

*"Fruit flavor should not be sacrificed in cider."*

CIDERMAKER ANDY WEST

# MIDDAY

WEEKDAYS and  
SATURDAY



The *SIMPLICITY* of French-inspired **BISTRO FARE** and the *PLAYFULNESS* of **CONTEMPORARY** cuisine

## CUISINE CLASSIQUE

Served with side soup, side salad,  
or house-seasoned chips

### Jambon

The iconic French sandwich. Hand-cut ham and Swiss cheese, slathered with creamy French butter on a freshly baked demi-baguette. \$13

### Fromage Grillé

Smoked Fontina, Gouda, and Swiss cheeses layered on a grilled French loaf seasoned with Herbs du Provence. \$11

### Chicken Salad Croissant

A refreshing, Bistro-style chicken salad on a marvelous full-curl Croissant. \$14

## CIDER HOUSE CLUB

Hand-cut Ham, Turkey, and Roast Beef heaped with Swiss cheese, tomato, lettuce, and our in-house cider mustard. \$15

## 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 cheese. \$5

### Soup du Jour

Inspired by sensational flavors and our Chef's creativity. \$5

## FORK AND KNIFE

### SANDWICHES

Served with side soup, side salad,  
or house-seasoned chips

### CROQUE MONSIEUR

Sliced Ham, Fontina, Gouda & Swiss cheeses on grilled French loaf, smothered with house-made Sauce Mornay. \$15

Make yours a luxurious **Croque Madame**  
add a fried egg\* \$3

### Hot Brown

Succulent chicken, savory bacon, tangy tomato atop a grilled French loaf and smothered in rich Sauce Mornay. \$15

## BOISSONS

For our specialty beverages, we invite you to view our Drink Menu.

Iced or Hot Tea...\$1  
Rich Brewed Coffee...\$2.5

## HEARTY PLATES

Served with side soup, side salad,  
or house-seasoned chips

### REUBEN

Layers of hand-cut Pastrami, Swiss, sauerkraut, and house cider dressing on rich marble Rye bread, grilled to toasty perfection. \$15

### TURKEY PESTO

Bacon, hand-cut Turkey, and Swiss cheese topped with tomatoes and balsamic-caramelized red onions, baked on a fresh demi-baguette slathered with pesto aioli. \$15

### °BRIX CHEESESTEAK

Hand-cut Roast Beef and Swiss cheese, grilled peppers and onions on a toasted demi-baguette. \$15

Include savory sautéed mushrooms \$1  
Additional dipping Au Jus \$1

## 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\* for \$4

### Soup & Salad

Select both side soup and salad for a simply satisfying combination. \$9

House Salad du Jour  
Fresh vegetables on crisp greens, tossed in a house-made cider vinaigrette to give you the flavors of the season.  
\$5 / \$10

### Caesar Salad

Crisp Romaine tossed in tangy house-made dressing, Parmesan cheese and hand-made croutons in a quintessential combination. \$5 / \$10  
Anchovies available by request. \$1

We intertwine the terroir of local-origin foods with prime imported Old World ingredients that create a conscientious and delicious combination.

## Scrumptious Sides

Offered as your side or a delicious addition

### Potato Salad

Classic potato salad folded into a rich and creamy dressing with a unique 13 °Brix twist. \$4

### House Seasoned Chips

Kettle-style potato chips tossed with our signature house seasoning blend. \$2

\*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.

Custom items and substitutions are subject to an additional charge.