



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, peperoncini, 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	
GRAND SLAM	\$8
grand mariner, lemon juice, club soda	
LIMONCELLO SPRITZ	\$9
limoncello, prosecco, soda water, lemon slice garnish	
SPICY CUCUMBER JALAPENO MARGARITA	\$10
casamigos blanco, fresh lime juice, simple syrup	
COCONUT CREAM PIE	\$9
coconut rum, lime juice, egg whites	
RANCH WATER	\$9
topo chico lime, casamigos, lime garnish	
SOUTHERN SPIKED ICED TEA	\$11
peach & orange blossom vodka, green tea, lemonade	
BLUEBERRY LEMONADE	\$9
muddled blueberries, blueberry vodka, lemonade	
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	
KENTUCKY BUCK	\$9
muddled strawberries, lemon juice and bulleit topped with ginger beer	
WINE	\$8
sauvignon blanc, pinot noir, chardonnay, 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	

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
SODA (COKE, DIET COKE, SPRITE, DR.PEPPER)	\$3.00

TEAS

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

MILKS

NON-DAIRY MILK \$0.50

whole, skim, almond, soy, coconut, oat

FLAVORS

\$0.75

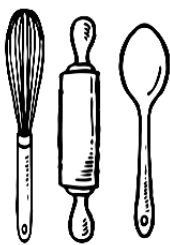
cookie butter, honey, brown butter, amaretto, caramel, cinnamon, coconut, dark chocolate, french vanilla, hazelnut, salted caramel, vanilla, irish cream, lavender, mocha, peppermint, pumpkin spice, raspberry, rose, sugar free vanilla, sugar free caramel, cherry, cinnamon, maple spice

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 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
bacon, tomatoes, sunny-side egg, avocado, comeback sauce and scallions, add cheese \$2 or add chicken \$5
- CRISPY BRUSSELS** \$12
topped with pecan crusted bacon and balsamic glaze
- MILLION \$ BACON** \$7
sweet peppered bacon
- YOGURT PARFAIT** \$9
greek vanilla yogurt topped with michelle's granola, strawberries and blueberries (gf- no granola)
- 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

SALADS

salad toppers: sliced avocado \$2.50, thinly sliced turkey \$4, chicken \$5, salmon \$9

- KALE CAESAR** \$11
chopped kale, pine nuts, crostinis topped with house made caesar dressing and parmesan
- CITRUS SHRIMP + AVOCADO** \$15
poached shrimp, orange segments, avocado, cucumber, red onion with a citrus vinaigrette
- HONEY MUSTARD** \$13
romaine, bacon, avocado, corn, red onion, tomato, and blackened 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

KIDDOS
(UNDER 13)

- PANCAKE STACK** \$7
pancake stack served with butter and syrup, choice of bacon, sausage, or scrapple. substitute for fruit cup \$2. 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 (gluten-free friendly if no scrapple)
- QUICHE LORRAINE** \$14
swiss chard, bacon, onions, and smoked gouda, choice of one side
- 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, black bean & corn salsa, and cheddar cheese served with house made burrito or tomatillo sauce, add avocado \$2, choice of one side
- EGGS BENEDICT** \$16*
crab, spinach, poached egg served on an english muffin and topped with hollandaise sauce, choice of one side

- PLAIN JANE BREAKFAST SAMMIE** \$9
egg & cheese on your choice of house made bread, bacon/sausage/scrapple \$3, avocado \$2.50, 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 \$2.50, 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, choice of one side
- CRAB OMELET** ^{GF} \$15*
clayton's crab meat, cheddar, and old bay topped with sriracha hollandaise, choice of one side
- EASTERN SHORE** \$11
fried scrapple and smoked gouda, choice of one side
- VEGGIE** ^{GF} \$10
spinach, red onion, tomato and cheddar cheese, 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 bacon pecan +\$5
- banana foster +\$4
- berries & cream +\$5

3: PICK A SIDE

- sausage
- bacon
- scrapple
- fruit cup +\$2

SANDWICHES

- TURKEY PANINI** \$13
sliced turkey, pesto, roasted red pepper and provolone, choice of one side
- GRILLED CHEESE + BISQUE** \$8
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, 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

LUNCH FAVORITES

- COUNTRY SHRIMP & GRITS** ^{GF} \$17
cheddar stone ground grits with onions, peppers and bacon
- CHICKEN CURRY SALAD WRAP** \$14
curried chicken, candied pecans, grapes and arugula
- STREET CORN TACOS** \$13
fried chicken, street corn salsa, tomatillo, queso fresco, scallions

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

CHECK OUT OUR PASTRY CASE FOR
DAILY SPECIALS!

ABOVE-AVERAGE SIDES

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

- ARUGULA
- HOME FRIES
- FRENCH FRIES
- COLESLAW
- PANCAKE

- CHEDDAR GRITS +
- BACON +2
- SAUSAGE +2
- SCRAPPLE +2

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

- FRUIT CUP +3
- BISCUIT +1
- FRENCH TOAST +3
- WAFFLE +3



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