

the Baker's Table

Brunch

Breakfast Favorites

- Shrimp & Grits ~ Florida Royal Red Shrimp, chorizo butter, Karst aged cheddar
Logan Mills grits, poached eggs \$15
- Quiche Lorraine ~ mixed greens salad, balsamic vinaigrette \$9
- Huevos Rancheros ~ tostada, black beans, chorizo, avocado,
sunny side eggs, queso, Mexican salsa \$11
- Classic Eggs Benedict ~ home fried potatoes \$12
- Stuffed Challah French Toast ~ fresh berries \$11
- Chef's Breakfast Burrito ~ homefries \$12
- Smoked Salmon Benedict ~ fried capers, homefries \$14

Starters

- Soup of the day ~ Cup \$4 Bowl \$7
- Giant Pretzel ~ pimento cheese spread \$10
- Ceviche Del Dia ~ housemade tortilla chips \$12
- Panko Fried Oysters ~ sweet chili dipping sauce \$12
- Spinach Salad ~ Pt Reyes Bay Blue, spiced pecans, sundried cherries, fig vinaigrette \$10
- Classic Caesar Salad ~ homemade croutons, parmesan, lemon \$9
- Quinoa and Arugula Salad ~ grapes, cucumber, orange,
candied pecans, fresh herb and lemon EVOO \$9
- Add to any salad ~ Grilled Chicken \$4 Fried Oysters \$7 Shrimp \$7
- Warm Goat Cheese Tart ~ caramelized onions, walnuts, truffle honey,
apple shallot relish \$10

Lunch Side of Brunch

- Ahi Tuna Burger ~ seared rare, seaweed ginger salad, wasabi mayo, sesame bun \$13
- Pressed Cuban ~ slow roasted pork, ham, pickles & dijon on Cuban bread \$11
- Turkey & Avocado ~ sprouts, mayo, Monterey Jack on whole wheat \$10
- Monte Cristo ~ turkey, ham, swiss, dijon on challah french toast \$12
- Fried Oyster Po' Boy ~ New Orleans remoulade, fresh lemon \$12
- Corned Beef Reuben ~ thousand island, kraut & Swiss on rye \$10
- Chicken Salad Croissant ~ lettuce & tomato \$9
- Black Forest Ham and Brie on Baguette \$9



- Coffee Cake \$3.25
Pecan Sticky Bun \$3.25
Doughnut \$2

- Double Mimosa \$3
Michelada \$4

Bittersweet Hot Chocolate with handmade marshmallows \$6

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All sandwiches are served with potato chips. A green salad or french fries may be substituted for a \$2 upcharge.
20% gratuity will be added to parties 6 or larger.
*Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.