



All Day Menu

House Cured Olives Warm and Spicy	5
Soft Pretzel Bites Housemade Mustard and Blue Cheese Dip	6
Charcuterie Assorted Pates, Terrines and Salumi	6/18
Cheese Plate Assorted Cheeses and Accompaniments	6/18
French Onion Soup Classic Gratinee	8
Simple Green Salad Verjus Vinaigrette and Blue Cheese Crostini	7
Caesar Salad Hearts of Romaine, Parmesan, Garlic Dressing, Anchovy	8
Fondue Warm Alpine Cheese Dip, Apples, Bread	10
Poutine French Fries, Roasted Shallot Gravy, Housemade Cheese	9
Tapas Plate Daily Presentation	14
French Omelette Duck Eggs, Gruyere Cheese	12
Steamed Clams Anchor Liberty Ale, Garlic, Herbs, Crostini	12
Bar Burger Baxter's Mix of Beef and Bison with Housemade Condiments	14

A gratuity of 18% will be added to parties of 6 or more, 2% civic fee will be added to all checks, \$2 split plate charge, Discounts not available on Prix Fixe Menus, Vertical Plus Coupons not valid for alcohol or gratuity



Lunch Additions

Salad Addition	8
Spanish Chorizo, Manchego, Piquillo Peppers, Tapenade, French Roll	
Grilled Sausage Sandwich	13
Spanish Chorizo, Manchego, Piquillo Peppers, Tapenade, French Roll	
Baekhoff (Alpine Pot Pie)	16
Wine Braised Beef and Lamb with Potatoes and Vegetables, Puff Pastry	
“Backcountry Energy” Gratin	16
Triple Cheese and Cream Mac ‘n’ Cheese with Braised Pork Belly, salad	
Baxter’s “Pizza”	Mkt
Daily Flatbread with Accompaniments	
Rotisserie Platter	Mkt
Daily Offering from our Outdoor Barbeque	
Cheese Selection	6 each / 18 all
Nancy’s Camembert-New York, Sheep & Cow’s Milk, Pear	
Sally Jackson-Washington, Raw Cow’s Milk, Chestnut Leaves, Toasted Walnuts	
Northern Gold-California, Raw Cow’s Milk, Apple	
Humbolt Fog-California, Goat’s Milk, Cherry Tomatoes	
Charcuterie	6 each / 18 all
Salumi -Finocchiona, Rosemarino Lardo,	
La Quercia Prosciutto ‘Americano’, Cured Duck Breast	
Pate -Pork Rillettes, Chicken Liver Pate	
Terrine - “Hunter’s”: Duck, Rabbit, Venison, Pork	

Baxter’s credo is to create a menu using the finest seasonal ingredients available, using organic and sustainable products from local farmers and ranchers whenever possible. Our philosophy is to present this Northern California cuisine in a simple yet modern approach.