

the Baker's Table

Dinner

Appetizers

- Cheese Plate ~ Chef's selection, fig spread, candied pecans & crostini \$13
- Carpaccio ~ arugula, capers, parmesan, red onion, avocado \$14
- Potato Latke ~ sour cream & homemade apple chutney \$8
- Foie Gras French Toast ~ blueberry sauternes \$18
- Escargots ~ garlic, butter, parsley, toasted brioche \$10
- Panko Fried Oysters ~ sweet chili dipping sauce \$12
- Warm Goat Cheese Tart ~ caramelized onions, walnuts, truffle honey, apple shallot relish \$10
- Giant Pretzel ~ pimento cheese spread \$10
- Ceviche Del Dia ~ tortilla chips \$12

Soup and Salad

Soup of the day ~ \$7

- Spinach Salad ~ Pt Reyes Bay Blue, spiced pecans, sundried cherries, fig vinaigrette \$10
- Classic Caesar Salad ~ homemade croutons, parmesan, lemon \$9
- House Salad ~ greens, cucumber & tomato, house vinaigrette \$5
- Quinoa and Arugula Salad ~ grapes, cucumber, orange, candied pecans, fresh herb and lemon EVOO \$9
- Add to any Salad ~ Grilled Chicken \$4 Grilled Shrimp \$7 Fried Oysters \$7

Entrees

- Braised Duck Leg ~ mushroom & pea risotto \$24
- Chicken Francaise ~ capers, lemon butter sauce, cappellini \$18
- Day Boat Sea Scallops ~ truffled sweet potatoes, pancetta pan jus \$28
- Filet Mignon ~ truffle mashed potatoes, chef's vegetable \$29 Add Foie Gras \$10
- Smoked Salmon Paperdelle ~ shitake mushrooms, capers, brandy cream sauce \$22
- Wiener Schnitzel ~ German fried potatoes, braised red cabbage Pork \$16 Veal \$21
- Royal Red Shrimp ~ Karst aged cheddar grits, chorizo butter \$25
- Larkin Filet \$42



- Chef's Vegetable \$5
- German Fried Potatoes \$4
- Braised Red Cabbage \$4
- Mashed Potatoes \$4
- Truffled Sweet Potatoes \$6

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A \$3.00 service charge will be added for the kitchen to prepare shared plates.
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.