

BAKERSFIELD

WOOD FIRED GRILL

MOTHER'S DAY BRUNCH

05.14.17

BREAKFAST

Yogurt Parfait 6

Almond granola, house cultured yogurt, açai berry puree, blueberry, and raw honey

Corned Beef Hash 12

Two eggs and toast

Quiche 12

Caramelized onions, goat cheese, and blistered tomatoes

Beet Cured Gravlax 10

Cured salmon, sliced cucumber, tomato, shaved onion, cream cheese, and a bagel

French Toast 9

Choice of topping: bananas foster, fresh berries, or classic (maple syrup & powdered sugar)

Flap Jacks 5 short stack / 9 tall stack

Whipped butter and bourbon barrel aged maple syrup

EGGS *all served with hash browns*

Two Eggs 8

Served with your choice of: house-smoked bacon or breakfast sausage, sliced tomato, or toast with jam

Eggs Benedict 12

Canadian bacon, english muffin, and hollandaise

Oscar Benedict 16

Blue crab, asparagus, and hollandaise verde

California Omelet 10

Sliced tomato, avocado, spinach, and roasted red pepper

Chicago Omelet 10

Cheddar cheese, italian sausage, sautéed mushrooms, and sweet peppers

SALADS

Market Salad 8

Shaved market veggies, crumbled feta cheese, arugula, pickled onion, and red wine vinaigrette

Classic Caesar 8

Parmesan crisp, lemon thyme croutons, and creamy caesar dressing

BURGERS & SANDWICHES *all served with french fries*

Baker's Burger 13

Half-pound angus beef house blend patty and dijonaise on a sesame challah bun
(add cheddar cheese, american cheese, blue cheese, avocado, bacon, or fried egg +1.5/ea)

Seared Tuna Burger 17

Ginger asian slaw and wasabi mayonnaise on a bao bun

French Dip 19

Shaved slow roasted beef, au jus, and horseradish cream on a demi-baguette

New England Seafood Roll 18 rock prawns and lobster / 25 all lobster

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

ENTRÉES

Grilled Chicken & Kale Salad 14

Cherry tomatoes, avocado, lemon thyme croutons, and manchego cheese in a green goddess dressing

Blackened Salmon Salad 14

Baby spinach, avocado, and cherry tomatoes in a red wine dressing

Four Farmers Salad 14

Mixed greens, grilled chicken, goat cheese, avocado, candied hazelnuts, cornbread croutons, and dates in a champagne dressing

Veggie Bowl 14

Brown rice, quinoa, grilled portabello, summer squash, sautéed kale, avocado, and toasted almonds

Grilled Salmon 23

Meyer lemon butter and charred asparagus

Knife & Fork Fried Chicken 21

Buttermilk brine, habanero butter, and chive stuffing

Hanger Steak 23

Salsa verde, roasted shallots, french fries, and roasted garlic aioli

SIDES 6/ea

Grilled Asparagus

Crispy Brussels Sprouts

Fruit Bowl

Sautéed Spinach

French Fries