



THE CRANE & PELICAN CAFE



Bridgehouse hard cider is different from most that you will find in Iowa, because they only use fresh cider apples that are harvested by hand on their orchard in Long Grove, Iowa. Every cider is natural & hand-crafted, with a signature clean, crisp & refreshing taste. The family personally grows, harvests, ferments, blends, bottles & delivers Bridgehouse Cider to you!

\$29.95/ person for all 3 courses paired with Ciders

First Course - Green Apple & Candied Walnut Salad



Paired with Liquid Gold - A bone-dry, small batch cider made from an apple blend of Ellis bitter, Goldrush and Porters perfection. This trio of apples imparts bold tannins with a lingering acidity to help make for a truly unique drinking experience. This cider pairs well with meats and cheeses. Tasting notes of lemon rind, grapefruit and green apple. Best served chilled or on the rocks. ABV 8%

Second Course - Roasted Pork Loin with Braised apples



Paired with Ricki's Backyard Peach Ginger - Fruit forward flavor of peach & ginger, this cider is perfect with warm summer evenings. ABV 6.9%.

Third Course - Apple Butter Pie with Brandy Cream



Paired with Crooked Cat A medium sweet cider made exclusively with early season apples and only offered seasonally in the autumn & winter. It is flavored with natural caramel for a warm taste on cool evenings. ABV 6.5%.