

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 (13)

B_L_T >

applewood smoked bacon, tomato, boston bibb lettuce, mayo on pain de mie (12)

BELT: add an organic fried egg for extra (2.5)

Prosciutto >

prosciutto, scallion cream cheese, arugula, balsamic reduction drizzle on an open-faced baguette (13)

Veggie #1 >

roasted sweet potato, smoked eggplant puree, goat cheese, pepper agrodolce & crispy kale on focaccia (12); add organic poached egg (3)

Veggie #2 >

hummus, spicy feta spread, greens, pickled cucumber, pickled onion, tomato on lightly buttered griddled multi-grain (12)

Fried Green Tomato >

green tomatoes with house made pimento cheese on buttered griddled sourdough (12.5) add applewood smoked bacon for (3.25)

Meatloaf >

80/20 ground beef, bourbon ketchup, crispy onions, mayo, boston bibb lettuce on lightly buttered griddled pain de mie (12.75)

Pernil >

roasted pernil {Boriqua marinated pork}, sweet plantains, aji-li-mojili sauce on a bolillo roll (12.5), add a fried organic egg for (2.5)

Curry Chicken Salad >

roasted chicken, granny smith apples, walnuts, curry, arugula, mayo on a croissant (12.5)

Bánh Mi-to >

carrots, cukes, shrooms, cilantro, sriracha special sauce + chicken on a baguette (11.5) a buck off without the chicken

Big Tahuna >

spicy tuna, pickled cucumbers, mixed greens, mayo on toasted multi-grain (12)

Griddle Short Rib Sammie >

braised short ribs, green tomato chutney, melty gruyere on griddled sourdough (13)

SALADS

- Burrata & blistered cherry tomatoes (8.25)
- Caesar's Salad (11.25) dressing made w/ organic egg yolks, anchovies, lemon juice & parmesan cheese - add roasted chicken for (3.25)
- Mixed Greens (5.5) tossed w/ sherry vinaigrette
- Greek Salad (7.5) classic
- Roasted Beet Salad (7.5) roasted beets, feta, fennel, chick peas, and mint
- White Bean Kale Salad (7.5) little or (10.5) big, w/ tahini dressing; add Albacore Tuna (2) little or (2.5) big
- Quiche + Salad (12.5) selection of meat or veggie quiche served with Local Greens salad

SOUPS

- Baked Potato - VEG > (9) with side of bread; add cheddar (25¢), crumbled bacon for (1.5)
- Chicken Rice > (10) 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 > (9) four beans & sweet potato + side of bread; add cheddar (25¢), sour cream (25¢)

baked & wired DESSERTS

- 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**

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**

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** +

- Persian Nectar 3.50
- Passion & Envy 3.50
- Hibiscus Mint 3.50
- Thai Iced Tea 4.50
- Lemonade 4.00

housemade **MILKS**

- Horchata 5.50
 - Macadamia 5.50
- from scratch: we grind all nuts and seeds; mill the rice*

COFFEE

espresso bar closes at 2:00

HOT **ICED**<16oz

- Espresso 3.25
- Macchiato <3 oz 3.50
- Tallat <5 oz 3.75
- Cappuccino <6 oz 4.00
- Americano <12oz 3.50 3.50
- Latte <8 oz/12oz 4.25/4.50 4.50
- Mocha <8 oz/12oz 4.75/5.00 5.00

- AuLait <12oz 3.75
- Black Eye <12oz 4.00 4.75
- Drip <12oz 3.25 3.75
- Pour Over <12oz 4.75
- Nitro - house 4.00<12oz

- Chai <12oz 4.50 4.50
- Dirty Chai <12oz 5.50 5.50
- Chocolate <12oz 4.50 3.25<12oz
- Matcha Latte <8/12 oz 4.50/4.75 4.75<12oz
- Milk or Steam'r <12oz 2.75 2.75<12oz

*Xtra Shot:+\$1 Half/Half:+75¢ Whip:+75¢ Syrup:+75¢
Non-Dairy: Soy: +85¢ Almond: +85¢ Oat: +85¢
Housemade Milks: in Drip: +\$1 in Latte: +\$2*

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

- 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

by the Glass: House Red, White and Rosé

BEER • HARD CIDER 12oz uon

Check beer display for current selections

COCKTAILS see Cocktail menu for descriptions

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

