



MENU

BREAKFAST

OPEN-3PM

Oatmeal	6
Baker Miller rolled oats, figs, cream, raw sugar, pecans, cultured cream	
Grain Bowl	8
Baker Miller wheat berries, soft egg, roasted veggies, pickled kale	
Grits	8
Baker Miller heirloom grits, preserved tomato, charred red onion, soft egg, greens	
Toast Bar	3.5
two slices of bread, butter & house-made jam (seasonal)	
add whipped chevre* +1.5	
<i>*see daily special board for open-faced breakfast toast option(s)</i>	
Savory Hand Pies:	6
meat- see daily special board for option(s)	
vegetarian- see daily special board for option(s)	
Pastry Bar	
popovers	3.5
muffins	3.25
sweet hand pies	4
cookies	2

SIDES:

House-Made Capon* & Herb Sausage (until sold out.)	3.25
Preserved Tomatoes	2

LUNCH/DINNER

11-7

BREADS:

Ploughmans Lunch	9
today's bread, meat, cheese, daily pickle/vegetable, slice of seasonal fruit pie	
PBJ	4
classic house-made PBJ on our fresh bread	

PIES & PLATES:

Chicken Pot Pie	9.5
chicken, leeks, carrots, cream, pastry crust, pea shoots	
Heritage Chicken Leg	11
confit leg & thigh, Baker Miller wheat berries, farmer's market vegetables	
Vegetarian Grain Bowl	11
Baker Miller wheat, farmer's market vegetables, preserved tomatoes, greens	

what is a heritage chicken?

modern chicken is force fed gmo corn and soy for fast meat production. they produce less flavorful meat and live very short caged lives. our heritage birds forage freely and are fed non-gmo grains. they're decendents of birds found in nature and are more flavorful. they produce slightly tougher and leaner meat because they have longer lives where they roam freely.

what's so special about our bread?

we mill our own organic & non-gmo grains, naturally leaven our breads (no commercial yeast!) and bake bread the way our ancestors did.

our sweets?

we only use un-refined fair trade sugar cane at Baker Miller. It's only slightly more nutritious- but we're happy to know it's sourced ethically.