

black    water

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** \$9  
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** \$34  
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** \$11  
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 (additional toppers \$1/ea): celery, green olives, pickled carrots, pickled okra, pickled green beans, pickled asparagus, pepperoncini, pickle spear, bacon \$2, crab \$6

**CRUSH** \$10  
freshly squeezed OJ or grapefruit juice, vodka and triple sec topped with your choice of sprite or club soda or champagne +\$1

**DORCHESTER LEMONADE** \$10  
lyon's blackberry rum (from emily's produce), lemonade, mint, and lemon

**TOUCAN TANGO** \$10  
lyon's coconut rum, pineapple juice, lime, ginger beer

**MINT STRAWBERRY MOSCOW MULE** \$10  
tito's vodka, strawberry, mint, lime, ginger beer

**RANCH WATER** \$11  
tequila, topo chico sparkling water, lime garnish (addtl. tequila options available for an upcharge)

**SOUTHERN SPIKED ICED TEA** \$11  
peach & orange blossom vodka, green tea, lemonade

**ELDERFLOWER SPRITZ** \$12  
st. germain, prosecco, soda water, mint and lemon garnish

**BOOZY COFFEE** \$10  
freshly brewed hot or cold CCR coffee with your choice of lyon's coffee rum, jameson, kahlua or baileys (iced option available for +\$2)

**ESPRESSO MARTINI** \$11  
vodka, bailey's, half and half, vanilla, espresso

**EXTRA DIRTY CHAI** \$10  
ole smoky tennessee salty caramel whiskey, chai tea, milk of choice

**KENTUCKY BUCK** \$10  
muddled strawberries, lemon juice and bulleit topped with ginger beer

**WINE** \$9  
sauvignon blanc, pinot noir, chardonnay, pinot grigio, BABE rose

**MINI PROSECCO BOTTLE** \$9  
lamarca prosecco

**BEER** \$5  
RAR Nanticoke nectar, RAR country ride, RAR groove city, corona, michelob ultra, modelo especial

**SINGLE SHOT** \$6  
ask your server

**HAND CRAFTED CAFFEINE**  
SOURCED LOCALLY FROM  
CHESAPEAKE ROASTING COMPANY

HOT COFFEE	\$3.50
RED EYE	\$4.50
BLACK EYE	\$5.50
PURPLE EYE	\$6.50
AMERICANO	\$3.50
LATTE	\$4.75
MACCHIATO	\$4.00
CAPPUCCINO	\$4.75
CHAI LATTE	\$5.00
HONEY LAVENDER CHAI	\$6.00
COLD BREW	\$5.00
NITRO COLD BREW	\$6.00
POOR MAN'S MOCHA LATTE	\$5.25
PEPPERMINT MOCHA LATTE	\$6.25
LAVENDER LATTE	\$5.50
VANILLA LATTE	\$5.50
FRAPPE	\$5.75
ESPRESSO SHOT	\$1.50
CAMPFIRE HOT CHOCOLATE	\$4.00
FROZEN HOT CHOCOLATE	\$5.75

**REFRESHING SIPS**

ICED TEA	\$3.50
FRUIT SMOOTHIE	\$5.75
FRESHLY SQUEEZED ORANGE JUICE	\$3.50
FRESHLY SQUEEZED GRAPEFRUIT JUICE	\$3.50
CRANBERRY JUICE	\$2.50
APPLE JUICE	\$2.50
CHOCOLATE MILK	\$3.50
MILK	\$3.00
SPARKLING WATER	\$2.00
BOTTLED WATER	\$1.50
SODA (COKE, DIET COKE, SPRITE, DR.PEPPER)	\$3.00

**TEAS**

WHITE GINGER PEAR	\$3.50
DECAF BREAKFAST	\$3.50
ORCHID VANILLA	\$3.50
CITRUS MINT	\$3.50
BLUEBERRY MERLOT	\$3.50
RASPBERRY NECTAR	\$3.50
GREEN MANGO PEACH	\$3.50
GREEN TEA	\$2.25
EARL GREY	\$2.25
ENGLISH BREAKFAST	\$2.25

**MILKS**  
NON-DAIRY MILK \$0.50

whole, skim, almond, soy, coconut, oat

**FLAVORS**  
\$0.75

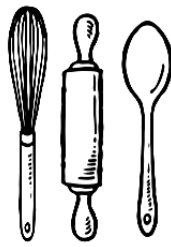
cookie butter, honey, brown butter, amaretto, pistachio, caramel, cinnamon, coconut, dark chocolate, french vanilla, hazelnut, salted caramel, vanilla, irish cream, lavender, mocha, peppermint, raspberry, sugar free vanilla, sugar free caramel, cherry, cinnamon, maple spice

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** \$9  
bacon, tomatoes, sunny-side egg, avocado, comeback sauce and scallions, add cheese \$2 or add chicken \$5
- FRENCH TOAST BITES** \$8  
with cinnamon cream cheese dip
- MILLION \$ BACON** \$7  
sweet peppered bacon
- YOGURT PARFAIT** \$10  
greek vanilla yogurt topped with michelle's granola, strawberries and blueberries (gf-no granola)
- CRAB DIP** \$13  
creamy clayton's crab-filled dip topped with old bay, served with toast or seasoned crostinis
- TOMATO BISQUE** <sup>GF</sup> \$4/7  
cup or bowl of our house made creamy tomato bisque
- TURKEY CHILI** \$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 \$5, chicken \$5, salmon \$9, sauteed shrimp \$6
- STRAWBERRY AVOCADO SALAD** \$13  
spinach, strawberries, avocado, candied pecans, feta cheese with balsamic dressing
  - HONEY MUSTARD** \$14  
romaine, bacon, avocado, corn, red onion, tomato, and blackened chicken topped with honey mustard dressing
  - BEET, QUINOA + ARUGULA** \$13  
arugula, beets, quinoa, green apple, avocado, pistachios, and goat cheese topped with a red wine vinaigrette
  - CHICKEN POPPY** \$13  
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 fruit cup \$2. add strawberries, blueberries and/or chocolate chips \$2
- YOGURT PARFAIT** \$5  
vanilla yogurt, strawberries, blueberries and michelle's granola
- BREAKFAST TRIO** \$9  
meat and eggs with your choice of one side

BREAKFAST FAVORITES

- ACAI BOWL** <sup>GF</sup> \$12  
acai puree topped with honey, michelle's granola, banana, blueberries, strawberries, coconut and chia seeds (gf-no granola)
- BREAKFAST TRIO** <sup>GF</sup> \$12  
your choice of meat, three eggs your way and one side (gf-no scrapple)
- AVOCADO TOAST** \$13  
mashed avocado seasoned with a hint of sriracha and salt & pepper topped with two eggs-your-way, balsamic glaze drizzle and "everything but the bagel" seasoning on our house made bread, choice of one side
- BREAKFAST QUINOA BOWL** \$10  
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)
- BREAKFAST BURRITO** \$13  
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 and old bay, choice of one side
- PLAIN JANE BREAKFAST SAMMIE** \$10  
egg & cheese on your choice of house made bread, bacon/sausage/scrapple \$3, avocado \$2.50, choice of one side
- CHORIZO TACOS** \$13  
scrambled eggs, pico de gallo, pepper jack cheese, chorizo, and avocado wrapped in flour tortillas, choice of one side
- BISCUITS & GRAVY** \$6/11  
sausage gravy poured over stef's house made biscuit (available as one or two biscuits)
- QUICHE LORRAINE** \$15  
swiss chard, bacon, onions, and smoked gouda, choice of one side
- OMELETS**  
EGG WHITES \$2
- GREEN GIANT** <sup>GF</sup> \$12  
asparagus, smoked gouda, and bacon, choice of one side
- CRAB OMELET** <sup>GF</sup> \$15  
clayton's crab meat, cheddar, and old bay topped with hollandaise, choice of one side
- EASTERN SHORE** \$12  
fried scrapple and smoked gouda, choice of one side
- VEGGIE** <sup>GF</sup> \$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 \$11
- waffle \$11
- french toast \$11

2: TOP IT

- bourbon bacon pecan +\$5
- banana foster +\$4
- berries & cream +\$5

3: PICK A SIDE

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

LUNCH FAVORITES

- SUMMER PANINI** \$14  
sliced turkey, red pepper and pesto
- NASHVILLE HOT CHICKEN** \$16  
spicy fried chicken served with coleslaw, comeback sauce and pickles, choice of one side
- BLACK WATER BLT** \$12  
bacon, lettuce, and tomato served on stef's house made cracked wheat or brioche bread with garlic aioli, choice of one side, sub million dollar bacon +\$2
- SEARED SALMON BLT** \$17  
seared salmon, million dollar bacon, lettuce, and tomato served on a house made brioche bun with garlic aioli, choice of one side
- CHICKEN CURRY SALAD WRAP** \$13  
curry chicken, grapes and candied pecans, choice of one side
- CHICKEN CAESAR WRAP** \$14  
deep fried chicken breast, parmesan, romaine with house made caesar, choice of one side
- STREET CORN TACOS** \$14  
buttermilk fried chicken, street corn salsa, tomatillo and pepperjack cheese, choice of one side
- TURKEY CLUB** \$16  
stef's house made cracked wheat or brioche bread, turkey, bacon, tomato, lettuce and garlic aioli, choice of one side
- GRILLED CHEESE + BISQUE** \$10  
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 \$5
- COUNTRY SHRIMP & GRITS** <sup>GF</sup> \$17  
cheddar stone ground grits with onions, peppers and bacon

**ABOVE-AVERAGE SIDES**  
LISTED PRICE FOR MENU ITEM SIDE  
A LA CARTE PRICING STARTS  
AT \$3

ARUGULA  
HOME FRIES  
FRENCH FRIES  
COLESLAW  
PANCAKE

TOAST  
CROISSANT  
BISCUIT  
TURKEY SAUSAGE +3

MILLION \$ BACON +4  
BACON +2  
SAUSAGE +2  
SCRAPPLE +2

FRUIT CUP +3  
FRENCH TOAST +1  
WAFFLE +1  
CHEDDAR GRITS +1