



GINGER *and* BAKER

CAFE BREAKFAST

SERVED ALL DAY

SWEET

FRENCH TOAST 9

cranberry cinnamon brioche, creme anglaise, berry compote

YOGURT & BERRY PARFAIT 7

greek yogurt, berries, granola, local honey

BUTTERMILK PANCAKES 10

maple syrup, berry compote, choice of bacon, sausage or country ham

SAVORY

AVOCADO TOAST 9

slaw, cilantro, pickled red onions
EGG* 1 | BACON 2

ENERGY BOWL* 9

wheat berries, pan-roasted fava beans, zucchini, spinach, Hazel Dell mushrooms, egg, avocado sauce

HOUSE-CURED SALMON & SCHMEAR 13

'everything' ciabatta, cream cheese, red onions, cherry tomatoes, capers, dill

FRIED CHICKEN & BISCUIT 10

pimento cheese, hot sauce, green chile gravy, house pickles
EGG* 1 | BACON 2
breakfast potatoes

EGGS & SUCH

SAUSAGE EGG SANDWICH 11

focaccia, shishito peppers, pepper jack cheese, breakfast potatoes

EGG BREAKFAST* 9

two eggs any style, bacon or sausage, breakfast potatoes, choice of toast

SIGNATURE OMELETTE 12

smoked country ham, Hazel Dell mushrooms, peppers and onions, ricotta cheese, breakfast potatoes, choice of toast

FARM STAND SKILLET* 12

sausage, bacon, peppers, onions, garlic, breakfast potatoes, cheddar, over-medium eggs, pico de gallo, choice of toast

STEAK & EGGS* 15

7 oz bistro tender, hollandaise, breakfast potatoes, choice of toast

BISCUIT BENEDICT* 11

poached eggs, hollandaise, choice of smoked country ham, bacon or spinach and avocado, breakfast potatoes

TRIPLE CHEESE OMELETTE 10

goat cheese, swiss, cheddar, breakfast potatoes, choice of toast

VEGGIE FARM STAND SKILLET* 12

Hazel Dell mushrooms, broccoli, peppers, onions, garlic, breakfast potatoes, cheddar, over-medium eggs, pico de gallo, choice of toast

VEGETABLE QUICHE 9

seasonal vegetables, asiago cheese, side salad

BREAKFAST BURRITO 10

carnitas, breakfast potatoes, peppers, onions, scrambled eggs, cheddar cheese, green chile gravy, salsa roja, pico de gallo

FRESH BAKED

PECAN STICKY BUN 4

house favorite

CINNAMON ROLL 4

classic favorite

B, B & J 4

biscuit, butter, house-made jam

BEVERAGES

BINDLE COFFEE 3

COLD BREW 5

TEAKOE TEAS 3

JUICE 4

PI CHAI 5

CARAMEL CIDER 5

HOT CHOCOLATE 5

CAPPUCCINO 5

LATTE 5

syrup flavors: caramel, hazelnut, creme de menthe, mocha, vanilla .75

dairy alternatives: almond, coconut, macadamia, oat, soy .75

SIDES

BREWERS BREAKFAST CEREAL 6

APPLE SMOKED BACON 4

GRILLED HAM 4

BREAKFAST SAUSAGE PATTY 4

FRESH FRUIT 5

BREAKFAST POTATOES 4

THICK-CUT TOAST 3

GLUTEN-FREE BREAD 4

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



LUNCH

Served 11 am to close

STARTERS

HUMMUS 8

heirloom carrots, pita

SMOTHERED COLORADO FRIES 8

green chile gravy, pepper jack cheese, jalapenos, chives, bacon

GREEN BEAN FRIES 8

chile corn dusted green beans, avocado lime sour cream

CHILLED MELON SOUP

olive oil, cucumber relish

CUP 4 BOWL 6

POBLANO CARNITAS SOUP

hominy, tortilla strips

CUP 4 BOWL 6

COLORADO BISON HAND PIE 7

blueberry ground mustard

SMOKED TROUT DIP 12

Riverence Farms smoked ruby trout, dill, chives, hard-boiled eggs, pickled red onions, trout roe, warm baguette

BUTTERMILK ONION RINGS 7

thick cut onions, house ranch or Ginger and Baker sauce

SALADS

TUNA SALAD STUFFED TOMATO 12

market greens, radishes, red onions, celery, carrots, herb croutons, white balsamic

CORN BURRATA SALAD 10

cherry tomatoes, tarragon, roasted corn, arugula, toasted baguette, sweet corn vinaigrette

GINGER AND BAKER SALAD 11

red leaf lettuce, cambozola cheese, red beets, avocado, candied ginger, toasted crostini, ginger-mint vinaigrette

STEAK & WEDGE SALAD 15

chilled iceberg, tomato-ginger chutney, herb croutons, buttermilk-herb dressing

GREEN BEAN SALAD 11

arugula, charred shishitos, pickled red onions, hard-boiled egg, marcona almonds, bacon, ricotta cheese, herb-citrus vinaigrette

ZUCCHINI RIBBON SALAD 10

jicama, whipped goat cheese, toasted sunflower seeds, berries, strawberry-jackfruit vinaigrette

ADD TO ANY SALAD

CHICKEN 5 | SALMON* 7 | STEAK* 6

MAINS

CAFE BURGER* 11

half-pound patty, american cheese, lettuce, red onion, house pickles, tomato choice of fries or side salad

BACON 2 | AVOCADO 1 | EGG 1 | PULLED PORK 3

CHICKEN POT PIE 16

HOUSE FAVORITE

slow-roasted chicken, carrots, celery, onion, herbs, hand-rolled pie crust

TURKEY PESTO SANDWICH 12

avocado, pico de gallo, spinach, pepper jack cheese, cilantro pesto choice of fries or side salad

ITALIAN BEEF SANDWICH 14

shaved prime rib, giardiniera, pimento aioli choice of fries or side salad

VEGETABLE POT PIE 14

HOUSE FAVORITE

garden vegetables, hand-rolled pie crust

PASTRAMI REUBEN 14

swiss cheese, sauerkraut, russian dressing, rye bread choice of fries or side salad

FISH OR JACKFRUIT & CHIPS 15

6 oz red rock cod or jackfruit, Sad Panda beer batter, tartar, apple slaw

MAC & CHEESE 12

cavatappi, white cheddar, parmigiano-reggiano, toasted breadcrumbs

CHICKEN 5 | BACON 2 | VEGETABLES 2

VEGGIE WRAP 11

roasted veggies, fava bean hummus, romaine, herbed citrus vinaigrette, marinated navy beans choice of fries or side salad

DINNER

Served 4 pm to close

ENTREES

served with a cup of soup or side salad

SEARED SALMON* 20

summer succotash, sweet corn vinaigrette

COUNTRY FRIED CHICKEN 17

butter milk biscuit, slaw, mashed potatoes

CHERRY CHIPOTLE BBQ PORK RIBS 18

half rack, sweet potato tots, apple slaw

ELK & RICE* 20

Anson Mills Carolina Gold "dirty" rice, elk andouille sausage, cajun shrimp, poached egg

PRIME RIB* 23

patty pan squash, red wine au jus, baked potato LOADED BAKED POTATO 2

SUMMER SHRIMP PASTA 18

pan-seared shrimp, handmade pasta, roasted vegetables, parmigiano reggiano, cherry tomatoes

SPICY LAMB KABOBS* 19

mushrooms, onions, peppers, chilled moroccan bean salad, green curry

GRILLED EGGPLANT 16

lentil salad, cherry tomatoes, pine nut romesco, caperberries

FROM THE BAKERY

FRESH-BAKED PIE 6

Dig your fork into a flaky slice from the bakery. Choose from seasonal fruit, cream and custard pies. Thinking about pie for breakfast? Good thinking.

A LA MODE 2

FRESH BAKED PASTRIES

Choose from today's selection of melt-in-your-mouth cookies, brownies, tarts and treats.

All crafted by our talented team of bakers.

PIE MILKSHAKE 6.75

We blend up a slice of frozen house-baked pie with vanilla ice cream and a splash of milk. The result? Lipsmackin', toe tappin' bliss.

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