



BILL BAKER'S

RESTAURANT • BAR

DINNER

SHAREABLE SMALL PLATES

SQUASH BLOSSOMS ricotta, mascarpone, prosciutto, fresh herbs	10	ARTICHOKE AGNOLOTTI homemade pasta, artichoke, mascarpone, roasted tomato, toasted pine nuts, chardonnay cream	14
LOCAL FLUKE CRUDO yuzu vinaigrette, beets, avocado, hearts of palm	14	CREOLE SHRIMP AND GRITS wild caught shrimp, house cut bacon, cheddar grits, creole hollandaise	14
SEASONAL SUMMER SALAD white asparagus, market mushrooms, poached duck egg, truffle vinaigrette	13	BABY BEEF WELLINGTON beef tenderloin, puff pastry, Courvoisier cream, porcini, black truffle essence	14
HOUSE MADE CHICKEN LIVER PATÉ pickled red onion & root veggies, grilled baguette	12	CROCK OF MAC AND CHEESE house crumble and blend of local cheeses Add - seasonal mushroom, French ham, roasted tomatoes, roasted shallots, shrimp +3 each	11
CRACKLIN DUCK PIEROGI Hudson Valley duck confit, duck cracklings, chilli oil, huckleberry miso	12	CHEEK OF THE WEEK braised meat or fish cheek - changes weekly, served with accompaniment	M.P.
BAKER'S BREW STEAMED CLAMS Littleneck clams, Baker's Brew Summer Wheat ale, baby fennel, tomato concasse, speck	12		

CHEFS NELS BENTON AND ADAM RANDISI

OUR DISHES VARY BASED ON CHEF'S SELECTION OF SEASONAL INGREDIENTS FROM LOCAL MARKETS AND FARMS.

Our diverse menu offers a wide variety of foods, some of which may contain dairy, egg, soy, wheat, peanuts, tree nuts, shellfish, fish or alcohol. Your health and safety is very important to us. Prior to placing your order, please alert your server of any food allergies.



BILL BAKER'S
RESTAURANT • BAR

- BEER -
- AMERICAN FARE -
- BOURBON -

Adam's grandfather Bill Baker was a banker, a sportsman and a forthright guy, inspiring our casual, welcoming vibe and Chef Adam's and Nels' flavorful menu.

Time is relative at Bill Baker's...at our bar, in our dining room, in our secluded cellar lounge. The brick walls date back to 1887. Our antique banker's clock stopped on December 5, 1933. Some of our recipes have been handed down for generations. In the spirit and tradition of Bill Baker, we welcome you.

- LOCAL -
- SEASONAL -
- DELICIOUS -

Our chefs, like our food, were farm-raised and know the value of locally produced, healthy nutritious food. We source our ingredients thoughtfully and we believe it makes each one of our dishes taste better. As the seasons change, so will our menu. We sincerely hope you enjoy our food.

BEVERAGES 3

- COKE
- SPRITE
- GINGER ALE
- CLUB SODA
- GINGER BEER
- TONIC WATER

WINE



PINOT NOIR Red fruit, oak and spice aroma. Low acidity.	12 30
MERLOT Juicy, ripe and fruit driven	12 30
CABERNET SAUVIGNON Big and bold, ripe berry and vanilla aroma	12 30
ROSÉ crisp clean berries and vanilla notes, silky and sensual	12 30
CHARDONNAY Lemon oil, peaches	12 30
SAUVIGNON BLANC Grapefruit, citrus and melon flavors	12 30
PINOT GRIGIO Pear, Melon, light acidity and body.	12 30
RIESLING Light to medium body, flowery and apple notes	12 30
WHITE BURGUNDY Rich and full bodied, white fruit and grapefruit aroma	12 30
VEUVE CLIQUOT Clean, crisp and dry	20 75

HOT BEVERAGES

- COFFEE/TEA 3
- ESPRESSO 5



BILL BAKER'S

RESTAURANT • BAR

BAR & LATE NIGHT

SHAREABLE SMALL PLATES

POPCORN truffle butter or sriracha & local cheddar popcorn	6	DEVILS ON HORSEBACK bacon wrapped dates stuffed with stilton cheese	9
HOUSE MIX mixed nuts served warm with maple bourbon brown butter and spices	7	DEVEILED EGGS creme fraiche, marscarpone, dijon, tarragon, paddlefish caviar	10
BACON PUFFS bacon, brioche and mushroom cream	8	CRISP PICKLES tempura battered Brooklyn dills, sriracha aioli	7
STUFFED CHERRY PEPPERS fire-roasted cherry peppers, smoked local mozzarella, prosciutto, roasted garlic, pesto cream	10	CROCK OF MAC AND CHEESE house crumble and blend of local cheeses V Add - seasonal mushroom, French ham, roasted tomatoes, roasted shallots, shrimp +3 each	11

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DRAUGHT BEER

GRIMM PSYCHOKINESIS ALE	8	CROOKED STAVE COLORADO WILD SAGE	8
Brooklyn, NY - Hoppy Tart American Wild Ale - 5% abv		Denver, Co -Farmhouse Ale with sage and lemongrass - 7.2% abv	
MAINE ZOE	7	LOCAL OPTION BLOOD OF KINGS	7
Freeport, Me - American Amber Ale Complex and Hoppy - 7.2% abv		Chicago, Il - American Pale Wheat Ale Creamy body with exotic fruits - 6% abv	
CARTON HOPPUN	8	BLACK HOG RYE IPA	7
Atlantic Highlands, NJ - American Pale Ale with 4 Different Hops - 5.3% abv		Oxford, Ct - Smooth Rye Fully hopped - 5.5% abv	
GREENPOINT OLYMPIA JAMAICA BAY	7	LAGUNITAS LITTLE SUMPIN SUMPIN	7
Brooklyn, NY - Golden IPA with highlights of lime, pineapple - 6.8% abv		Petaluma, Ca - 50% Wheat Hop Forward - 7.5% abv	
SINGLECUT WHITE LAGRRR	7	BRONX RYE PALE ALE	7
Queens, NY - Light Bodied Juicy and Crisp Pale Lager - 5.2% abv		Bronx, NY - Amber Rye w citrus notes - 6.3% abv	
EVIL TWIN BIKINI BEER	7	ALMANAC GOLDEN GATE GOSE	7
Mount Pleasant, SC - American IPA Full Hop Profile - 2.7% abv		San Francisco, Ca Wheat beer brewed with Sea Salt and Coriander 5% abv	
WESTBROOK IPA	7	JONAS BRONCK EGG CREAM STOUT	7
Mount Pleasant, SC - India Pale Ale Hops hops and more hops 6% abv		Floram Park, NJ - Creamy American Stout served on Nitro - 5% abv	
STILLWATER STEREO	8	FINCH'S SECRET STACHE	7
Baltimore, Me - American IPA - Bright citrus and hoppy - 7% abv		Chicago, Il - Dark malty stout with Vanilla Beans - 5.3% abv	

BOTTLED BEER

GRIMM PSYCHOKINSIS	15
22oz Bottle	
OXBOW SAISON DELL'ARGOSTA	32
17oz Bottle	
OXBOW CROSSFADE	32
17oz Bottle	
BRUERY MISCHIEF	15
750ML Bottle	
JOLLY PUMPKIN LA ROJA KRIEK	16
25oz Bottle	
FREEWILL KRIEK LAMBIC	16
16.9oz Bottle	
ALMANAC SAISON DELORES	12
22oz Bottle	
ALMANAC DOGPATCH SOUR	16
12oz Bottle	
CUVEE DES JOCOBINS ROUGE	10
11.2oz Bottle	

OUR LIST OF PREMIUM BEERS AND SPIRITS WILL
BE CONTINUALLY GROWING

**BOURBON, WHISKEY
& RYE**

MICHTERS AMERICAN WHISKEY

MICHTERS SOUR MASH WHISKEY

MAKER'S MARK

RHETORIC BOURBON

RITTENHOUSE RYE

SAZERAC RYE

**SUNTORY YAMAKAZI 12YR
JAPANESE WHISKY**

TULLAMORE IRISH WHISKEY

WHITE DOG MOONSHINE

WOODFORD RESERVE BOURBON

**OUR LIST OF PREMIUM BEERS AND SPIRITS WILL
BE CONTINUALLY GROWING**

BAKER'S BREWS
SIGNATURE ALES BY ADAM & NELS

VANILLA PORTER

Brooklyn, NY - American Porter -
Creamy dark vanilla - 5.8% abv

8

BELGIAN WIT

Brooklyn, NY - Belgian Style Wheat -
Refreshing and smooth - 5.5% abv

8

ESB

Brooklyn NY - English Amber Ale - Malty
with fruity notes light hop presence- 5.5%
abv

8

INDIA PALE ALE

Brooklyn, NY - Crisp and clean fully
hopped ale - 5.6% abv

8

Bill Baker's offers 20 craft beers on tap. They'll change often; with the seasons, or when we find something extraordinary. Our Chefs Adam and Nels are skilled brewers, and our Baker's Brews have been made exclusively for us from their personal, perfected recipes. We also offer an extensive list of bottled beers, many of them hard to find, and a carefully curated list of 40+ bourbons.

Our Cocktails are the masterful creations of our in-house mixologist and each is hand-crafted with artisanal spirits, fresh fruit and herbs, house-made infusions and bitters.

We hope you enjoy Bill Baker's beverage offerings. Be sure to sign up to receive information about our very own Bill Baker's Beer Club, coming soon.