**CIDERMAKER ANDY WEST** 





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

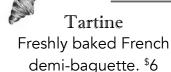
French baguette soaked overnight in a rich lemon crème traditionally reviving "lost bread". Pan-seared for a soft inside with a crisp exterior.\*

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



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<del>-</del>

### 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

"Toster" Orange Juice....\$2

"Pint" Orange Juice....\$5

Hot or Iced Tea....\$1

Rich Brewed Coffee...\$2.5