

# the Baker's Table

## Brunch

### Starters

- Soup of the day ~ cup \$5 bowl \$8  
Local Oysters ~ Chef's preparation MP  
Giant Pretzel ~ pimento cheese spread \$11  
Bahamian Conch Fritters ~ sriracha honey \$13  
Salmon Rilletes\* ~ house made salmon spread, dill, crostini \$9  
Ceviche del Día\* ~ cilantro, red onion, jalapeno, tortilla chips \$14  
Cheese Plate ~ Chef's selection, fig spread, candied pecans & crostini \$15  
Warm Goat Cheese Tart ~ caramelized onions, walnuts, truffle honey, apple relish \$11  
House Salad ~ local greens, cucumber & tomato, house vinaigrette \$7  
Classic Caesar Salad ~ homemade croutons, parmesan, lemon \$10  
Spinach Salad ~ fig vinaigrette, Pt. Reyes Blue, candied pecans, dried cherries \$12  
Quinoa & Arugula Salad ~ grapes, cucumbers, oranges, candied pecans  
fresh herb and lemon EVOO \$12  
Add to any salad ~ Grilled Chicken \$5 Local Shrimp \$8

### Breakfast Favorites

- Quiche Lorraine ~ house salad, balsamic vinaigrette \$11  
Smoked Salmon Latkes\* ~ scallion cream cheese, red onion, capers \$15  
Shrimp & Grits ~ Royal Red Shrimp, Karst cave aged cheddar grits, chorizo butter \$16  
Stuffed Challah French Toast ~ fresh berries \$12

### Lunch side of Brunch

- Chicken Salad Croissant ~ lettuce & tomato \$11  
Corned Beef Reuben ~ thousand island, kraut, & Swiss on rye \$12  
Bucatini Bolognese ~ Italian sausage, agrodolce peppers, ricotta salata \$20  
Basil Ricotta Gnocchi ~ local rock shrimp, tomato, basil, spinach, brandy cream \$20  
Pressed Cuban ~ slow roasted pork, ham, Swiss, pickles, & Dijon on Cuban bread \$12  
Ahi Tuna Burger\* ~ seared rare, seaweed ginger salad, wasabi mayo, sesame bun \$15  
Chicken Pesto ~ grilled chicken breast, pesto, tomato & fresh mozz on ciabatta \$12  
Pastrami Special ~ thousand island, Swiss, coleslaw, & pickles on marble rye \$12  
Turkey & Avocado ~ sprouts, mayo, Monterey jack on whole wheat \$11  
Smoked Salmon BLT\* ~ avocado spread, toasted croissant \$15  
Black Forest Ham & French Brie ~ on baguette \$11



- Sangria \$6 Doughnuts MP  
Double Mimosa \$5 Coffee Cake \$3.50  
Baja Lime Margarita \$6 Sticky Buns \$3.50  
Bloody Caesar \$6 Fruit Bowl \$5

thebakerstablensb.com

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All sandwiches are served with potato chips. A house salad or French fries may be substituted for \$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 a foodborne illness.