

LUNCH MENU

Each entrée includes your choice of side soup, side salad, or house-seasoned chips.

SANDWICHES

Fromage Grillé - \$10

Edamer, Fontina and Gouda cheeses on a grilled white bread, seasoned with Herbs du Provence.

Served with your choice of side.

Jambon - \$11

The iconic French sandwich. Thinly-sliced Ham, Edamer cheese and creamy French butter on a fresh demibaguette.

Served with your choice of side.

Turkey Pesto - \$13

Bacon, Turkey, and Edamer cheese with tomatoes and caramelized balsamic red onions, pressed on a fresh demibaguette slathered with basil and garlic pesto. Served with your choice of side.

Reuben - \$14

Warm Pastrami, Edamer cheese, sauerkraut, and traditional dressing on marble rye bread.

Served with your choice of side.

Philly Cheesesteak - \$14

Thinly-sliced Roast Beef and Edamer cheese, grilled peppers and onions on a fresh demi-baguette.

Served with your choice side.

Cider House Club - \$12

Thinly-sliced ham, turkey and roast beef, piled on white bread with tomato, lettuce, cider mustard and mayo.

Served with your choice of side.

SALADS/SOUPS/SIDES

House Salad du Jour - \$10

Seasonal vegetables on crisp greens, with a housemade vinaigrette dressing. Available as your side. Add chicken breast. + \$3

Caesar Salad - \$10

A true classic. Crisp Romaine lettuce, tangy Caesar dressing, Parmesan cheese and house-made croutons. Anchovies available by request. Available as your side.

Add chicken breast. + \$3

Tomato Curry Bisque

Creamy tomato soup, seasoned with a little heat from yellow curry.

\$5.00 a cup, or enjoy as your side.

Soup du Jour

Our soup of the day, inspired by in-season ingredients and the creativity of our chefs. \$5.00 a cup, or enjoy as your side.

Potato Salad

A classic potato salad folded into a creamy dressing with a unique 13 °Brix twist. \$3.00 a cup, or enjoy as your side.

House Seasoned Chips

Kettle-style potato chips with our signature house seasoning.

\$1.50 \(\text{a} \) la carte, or enjoy as your side.