisée, marcona almonds, and manchego cheese with a red wine vinaigrette **9**

#### BURGERS & SANDWICHES *served with french fries // all sandwiches can be served on gluten-free buns*

##### BAKER'S BURGER

Half pound house blend patty and dijonaise on a sesame bun **13**  
(add aged white cheddar, american cheese, blue cheese, fried egg, bacon, or avocado +1.5/ea)

##### SALMON BURGER

Marinated cucumber slaw, shaved red onion, tomato, and dill crème fraîche on a poppy and sesame seed bun **15**

##### FRENCH DIP

On a french roll with au jus and horseradish cream **19**

##### NEW ENGLAND SEAFOOD ROLL

Remoulade, celery, romaine on a toasted new england bun

ROCK PRAWNS and LOBSTER **18** / ALL LOBSTER **25**

##### OVEN ROASTED TURKEY

Cucumber, avocado, and alfalfa sprouts on multi-grain toast **13**

##### GRILLED CHEESE

Roasted garlic mascarpone, gruyère, provolone, and parmesan on sourdough bread served with tomato bisque **13**

##### CHICKEN BACON CLUB

Grilled chicken breast, cherrywood smoked bacon, fried egg, and sriracha mayo **15**

#### ENTRÉES

##### GRILLED CHICKEN & KALE SALAD

Cherry tomatoes, avocado, lemon thyme croutons, and manchego cheese with a green goddess dressing **14**

##### BLACKENED SALMON SALAD <sup>GF/P</sup>

Baby spinach, avocado, cherry tomatoes with a red wine vinaigrette **16**

##### FOUR FARMERS SALAD

Mixed greens, grilled chicken, goat cheese, avocado, candied hazelnuts, cornbread croutons, and dates with a creamy champagne dressing **16**

##### SEARED TUNA CITRUS SALAD <sup>GF/P</sup>

6 oz ahi tuna, mixed field greens, oranges, grapefruit, avocado, toasted almonds, and quinoa with a balsamic vinaigrette **17**

##### SEAFOOD COBB <sup>GF</sup>

Poached shrimp, marinated lump crabmeat, scallops, avocado, and bacon with a thousand island dressing **17**

##### VEGGIE BOWL <sup>GF/VG</sup>

Brown rice, quinoa, grilled portobello mushroom, sautéed spinach, and avocado **13**

##### GRILLED SALMON

Meyer lemon butter and charred asparagus **23**

##### RICOTTA GNOCCHI

Butternut squash, oven-dried tomatoes, and baby spinach **15**

##### HANGER STEAK FRITES

10 oz angus beef, salsa verde, roasted shallots, fries, and roasted garlic aioli **26**

#### SIDES

##### GRILLED ASPARAGUS <sup>GF/VG</sup>

**6**

##### SAUTÉED SPINACH <sup>GF/VG</sup>

**6**

##### CRISPY BRUSSELS SPROUTS <sup>GF/V</sup>

**6**

##### LOADED WHIPPED POTATOES <sup>GF</sup>

**6**

##### CAULIFLOWER MASH <sup>GF/V</sup>

**6**

##### MAC & CHEESE <sup>V</sup>

**6**

*Gluten Free (GF), Vegetarian (V), Vegan (VG), Paleo (P)*

Please inform us of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# BAKERSFIELD

## WOOD FIRED GRILL

DINNER MENU

### STARTERS

#### POPCORN SHRIMP <sup>GF</sup>

Sweet chile glaze, cilantro, and wasabi aioli **12**

#### CRISPY CALAMARI <sup>GF</sup>

Garlic aioli, fire-roasted tomato sauce, and charred lemon **11**

#### POKÉ <sup>GF/P</sup>

Tuna, avocado, seaweed salad, cucumber, carrots, scallions, pea shoots, and sesame vinaigrette **12**

#### GUACAMOLE <sup>GF/VG</sup>

Roasted poblano pico de gallo and tortilla chips **10**

### SMALL SALADS

#### MARKET SALAD <sup>GF/V</sup>

Shaved market veggies, crumbled feta cheese, arugula, and pickled onions with a champagne vinaigrette **8**

#### BABY ICEBERG SALAD <sup>GF</sup>

Point Reyes blue cheese, housemade bacon, scallions, and cherry tomatoes with a buttermilk dressing **8**

#### BURRATA <sup>V</sup>

Grilled toast, roasted tomato jam, cracked pepper, and basil **14**

#### FRESH SPRING ROLLS <sup>GF/VG</sup>

Ginger sauce, asparagus, arugula, carrots, rice noodles, basil, and cilantro **10**

#### FILET SLIDERS

Sesame burger buns, caramelized onion, and bacon jam **17**

#### CAULIFLOWER STEAK <sup>GF/V</sup>

Toasted pine nuts, golden raisins, brown butter, and balsamic drizzle **13**

#### CLASSIC CAESAR SALAD <sup>GF/V</sup>

Parmesan crisp and lemon thyme croutons with a creamy caesar dressing **9**

#### ROASTED BEET SALAD <sup>GF/V</sup>

Arugula, frisée, marcona almonds, and manchego cheese with a red wine vinaigrette **9**

### BURGER & SANDWICHES *served with french fries // all sandwiches can be served on gluten-free buns*

#### BAKER'S BURGER

Half pound house blend patty and dijonaise on a sesame bun **13**  
(add aged white cheddar, american cheese, blue cheese, fried egg, bacon, or avocado +1.5/ea)

#### SEARED TUNA BURGER

Ginger asian slaw and wasabi mayo on a bao bun **17**

#### FRENCH DIP

On a french roll with au jus and horseradish cream **19**

#### NEW ENGLAND SEAFOOD ROLL

Remoulade, celery, and romaine on a toasted new england bun

ROCK PRAWNS and LOBSTER **18** / ALL LOBSTER **25**

### ENTRÉES

**GRILLED CHICKEN & KALE SALAD** Cherry tomatoes, avocado, lemon thyme croutons, and manchego cheese with a green goddess dressing **14**

**BLACKENED SALMON SALAD <sup>GF/P</sup>** Baby spinach, avocado, and cherry tomatoes with a red wine vinaigrette **16**

**FOUR FARMERS SALAD** Mixed greens, grilled chicken, goat cheese, avocado, candied hazelnuts, cornbread croutons, and dates with a creamy champagne dressing **16**

**SEARED TUNA CITRUS SALAD <sup>GF/P</sup>** 6 oz ahi tuna, mixed field greens, oranges, grapefruit, avocado, toasted almonds, and quinoa with a balsamic vinaigrette **17**

**GRILLED SALMON <sup>GF</sup>** Meyer lemon butter and charred asparagus **23**

**PAN ROASTED SCALLOPS <sup>GF/P</sup>** Zucchini noodles, calabrian chile, and roasted corn **32**

**RICOTTA GNOCCHI <sup>V</sup>** Summer squash, tomato, and baby spinach **18**

**RISOTTO <sup>GF/V</sup>** Asparagus, sweet peas, baby spinach, and parmesan cheese **18**

**GRILLED HALIBUT <sup>GF/P</sup>** Sweet peas, roasted red peppers, blistered tomatoes, and pesto sauce **38**

**OVEN-ROASTED CHICKEN BREAST** Creamy parmesan and mascarpone polenta, watercress, frisée, radish, shaved fennel, and parmesan ribbons **23**

**KNIFE & FORK FRIED CHICKEN** Habanero butter and chive stuffing **23**

**GRILLED PORK CHOP <sup>GF</sup>** Apricot marmalade, whole grain bourbon demi-glace, and whipped potatoes **29**

**HANGER STEAK FRITES <sup>GF</sup>** 10 oz angus beef, salsa verde, roasted shallots, fries, and roasted garlic aioli **26**

**FILET MIGNON <sup>GF</sup>** 10 oz angus beef, béarnaise sauce, and smashed fingerling potatoes **42**

**DELMONICO <sup>GF</sup>** 16 oz angus beef, grilled oyster mushrooms, and au poivre sauce **39**

### SIDES

**GRILLED ASPARAGUS <sup>GF/VG</sup>** **6**

**SAUTÉED SPINACH <sup>GF/VG</sup>** **6**

**CRISPY BRUSSELS SPROUTS <sup>GF/V</sup>** **6**

**LOADED WHIPPED POTATOES <sup>GF</sup>** **6**

**CAULIFLOWER MASH <sup>GF/V</sup>** **6**

**MAC & CHEESE <sup>V</sup>** **6**

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