BAKER’S SIGNATURE BREAKFAST
Monday to Friday from 7:30AM to 10:30AM
View Our Breakfast Menu Online at dining.carleton.ca/locations/bakers/

Cone of Sweet Potato Fries .......................... 5.95
Belgian Style Cone of Sweet Potato Fries served with Sweet Mustard Aioli

Caesar Salad ........................................... 8.95
Romaine Hearts Tossed with House Caesar Dressing, Asiago Cheese,
Seasoned Croutons and Pancetta Crisp

Art-Is-In Jalapeno, Cheese Dynamite Baguette ............ 10.95
“Les Voltigeur Farm” Grilled Chicken Breast, Smoked Bacon,
and Hot House Tomato

Leafy Greens and Arugula ............................ 7.95
Leafy Lettuces, Crunchy Roots, Apple Wedges, Inca Berries, Toasted
Pecans, and House Mustard Vinaigrette

Forest Mushroom Spaghettini .......................... 12.95
Tossed with Tomato Sauce, Quebec Garlic,
Basil Leaves, and Roasted Potatoes

VEGETARIAN CHOICE

Switch Your Sides to Half Fries and Half Salad for $2.00
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Bakers Burger .............................. 12.95
Handmade 8oz Beef Burger with Smoked BBQ Sauce, Cheddar and Onion Crisps on a Pretzel Bun served with Fresh Cut Fries

Black Bean Burger 🌼 .......................... 10.95
Vegetarian Burger served on Whole Grain Bun with Roasted Walnut Mayonnaise, Blue Cheese Crumble and Lettuce served with Fresh Cut Fries

Fish and Chips 🍤 .............................. 12.95
Haddock Loin in Beer Batter, Japanese Tartar Sauce, Slaw, and Fresh Cut Fries

CHEF’S SPECIAL

Steak Frites 🍗 .............................. 15.95
Marinated Triple “A” Bavette Grilled with Red Wine Shallot Demi-Glace Fresh Cut Fries, and Leafy Greens

Signature Bakers Dessert and Starbucks Coffee ............ 5.00
Hazelnut Chocolate Cheesecake Garnished with Double Smoked Maple Bacon Flakes Served with Starbucks Coffee

No gluten ingredients Note we are not a gluten-free facility, thus we cannot guarantee that there is no cross contamination which may result in traces of gluten in items.
Contains no meat but may contain eggs or dairy
No animal products or by products
Dish features locally sourced ingredients
Vegan Kabocha Squash ............ 6.95
Sweet Potato Bisque with Kabocha Squash, Red pepper, Ginger, Art-Is-In Baguette Toast, Kabocha and Silken Tofu Salad

Cod Loin .................. 14.95
With Shrimp and Young Ginger Fritter, Long Eggplant, Sweet Potato Purée, and Soya Sauce Brown Butter

Poulet Rôti .................. 11.95
Grain Fed Roasted Chicken Breast, Tangy Demi-Glace, Roasted potatoes, House Slaw, Smashed Cucumber, and Fried Taro Roots

Braised Beef Brisket .......... 15.95
Short Grain Rice, Smashed Cucumber, Slaw, Apple Compote, Shredded Nori, Furikake, Fair-Trade Tea, and Bonito Broth

Vegan Swiss-Char Rolls .................. 15.95
Stuffed with Short Grain Rice, Grilled Vegetables, Smoky Tempeh, and Cardamom Carrot Reduction

DESSERT

Yogurt Terrine .................. 3.95
Citrus Yogurt Terrine served with Seasonal Berries and Coulis