

DAISY BAKER'S | TROY, NY
Established 1974

APPETIZERS

SOUP DU JOUR prepared fresh daily with seasonal ingredients. cup 3 bowl 5

CREAMY SPRING SNOW CORN CHOWDER with andouille sausage, mulato chile oil, and topped with a blue cornmeal fried Duxbury oyster 9

GRILLED FLATBREAD topped with Montrachet goat cheese, caramelized walla-walla onions, roasted peach, baby arugula, and balsamic honey 10

HOUSE MADE BOURBON SPIKED CHICKEN LIVER PATÉ served with grainy mustard, pickled pear, aspic, cornichons, on crisp baguette 9

FLASH FRIED CALAMARI with rouille, cherry peppers, and charred lemon 9

SAVORY CRAWFISH CHEESECAKE topped with tempura lobster, smoked paprika dust, meyer lemon citronette, on a sourdough pretzel crust 11

RICE CRACKER CRUSTED AHI TUNA served with wakame-sesame salad, valencia orange pickled red onion, black watermelon ponzu, and sriracha aioli 11

SALADS

FIELD GREENS SALAD *Community Gardens Produce Project* organic mesclun, cherry tomato, english cucumber, shaved red onion, served olive oil & red wine vinegar and lemon wedge 7

BABY SPINACH SALAD baby spinach, roquefort cheese, crispy garlic chips, with an applewood smoked bacon-shallot vinaigrette 8

BEET SALAD roasted and chilled *Community Gardens* red, gold, and candy cane beets, toasted pistachios, creamy goat cheese, and raisins, drizzled with a ruby grapefruit-basil vinaigrette 9

ENTREES

BRINED AND FIRE GRILLED RACK OF KUROBUTA PORK served with crispy prosciutto, roasted red grapes, in a pomegranate-horseradish demi-glace 23

ROASTED MURRAY'S FARMS HALF CHICKEN smothered in an orange-espresso BBQ glaze, served with english cucumber, cherry tomato, and grilled ciabatta panzanella salad 19

PAN SEARED BREAST & ROASTED LEG OF LONG ISLAND DUCKLING with a braeburn apple-onion puree, and calvados-thyme pan jus 23

PAN ROASTED FILET OF SCOTTISH SALMON with a shallot-honey glaze, applewood smoked bacon-sweet corn risotto, and *Farmer's Market* pea shoots 23

FIRE GRILLED HAND CUT 16OZ NEW YORK STRIP STEAK with bone marrow-gorgonzola Maître D butter, and crispy onion threads 24

HAND CUT 9OZ CHOICE FILET MIGNON AU POIVRE prepared in the traditional manner circa 1930, with smashed black peppercorns, dijon, demi-glace, cream, and cognac 28

OVEN ROASTED BEEFSTEAK TOMATO stuffed with baby spinach, goat cheese, and lemon-rosemary rice, on charred peasant bread with melted garlic cream sauce 18

An 18 % gratuity will be added on parties of six (6) or more. There is a \$5 split-plate charge.

EXECUTIVE CHEF: RYAN CUSACK | SOUS CHEF: ANDREW HAMM

DAISY BAKER'S | 33 2nd Street Troy, NY 12180 | 518.266.9200
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