

"Fruit flavor should not be sacrificed in cider."

CIDERMAKER ANDY WEST

BRUNCH

SUNDAYS
until 2pm



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

DES ŒUFS

Served with frites déjeuner or fresh breakfast salad

Bauer Breakfast

A juicy, cider-steamed beef Kielbasa served with two eggs any style.* \$13

Mexi Beaucoup

A tender pork tamal smothered in house-made chili verde picante, topped with melted cheese, and served alongside two eggs, any style.* \$16

FRUIT DU JOUR

Served with frites déjeuner or fresh breakfast salad

Belgian Waffle

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

Crêpes du Jour

Two delicate French pancakes enriched by a choice of delicious fillings.

\$13

PAIN PERDU

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

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

PÂTISSERIE

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

Pain au Chocolate

Rich dark chocolate wrapped in a flakey butter croissant. \$5

Tartine

Freshly baked French demi-baguette. \$6

Croissant

Classic sweet, flakey French pastry. \$6

Served with creamy butter and Palisade fruit preserves

Delicious Additions

3 Thick-sliced Bacon...\$3

Frites déjeuner...\$4

Kielbasa...\$4

Single Crêpe...\$5

Egg, any style*... \$3

Seasonal Fruit du Jour...\$4

THE BRUNCH COCKTAIL

Cider Mimosa

Our select seasonal Hard Cider blended with Orange Juice in a celebratory combination. \$8

BOUNTIFUL BEGINNINGS

BRUNCH MONSIEUR

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

Served with frites déjeuner. \$15

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

BELGIAN BENEDICT

Two fried eggs, bistro ham, atop an airy waffle and crowned with house-made Hollandaise.*

Served with frites déjeuner. \$16

LUNCHEON ITEMS

Salade de Brunch

A little bit of everything; greens, seasonal vegetables and fruit, eggs, and cured pork with a house cider dressing. \$14

Jambon

The iconic French sandwich with ham, Swiss cheese and creamy French butter on a fresh demi-baguette; served with a fresh house salad or frites déjeuner. \$13

Fromage Grillé

Smoked Fontina, Swiss, and Gouda cheeses on a grilled French loaf, seasoned with Herbs du Provence; served with a fresh house salad or frites déjeuner. \$12

BOISSONS

"Taster" Orange Juice...\$2

"Pint" Orange Juice...\$5

Hot or Iced Tea...\$1

Rich Brewed Coffee...\$2.5

*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.