LOUDOUN RESTAURANT WEEK 2018



Lunch Menu \$16.18

Choose one (1) item from each of the below categories

Starter or Dessert

SIGNATURE TOMATO & CHEESE SOUP vegetarian

WEDGE SALAD

iceburg lettuce, grape tomatoes, red onion, bacon, gorgonzola cheese crumbles balsamic glaze, and buttermilk ranch

CARROT CAKE

five delicious layers with carrots, pineapple, pecans and cinnamon surrounded by cream cheese icing and walnuts

BRIOCHE PRALINE BREAD PUDDING

drizzled with crème anglaise and caramel sauce

Entrée

MALIBU SANDWICH

roasted turkey, muenster, avocado, cucumbers, arugula, tomato, and herb mayo on house made multigrain bread and house made parmesan chips on the side

"GOTTA HAVE IT" BURGER*

char-grilled 100% grass-fed New Zealand Black Angus beef topped with swiss cheese, applewood smoked bacon, sautéed onions, mushrooms, and cayenne aioli on a brioche bun and fresh cut fries on the side

MARGHERITA PIZZA

traditional Neapolitan pizza with hand stretched dough, crushed tomato sauce, fresh mozzarella cheese, and fresh basil

*These items may be served raw or undercooked, or contain/may contain raw or undercooked ingredients. The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.



19890 Belmont Chase Drive, Suite 135
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BakersCrust.com

LOUDOUN RESTAURANT WEEK 2018



Dinner Menu \$29.18

Choose one (1) item from each of the below categories

Starter

CALAMARI

fried calamari served with a sweet chili sauce

GINGER SESAME BBQ PORK RIBS*

with ginger, sesame oil, BBQ sauce, hoisin, and topped with pickled vegetables

MAPLE BACON BRUSSEL SPROUTS

Entrée

SHRIMP & GRILLED AVOCADO SALAD

grilled shrimp, mango, avocado, red onion, almonds, and mixed greens tossed in a persian lime vinaigrette and topped with crispy beets

HAWAIIAN FLAT IRON STEAK*

hawaiian marinated flat iron steak, lemon parmesan broccolini, and cauliflower mashers

TUNA POKE BOWL*

sashimi tuna, farro, seaweed salad, avocado, pickled vegetables, sriracha aioli, and seaweed chips on the side.

FARM TO TABLE PIZZA

traditional Neapolitan pizza with hand stretched dough, alfredo sauce, basil pesto, crushed red peppers, fresh mozzarella cheese, artichokes, spinach, broccolini, and seasoned tomatoes

Dessert

CARROT CAKE

five delicious layers with carrots, pineapple, pecans and cinnamon surrounded by cream cheese icing and walnuts

BRIOCHE PRALINE BREAD PUDDING

drizzled with crème anglaise and caramel sauce



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