

An incomparable Sunday Brunch with an unrivaled Cider influence.



BRUNCH

Sundays
Until 2:00 PM



DES ŒUFS

Served with frites déjeuner or fresh breakfast salad +\$4

Bauer Breakfast \$20

A juicy, cider-steamed beef Kielbasa served with two eggs any style*.

Mexi Beaucoup \$21

A tender pork tamal smothered in house-made chile verde picante, topped with Cotija cheese, served with two eggs any style*.

PLATS DU JOUR

Served with frites déjeuner or fresh breakfast salad +\$4

Belgian Waffle

A fluffy waffle topped with seasonal fruit compote and Crème Pâtissière.

Crêpes du Jour

Two delicate French pancakes enriched by a choice of Sweet and/or Savory fillings.

\$19

Pain Perdu

French baguette soaked overnight in rich lemon Crème, traditionally reviving "lost bread". Pan-seared for a soft inside and crisp exterior.*

Our Sunday Brunch incorporates classic breakfast ingredients with a distinct hard cider influence to create an unrivaled experience that is:

13° Brix Cider Bistro

PÂTISSERIE

Our delicious baked items are finished to order. Please anticipate additional time as we craft these items.

Chocolatine

Rich dark chocolate wrapped in a flakey butter croissant. \$8

Tartine

A freshly-baked and toasted French demi-baguette. \$10

Croissant

Classic sweet, airy French pastry. \$10

DELICIOUS ADDITIONS

3 Thick-sliced Bacon... \$6

Extra Frites déjeuner... \$6

Kielbasa... \$8

Single Crêpe... \$8

Add Egg*, any style... \$4

Seasonal Fruit du Jour... \$7

THE BRUNCH COCKTAIL

Cider Mimosa

Our select seasonal Hard Cider blended with Orange Juice in a celebratory combination. \$13

BOUNTIFUL BEGINNINGS

Served with frites déjeuner or fresh breakfast salad +\$4

Brunch Monsieur \$21

Sliced Ham, Fontina, Gouda, and Swiss cheeses on a grilled French loaf, smothered with house-made sauce Hollandaise.

Make yours a luxurious **Brunch Madame**; add a fried egg* +\$4

Belgian Benedict \$21

Two eggs*, Canadian Bacon, atop an airy Belgian waffle section and crowned with house-made Hollandaise.

LUNCHEON ITEMS

Salade de Brunch \$21

Crisp greens tossed in our house-made Cider Vinaigrette, topped with Apple, Onion, Tomato and Feta Cheese, and brunched by two hard-boiled Eggs and diced Ham.

Served with frites déjeuner, fresh house salad, or side Salade de Brunch +\$4

Jambon \$17

The Iconic French sandwich. Hand-cut ham and Swiss cheese, on a freshly-baked demi-baguette slathered with creamy European butter.

Fromage Grillé \$17

Creamy Fontina, Gouda, and Swiss cheeses layered on a grilled French loaf seasoned with Herbs du Provence.

BOISSONS

"Taster" Orange Juice... \$3

"Pint" Orange Juice... \$6

Iced or Hot Tea... \$3

Rich Brewed Coffee... \$3

For our Specialty Beverages, Hard Ciders, and Wine Selections, we invite you to view our Drink Menu.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Gratuities for your quality dining experience are greatly appreciated, and distributed amongst the staff.

Parties of 7 persons or more will be subject to a minimum 18% automatic gratuity, split into no more than 3 checks.

Allergy Warning: Menu items may contain milk, eggs, fish, crustacean, tree nuts, wheat, peanuts, soy and / or sesame.

Custom items and substitutions are subject to an additional charge.