



February 18 - 22, 2026

Bread

Sourdough

Classic 12-
White Cheddar and Chive 13-

Focaccia

House Focaccia 12-
Caramelized Onion and Fennel 13-

Baked Goods and Bites

Apple Danish 7.5

Today's Scone 5-
served with salted butter

Today's Muffin 3.5

Blueberry Cinnamon Roll 7.5

Cookies

Sea Salt Chocolate Chip 3-
Cowboy- cinnamon cookie, oats, toffee, pecans,
pretzels 3-

Parfait

Vanilla yogurt, fresh berries, house-made granola 4.5-

Spinach and Artichoke Hand Pie 7.5

Features

Quiche

Spinach and artichoke. Side bistro salad with lemon vinaigrette (veg) 15-

Blueberry Brie

Scrambled egg, house-made maple blueberry sausage, brie cheese, honey wheat wrap 14-

Cider Mill Wrap

Inspired by The Cider Mill house salad- roasted chicken, spring mix, cheddar cheese, pickled apples, raisins, cider-dijon dressing, honey wheat wrap 14-

Nordic Sunrise

Smoked salmon, jammy egg, smashed avocado, whipped "everything" cream cheese, pickled red onions, sourdough bread 16-

The Muse

Roasted eggplant, basil stracciatella, roasted peppers, sun-dried tomato pesto, arugula, asiago-herb focaccia 16-

Nonna

Sun-dried tomato marinated tofu, roasted potatoes, peppers, onions, house-made tomato sauce, vegan mozzarella. Served casserole-style (vegan, GF) 13-

Roman Holiday

Crispy chicken cutlet, white truffle shredded Caesar, shaved asiago, crouton crunch, focaccia 16-