

abakedjoint **lunch**

W-Su 8a to 5p; M&Tu 8a to 2p

tween **BREAD** or almost

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

Smoked Salmon >

*smoked salmon, scallion cream cheese, tomato,
fried capers on an open-faced baguette (11)*

B_L_T >

*applewood smoked bacon, tomato, boston bibb
lettuce, mayo on pain de mie (11.5)*

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

Prosciutto >

*prosciutto, scallion cream cheese, arugula,
balsamic reduction drizzle on an open-faced
baguette (10.75)*

Veggie #1 >

*roasted sweet potato, smoked eggplant puree,
goat cheese, pepper agrodolce & crispy kale on
focaccia (11); add organic poached egg (2.5)*

Veggie #2 >

*hummus, spicy feta spread, greens, pickled
cucumber, pickled onion, tomato on lightly
battered griddled multi-grain (10.75)*

Fried Green Tomato >

*green tomatoes with house made pimento
cheese on buttered griddled sourdough (10.75)
add applewood smoked bacon for (3)*

Meatloaf >

*80/20 ground beef, bourbon ketchup, crispy
onions, mayo, boston bibb lettuce on lightly
battered griddled pain de mie (11.5)*

Pernil >

*roasted pernil {Boriqua marinated pork}, sweet
plantains, aji-li-mojili sauce on a bolillo roll (11.5),
add a fried organic egg for (2)*

Curry Chicken Salad >

*roasted chicken, granny smith apples, walnuts,
curry, arugula, mayo on a croissant (10.75)*

Bánh Mi-to >

*carrots, cukes, shrooms, cilantro, sriracha special
sauce + chicken on a baguette (10.75)
a buck off without the chicken*

Big Tahuna >

*spicy tuna, pickled cucumbers, mixed greens,
mayo on toasted multi-grain (10.75)*

SALADS

- Burrata & blistered cherry tomatoes (7)
- Caesar's Salad (9.25) dressing made w/ organic egg yolks, anchovies, lemon juice & parmesan cheese - add roasted chicken for (2.5)
- Mixed Greens (5) tossed w/ sherry vinaigrette
- Greek Salad (6) classic
- Roasted Beet Salad (6) roasted beets, feta, fennel, chick peas, and mint
- White Bean Kale Salad (6) little or (9.50) big, with tahini dressing; add Albacore Tuna (1) little or (1.5) big
- Quiche + Salad (9.75) selection of meat or veggie quiche served with Local Greens salad

SOUPS

- Baked Potato - veg > (7.5) with side of bread; add cheddar (25¢), crumbled bacon for (1.5)
- Chicken Rice > (7.5) roasted chicken, red peppers, carrots, white rice + slice of baguette
- Vegetarian Chili > (8.5) four beans & sweet potato + side of bread; add cheddar (25¢), sour cream (25¢)
- Vegan Coconut Curry > (8) chickpeas, bamboo shoots, eggplant, red peppers served over white rice + slice of baguette

baked & wired DESSERTS

- Cupcakes > (4.40) Chocolate Doom, Strawberry, Smurfette, GF das Chipper, Vanilla Satin, Karen's Birthday, Uniporn & Rain Hos
- Cookies > two Chocolate Chip (4.30), Alfajores (3.10), Black & White (4.00)
- Bars & Brownies > Fruit Crunch Bar (3.45), Beesting (2.15), OMG (3.25), Plain Brownie (4.05),

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

Consuming raw or undercooked eggs and seafood may increase your risk of foodborne illness. Any item prepared in our kitchen or sold in the store may contain wheat, eggs, peanuts, tree nuts, soy, or dairy. We cannot guarantee that any items on our menu are completely free of allergens.

SCROLL DOWN FOR DRINKS

hot **TEA**

White >

- Pai Mu Tan (4)
- White Lavender (3.75)

Green >

- All Night Long (3.5)
- Emerald Spring (4.5)
- Gen Mai Cha (4.5)
- Jasmine (3.75)
- Mango Green (3.75)
- Moroccan Mint (4)
- Raspberry Beret (3.5)

Matcha >

- Ryokucha (5.5)

Oolong >

- Iron Goddess of Mercy (5)
- Kenyan Oolong (4)

Pu-Ehr >

- Blood Orange (4.5)
- Velvet Cacao (4.25)

Black >

- Assam (3.75)
- Black Magic Woman (3.75)
- Earl Grey (3.75)
- Ginger Black (3.5)

Chai >

- Mayan Chai (3.75)

almost **TEA**

Tisane >

- Chamomile Lavender (3.75)
- Ginger Root (3.5)
- I Love To Move It (3.5)
- My Last Good Nerve (3.5)
- Peppermint (3.5)
- Rooibos (3.5)
- Turmeric Ginger (4)

Mate >

- Roasted Yerba Mate (3.5)

checkout the Breakfast menu for tea descriptions

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iced: **TEA** +

Persian Nectar	3.10	Horchata	4.75
Hojicha	3.10	Honey Pecan	4.75
Hibiscus Mint	3.10	Maple Walnut	4.75
Thai Iced Tea	3.60		
Lemonade	3.10		

from scratch: we grind all nuts and seeds; mill the rice

COFFEE

espresso bar closes at 2:00

	HOT	ICED <16oz
Espresso	2.80	
Macchiato <3 oz	3.20	
Tallat <5 oz	3.40	
Cappuccino <6 oz	3.60	
Americano <12oz	3.00	3.00
AuLait <12oz	3.10	
Black Eye <12oz	3.40	4.10
Drip <12oz	2.50	3.20
Nitro - house		3.50<12oz
Latte <8 oz/12oz	3.70/3.85	3.85
Mocha <8 oz/12oz	4.20/4.35	4.35
Chai <12oz	3.85	3.85
Dirty Chai <12oz	4.50	4.50
Chocolate <12oz	4.00	2.85
Matcha Latte <8/12 oz	3.85/4.50	4.50<12oz
Milk or Steam'r <12oz	2.25	2.25<12oz

*xtra shot: +90¢ Half/Half: +55¢ Syrup: +55¢
non-dairy: Soy: +70¢ Almond: +70¢ Oat: +70¢
housemade milks: Drip: +75¢ Latte: +\$1.75*

bottle **SODAS**

Mexican Coke	2.50	Sparkling	1.50
Nehi Grape	2.50	Sparkling liter	3.25
Virgil's Orange	2.50	Still	1.50
Cheerwine	2.50	Still liter	3.25
Sprechter Root Beer	2.50		
Bawls Guarana	2.50	<i>San Benedetto</i>	

bottle **WATER**

bottle **WINE**

- Chardonnay** > Altos del Plata, Mendoza AR (15)
- Rosé** > Smoke Tree, CA USA (20)
- Bubbly Red** > Gragnano, ITA (30)
- Pinot Noir** > Stemmari, Sicilia, ITA (15)
- Prosecco** > Stellina Cavalieri Oro, Vento ITA (20)

can **BEER**

- Old Pro** 4% ABV (3.5)
- Stone IPA** 6.9% ABV (3.5)
- Narragansett Lager** 5% ABV (2)
- Oxbow Luppolo (16oz)** 5% ABV (5)

to go **COCKTAILS**

- Mimosa kit for 8 - bottle Prosecco + 32oz OJ (37)
- Bloody Mary kit for 6 - 12oz vodka + 24oz mix (40)
- Rum & Coke kit for 6 - 12oz rum + 3 Mex Coke (40)