

abakedjoint **lunch**

tween **BREAD** or almost

Smoked Salmon >

smoked salmon, scallion cream cheese, tomato, fried capers on an open-faced baguette (10)

B_L_T >

applewood smoked bacon, tomato, boston bibb lettuce, mayo on pain de mie (10)

BELT: add an organic fried egg for extra (2)

Prosciutto >

prosciutto, scallion cream cheese, arugula, balsamic reduction drizzle on an open-faced baguette (10)

Veggie #1 >

roasted sweet potato, smoked eggplant puree, goat cheese, pepper agrodolce & crispy kale on focaccia (10); add poached egg for extra (2.5)

Veggie #2 >

hummus, spicy feta spread, greens, pickled cucumber, pickled onion, tomato on lightly buttered griddled multi-grain (10)

Fried Green Tomato >

green tomatoes with house made pimento cheese on buttered griddled sourdough (10)
add applewood smoked bacon for (3)

Meatloaf >

80/20 ground beef, bourbon ketchup, crispy onions, mayo, boston bibb lettuce on lightly buttered griddled pain de mie (11)

Pernil >

roasted pernil {Boriqua marinated pork}, sweet plantains, aji-li-mojili sauce on a bolillo roll (10)
add a fried organic egg for (2)

Curry Chicken Salad >

roasted chicken, granny smith apples, walnuts, curry, arugula, mayo on a croissant (10)

Bánh Mi-to >

carrots, cukes, shrooms, cilantro, sriracha special sauce + chicken on a baguette (10)
a buck off without the chicken

HEY: no bread substitutions please, but we can replace bread for greens

small side **SALADS**

- Local Greens (4) tossed w/ sherry vinaigrette
- Greek Salad (4.5) classic
- Broccoli Salad (5) red pepper, red onion, cheddar, raisins
- Roasted Beet Salad (5.5) feta, fennel, chick peas, mint
- White Bean Kale Salad (5.5) little or (9) big, with tahini dressing; add Albacore Tuna (1) little - (1.5) big

SOUPS

- Baked Potato - VEG > (7) with cheddar & side of bread; add crumbled bacon for (1.5)
- Vegetarian Chili > (8.5) four beans & sweet potato & side of bread; add cheddar and/or sour cream: no charge

breakfast all day
see the other menu

Our bread is handmade on site and baked daily using organic wheat and a long, naturally leavened fermentation process to bring out the maximum flavor and nutrition out of the grain.

Our seasonal produce and organic egg supplier is Earth N' Eats, a family first farm out of Waynesboro, PA.

All the sweet goods we serve are made from scratch and prepared by our sister store in Georgetown - baked & wired.

Our café tables and communal table are for dining only. We have plenty of lounge, counter and outdoor seating if you want to be on your laptop.

pizza night
on Tuesdays and Fridays

Consuming raw or undercooked eggs and seafood may increase your risk of food borne illness. Items prepared in our kitchen may contain nuts or gluten. We ask that those with allergies take caution when ordering and enjoying our food.

COCKTAILS all day

Bloody Mary (8) <vodka with our own spiced up mix made from scratch

Chaider Toddy (9) <Bulleit topped with chaider and cardamom

DC Mule (9) <vodka, Domain de Canton, ginger syrup, muddled strawberry, soda water

Dirty Soda (7) <blueberry cascara soda with a shot of vodka or strawberry lime soda with a shot of tequila

Fall Bellini (9) <gin, St. Germain, cranberry syrup, topped with Prosecco

Hot Irish (9) <brandy, Amaretto topped with coffee, whipped cream & cacao powder

Iced Irish (9) <brandy, Amaretto topped with Nitro coffee

Mimosa (8) <Procecco, fresh orange juice

Office Hours (9) <Bulleit, cider, honey syrup, pinch of cinnamon

BEER open to close

from the **TAP**

«« Atlas Ponzi IPA 7% (7)

«« Right Proper Häxan Porter 7.3% (7)

«« 3 Stars Peppercorn Saison 6.5% (7)

in the **BOTTLE**

«« Flying Dog Bloodline Orange IPA 7% (7)

«« Miller High Life 4.6% (4)

«« Angry Orchard Cider 5% (7)

WINE all day

| | glass | bottle |
|------------------------|-------|--------|
| Prosecco | | |
| Stellina di Notte, ITA | (8) | (31) |

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| Chardonnay | | |
| Greystone Cellars, Cali USA | (7) | (27) |

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| Pinot Grigio | | |
| Stellina di Notte, ITA | (7) | (27) |

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|------------------------|-----|------|
| Sauvignon Blanc | | |
| Cape Mentelle, AUS | (8) | (31) |

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|-----------------------------|-----|------|
| Cabernet | | |
| Greystone Cellars, Cali USA | (7) | (27) |

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| Malbec | | |
| Terrazas, Mendoza, ARG | (8) | (31) |

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|---------------------------|-----|------|
| Pinot Noir | | |
| Belcrème De Lys, Cali USA | (7) | (27) |

HAPPY HOUR
from 4-7 every day
\$5 tap beer
\$2 off glass of wine.

see the other menu for
COFFEE & TEA

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events? send email