

# abakedjoint **lunch**

10:30a to close

tween **BREAD** or almost *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 (12.5)*

## 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 (12.5)*

## Veggie #1 >

*roasted sweet potato, smoked eggplant puree, goat cheese, pepper agrodolce & crispy kale on focaccia (11.5) ; add organic poached egg (2.5)*

## Veggie #2 >

*hummus, spicy feta spread, greens, pickled cucumber, pickled onion, tomato on lightly buttered griddled multi-grain (11.5)*

## Fried Green Tomato >

*green tomatoes with house made pimento cheese on buttered griddled sourdough (11.75) 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 (12.5)*

## 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 (11.5)*

## Bánh Mi-to >

*carrots, cukes, shrooms, cilantro, sriracha special sauce + chicken on a baguette (11) a buck off without the chicken*

## Big Tahuna >

*spicy tuna, pickled cucumbers, mixed greens, mayo on toasted multi-grain (11.25)*

## Griddle Short Rib Sammie >

*braised short ribs, green tomato chutney, melty gruyere on griddled sourdough (12.50)*

## SALADS

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- Burrata & blistered cherry tomatoes (8)
- Caesar's Salad (10.75) 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 (7) classic
- Roasted Beet Salad (7) roasted beets, feta, fennel, chick peas, and mint
- White Bean Kale Salad (7) little or (10.5) big, with tahini dressing; add Albacore Tuna (1) little or (1.5) big
- Quiche + Salad (10) selection of meat or veggie quiche served with Local Greens salad

## SOUPS

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- 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
- Roasted Tomato Soup - VEGAN > (9) roasted tomatoes, w/ spiced croutons + cheesy baguette side
- 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

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- Cupcakes
- Cookies, Bars & Brownies

*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.

hot **TEA**

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**White** >

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

**Green** >

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

**Matcha** >

- Ryokucha (5.5)

**Oolong** >

- Iron Goddess of Mercy (4.5)
- Kenyan Oolong (3.75)

**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 (3.75)

**Chai** >

- Mayan Chai (3.75)

almost **TEA**

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**Tisane** >

- Chamomile Lavender (3.75)
- Ginger Root (3.5)
- My Last Good Nerve (3.75)
- Peppermint (3.5)
- Rooibos (3.5)
- Turmeric Ginger (4.25)

**Mate** >

- Roasted Yerba Mate (3.5)

checkout the Breakfast menu for tea descriptions



iced: **TEA** +

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- Persian Nectar 3.10
- Passion & Envy 3.10
- Hibiscus Mint 3.10
- Thai Iced Tea 3.60
- Lemonade 3.10

housemade **MILKS**

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- Horchata 4.75
  - Macadamia 4.75
- from scratch: we grind all nuts and seeds; mill the rice*

**COFFEE** *espresso bar closes at 2:00*

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	<b>HOT</b>	<b>ICED</b> <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: in Drip: +75¢ in Latte: +\$1.75

bottle **SODAS** 2.50 ea bottle **WATER**

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Mexican Coke	Topo Chico	2.00
Boylan Grape, Ginger Ale	Sparkling liter	3.25
Virgil's Root Beer, Orange	Still	1.50
Cheerwine	Bawls Guarana	2.50

**WINE** Full bottles located in the Pantry area

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by the Glass: House Red, White and Rosé

**BEER • HARD CIDER** 12oz uon

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- Bell's Draft ~ *Two Hearted Ale* - 16oz (4)
- Downeast ~ *Blackberry Cider* 5.1% (5.5)
- Collective Arts ~ *Jam up the Mash* - 16oz 5.2% (5.5)
- Narrangansett ~ *Lager* 5% (3.5)
- Oxbow ~ *Northern Lager* 4.5% (5)
- Peak ~ *Happy Hour Pils* - 16oz 4.7% (5.5)
- Peak ~ *IPA* 7.1% (4)
- Shandy ~ *Bell's Draft + lemonade* - 16oz (6)

**COCKTAILS** see Cocktail menu for descriptions

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- Blood Orange Frenchie (9) • Espresso Martini (8)
- Thyme Tequila Lemonade (8) • Elderflower Spritz (8.75)
- Basil-Cucumber Gin Chilla (9) • Honeybear Smash (9)
- Mimosa (6)
- Wandering Barman *Bottled Cocktails* ask for selections