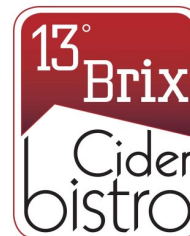


An interpretation of the Classic Delicatessen with an inimitable Cider influence.



MIDDAY

Weekdays & Saturday
11:00 AM — Close



HEARTY PLATES

Served with a choice of side.

Reuben \$17

Layers of hand-cut Pastrami, Swiss, Sauerkraut, and house Cider Dressing on a rich Marble Rye bread, grilled to toasty perfection.

Turkey Pesto \$17

Bacon, hand-cut Smoked Turkey and Swiss cheese, topped with tomatoes and Balsamic onion chutney, baked on a fresh demi-baguette slathered with pesto aioli.

°Brix Cheesesteak \$18

Hand-cut Roast Beef, grilled peppers and onions, topped with melty Mozzarella on a toasted demi-baguette.

Include savory sautéed Mushrooms. +\$2

Additional dipping Au Jus. +\$2

Our unique association of classic delicatessen dishes paired with uncompromising fruit-forward hard ciders in our open space create an inimitable experience that is:

13° Brix Cider Bistro

SOUPE

Offered as your side, or a light but luxurious main.

French Onion Soup

Buttered onions slow-cooked in a robust Beef stock and smothered with house-made Croutons and melted Gruyere cheese. \$6

Soup du Jour

Inspired by sensational flavors, the Seasons, and our Chef's creativity. \$6

FORK & KNIFE

Served with a choice of side.



Croque Monsieur \$18



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

Make yours a luxurious Croque Madame

Add a fried egg +\$3*

Hot Brown \$18

Succulent grilled Chicken breast, savory Bacon, sliced tomato layered atop toasted French loaf and smothered in marvelous Sauce Mornay.

CUISINE CLASSIQUE

Served with a choice of side.

Jambon \$15

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

Fromage Grillé \$13

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

Cider House Club \$17

Hand-cut Ham, Turkey, and Roast Beef heaped with Swiss cheese, lettuce, tomato, mayo and our in-house Cider Mustard on toasted French loaf.

Add savory bacon. +\$2

°Brix Lunch Special

Please enquire with your server as to our specialty item, inspired by in-season ingredients and our Chefs' creativity. \$ Market Price

FRESH FARE

Offered as your side, or a light and crisp main.

Make yours a hearty selection,

Add Chicken Breast or two Hard-boiled Eggs +\$5*

House Salad

Crisp greens tossed in our house-made Cider Vinaigrette, topped with apples, onion, tomato and Feta Cheese. \$6 / \$12

Soup & Salad

Select both side soup and salad for a simply satisfying combo.

\$11

Caesar Salad

Crisp Romaine tossed in tangy house-made dressing, shaved Parmesan cheese, and hand-made Croutons in a quintessential combination. \$6 / \$12

Anchovies available by request. +\$1 / \$2

SCRUMPTIOUS SIDES

Offered as your side or a delicious addition.

Chef's Side

Inspired by local ingredients, flavors of the season, and designed to enhance your experience. \$6

House Seasoned Chips

Kettle-style potato chips tossed with our signature house seasoning blend. \$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.

Custom items and substitutions are subject to an additional charge.