



Welcome to Cambridge, MD! Thank you for supporting our town, we hope you love it just as much as we do. Here at Black Water Bakery you'll find a full breakfast and lunch menu, pastries and plenty of sweets- all made in house. We have muffins, breads, cupcakes and much, much more. All items pair perfectly with a cup of Chesapeake Coffee Roasters coffee or a hand-pulled latte.

Looking for something a little more? We're now serving all-day breakfast and lunch alongside daily specials! We offer a variety of breakfast options: omelets, sandwiches, quiche, pancakes, and waffles. Oh, and did we mention the cocktails? Because we have those too. Bloody Mary's, mimosas and specialty seasonal cocktails... we have a little bit of everything. Enjoy!



FEELIN' BOOZY?

BUILD-YOUR-OWN MIMOSA \$8

choice of freshly squeezed OJ, freshly squeezed grapefruit, apple juice or cranberry juice served with champagne

add floaters: Lyon's curacao or Lyon's blackberry rum \$1
add fruit: blueberry or strawberry \$1

MIMOSA BUCKET \$32

serves 4-5, bottle of champagne with cranberry and apple juice and choice of OJ or grapefruit
add floaters: Lyon's curacao or Lyon's blackberry rum \$5

BUILD-YOUR-OWN BLOODY MARY \$9

tito's vodka, choice of george's mild or spicy blood mary mix

rim: old bay, cecil's rub, salt & pepper or garlic salt
choice of 3 toppers: celery, green olives, pickled carrots, pickled okra, pickled green beans, pickled asparagus, pepperoncini, pickle spear, bacon \$2, crab \$6

CRUSH \$9

freshly squeezed OJ or grapefruit juice, vodka and triple sec topped with your choice of sprite or club soda

BOOZY COFFEE \$10

freshly brewed hot or cold CCR coffee with your choice of Lyon's coffee rum, jameson, kahlua or baileys

BLACKBERRY BUMBLE \$12

blackberry rum, bulleit bourbon, lemonade and club soda

ESPRESSO MARTINI \$10

coffee liqueur, espresso, dark chocolate and vodka

CRANBERRY MULE \$8

ginger ale, cranberry juice and vodka

EXTRA DIRTY CHAI \$9

ole smoky tennessee salty caramel whiskey, chai tea, milk of choice

CARAMEL APPLE MARTINI \$12

apple crown, salted caramel crown, lemon juice, syrup and apple cider

KENTUCKY BUCK \$9

muddled strawberries, lemon juice and bulleit topped with ginger beer

WINE \$8

sauvignon blanc, pinot noir, chardonnay, BABE pinot grigio, BABE rose

MINI PROSECCO BOTTLE \$8

lamarca prosecco

BEER VARIES

RAR Nanticoke nectar, RAR country ride, RAR groove city, corona, michelob ultra, modelo especial

SINGLE SHOT \$5

ask your server

MILKS

NON-DAIRY MILK \$0.50

whole, skim, almond, soy, coconut, oat

FLAVORS

\$0.75

cookie butter, honey, brown butter, amaretto, caramel, cinnamon, coconut, dark chocolate, french vanilla, hazelnut, salted caramel, vanilla, irish cream, lavender, mocha, peppermint, pumpkin spice, raspberry, rose, sugar free vanilla, sugar free caramel, cherry, cinnamon, maple spice

HAND CRAFTED CAFFEINE

SOURCED LOCALLY FROM
CHESAPEAKE ROASTING COMPANY

HOT COFFEE	\$3.00
RED EYE	\$4.00
BLACK EYE	\$5.00
PURPLE EYE	\$6.00
AMERICANO	\$2.75
LATTE	\$4.25
MACCHIATO	\$4.00
CAPPUCCINO	\$4.25
CHAI LATTE	\$4.25
HONEY LAVENDER CHAI	\$4.75
COLD BREW	\$4.75
NITRO COLD BREW	\$5.50
POOR MAN'S MOCHA LATTE	\$4.75
PEPPERMINT MOCHA LATTE	\$4.75
LAVENDER LATTE	\$4.50
VANILLA LATTE	\$4.50
FRAPPE	\$5.50
ESPRESSO SHOT	\$1.00
CAMPFIRE HOT CHOCOLATE	\$3.50
FROZEN HOT CHOCOLATE	\$5.50

REFRESHING SIPS

ICED TEA	\$2.50
FRUIT SMOOTHIE	\$5.50
FRESHLY SQUEEZED ORANGE JUICE	\$3.50
FRESHLY SQUEEZED GRAPEFRUIT JUICE	\$3.50
CRANBERRY JUICE	\$2.50
APPLE JUICE	\$2.50
CHOCOLATE MILK	\$3.00
MILK	\$3.00
SPARKLING WATER	\$2.00
BOTTLED WATER	\$1.00

TEAS

WHITE GINGER PEAR	\$3.25
DECAF BREAKFAST	\$3.25
ORCHID VANILLA	\$3.25
CITRUS MINT	\$3.25
PUMPKIN SPICE	\$3.25
BLUEBERRY MERLOT	\$3.25
ZEN	\$3.25
GREEN TEA	\$2.25
EARL GREY	\$2.25
ENGLISH BREAKFAST	\$2.25
	\$2.25

SCAN TO PLACE
TO-GO ORDER



CONNECT WITH US ON
SOCIAL MEDIA

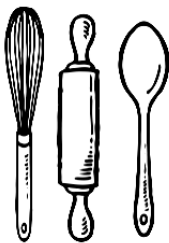


CONNECT WITH US ON
SOCIAL MEDIA

 BLACKWATERCOFFEESHOP

 BLACK WATER BAKERY

black water



SCAN TO PLACE
TO-GO ORDER



PROUD SPONSOR OF "THE MOST IMPORTANT MEAL OF THE DAY"

STARTERS

- LOADED BREAKFAST FRIES** \$8
french fries, bacon, tomatoes, avocado, sunny-side egg, comeback sauce and scallions, add cheese \$2 or chicken \$5
- CRISPY BRUSSELS** \$12
topped with pecan crusted bacon and balsamic glaze
- MILLION \$ BACON** \$6
sweet peppered bacon
- YOGURT PARFAIT** \$9
greek vanilla yogurt topped with michelle's granola, strawberries and blueberries (gf- no granola)
- CHIKA CA-CHOW SHRIMP** \$16
spicy fried shrimp, queso fresco and scallions
- CRAB DIP** \$13
creamy crab-filled dip topped with old bay, served with toast or seasoned crostinis
- TOMATO BISQUE** ^{GF} \$4/7
cup or bowl of our creamy tomato bisque
- TURKEY CHILI** ^{GF} \$8
sweet with a hint of heat, served with fritos, sour cream and cheddar cheese
- BUTTERNUT SQUASH SOUP** ^{GF} \$6/8
topped with whipped cream and candied pecans

SALADS

salad toppers: sliced avocado \$2, thinly sliced turkey \$4, chicken \$5, crab cake \$12, salmon \$9

- HONEY MUSTARD** \$13
mix of romaine and arugula, bacon, avocado, corn, red onion, tomato, and seasoned grilled chicken topped with honey mustard dressing
- BEET, QUINOA + ARUGULA** \$12
arugula, beets, quinoa, green apple, avocado, pistachios, and goat cheese topped with a red wine vinaigrette
- CHICKEN POPPY** \$11
spinach, chicken, walnuts, apple, and goat cheese topped with poppyseed dressing
- ROASTED BUTTERNUT SQUASH** \$12
arugula, crispy chickpeas, butternut squash, crushed pecans, feta cheese and red pepper vinaigrette

KIDDOS
(UNDER 13)

- PANCAKE STACK** \$7
pancake stack served with butter and syrup, choice of bacon, sausage, or scrapple. substitute for fruit cup \$1. add strawberries, blueberries and/or chocolate chips \$2
- YOGURT PARFAIT** \$5
vanilla yogurt, strawberries, blueberries and michelle's granola
- BREAKFAST TRIO** \$7
meat and eggs with your choice of one side

BREAKFAST FAVORITES

- ACAI BOWL** ^{GF} \$12
acai puree topped with honey, michelle's granola, banana, blueberries, strawberries, coconut and chia seeds (gf- no granola)
- BREAKFAST TRIO** ^{GF} \$12
your choice of meat, three eggs your way and one side (gf- no scrapple)
- QUICHE LORRAINE** \$14
swiss chard, bacon, onions, and smoked gouda, choice of one side
- HUEVOS RANCHEROS** \$15
black beans, pico de gallo, roasted tomato chili sauce, two eggs your way, choice of meat: chicken or chorizo on a crispy flour tortilla
- AVOCADO TOAST** \$13
smashed avocado seasoned with a hint of sriracha, salt & pepper and "everything but the bagel" seasoning. topped with two eggs-your-way and balsamic glaze drizzle on our house made bread, choice of one side
- BREAKFAST QUINOA BOWL** ^{GF} \$9
quinoa, pico de gallo, black beans, avocado and sunny-side egg topped with spicy red pepper chimichurri, add bacon/sausage/scrapple \$2, add crab/chicken \$5) (gf- no chimichurri or scrapple)
- BREAKFAST BURRITO** \$12
eggs, sausage, corn, black beans and cheddar cheese served with house made burrito or tomatillo sauce, add avocado \$2, choice of one side

- PLAIN JANE BREAKFAST SAMMIE** \$8
egg & cheese on your choice of house made bread, bacon/sausage/scrapple \$3, avocado \$2, choice of one side
- CHORIZO TACOS** \$12
scrambled eggs, pico de gallo, pepper jack cheese, chorizo, and avocado wrapped in flour tortillas, choice of one side
- THE OG BREAKFAST SAMMIE** \$12
egg, tomato, sausage and cheddar cheese on a freshly baked croissant, avocado \$2, choice of one side
- BISCUITS & GRAVY** \$5/10
sausage gravy poured over stef's house made biscuit (available as one or two biscuits)

OMELETS
EGG WHITES \$2

- GREEN GIANT** ^{GF} \$12
asparagus, smoked gouda, and bacon wrapped in an omelet, choice of one side
- CRAB OMELET** ^{GF} \$16
clayton's crab meat, cheddar, and old bay wrapped in an omelet and topped with sriracha hollandaise, choice of one side
- EASTERN SHORE** \$11
fried scrapple and smoked gouda wrapped in an omelet, choice of one side
- VEGGIE** ^{GF} \$10
spinach, red onion, tomato and cheddar cheese wrapped in an omelet, choice of one side

FROM THE GRIDDLE

SERVED WITH BUTTER AND SYRUP

1: CHOOSE A BASE

- pancake \$10
- waffle \$10
- french toast \$10

2: TOP IT

- bourbon pecan +\$5
- banana foster +\$4
- candied apple +\$4.50
- berries & cream +5

3: PICK A SIDE

- sausage
- bacon
- scrapple
- fruit cup +\$1

SANDWICHES

- GRILLED CHEESE + BISQUE** \$7
cup of tomato bisque, grilled cheese served on house made bread, choice of cheese, add avocado/bacon/sausage/scrapple \$2, add chicken \$5, add turkey \$4
- NASHVILLE HOT CHICKEN** \$16
spicy fried chicken served with coleslaw, cajun comeback sauce and pickles, choice of one side
- TURKEY CLUB** \$15
stef's house made cracked wheat or brioche bread, turkey, bacon, tomato, lettuce and garlic aioli, choice of one side
- SEARED SALMON BLT** \$16
seared salmon, million dollar bacon, lettuce, and tomato served on a house made brioche bun with garlic aioli, choice of one side
- FALL PANINI** \$14
turkey, cranberry chutney, sliced apples, goat cheese, garlic herb butter served on ciabatta, choice of one side

LUNCH FAVORITES

- COUNTRY SHRIMP & GRITS** ^{GF} \$17
cheddar stone ground grits with onions, peppers and bacon
- CHICKEN POT PIE** \$14
braised low country chicken, corn, celery, carrots, green beans

- BLUEBERRY MUFFIN \$3
- ALMOND CHEESE DANISH \$4
- CINNAMON ROLL \$4

CHECK OUT OUR PASTRY CASE FOR
DAILY SPECIALS!

^{GF} INDICATES GLUTEN-FREE ITEM OR EASILY MODIFIED TO BE GLUTEN FREE. FOR THOSE HIGHLY SENSITIVE, WE DO NOT HAVE A SEPARATE KITCHEN TO FULLY PREVENT CROSS CONTAMINATION

ABOVE-AVERAGE SIDES

LISTED PRICE FOR MENU ITEM SIDE
A LA CARTE PRICING STARTS AT \$3

ARUGULA
HOME FRIES
FRENCH FRIES
COLESLAW

CHEDDAR GRITS +1
BACON +2
SAUSAGE +2
SCRAPPLE +2

MILLION \$ BACON +4
PECAN CRUSTED BACON \$5
TOAST +1.5
CROISSANT +1

FRUIT CUP +3
BISCUIT +1
PANCAKE +1
WAFFLE +3