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*Once upon a time, a boy and a girl left their jobs, strapped on back packs and together they went to see the world. They ate steak and frites in London, pasta in Italian cafes, crepes on the streets of Paris, and meats and cheeses in tiny Spanish bars. They wandered without a plan, enjoying the peace of a slower world, savoring the feeling of unhurried time.*

*Still, time did pass. And eight months later... the two returned to the States in search of jobs and a new start.*

*Then, the boy had an idea. He wanted to open a restaurant - a restaurant that would bring back the made from scratch flavors and dishes he had enjoyed on his adventures. He wanted to make a cozy neighborhood spot, that could become a part of the community by serving up homemade delicious food and drink in a comfortable, down to earth place. The awning went up, and the doors opened to a little European Gastropub, Crepe Cellar Kitchen & Pub.*

*Welcome, we're so glad you're here!*

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3116 N Davidson Street Charlotte, NC 28205  
crepecellar.com



 **Crêpe Cellar**  
KITCHEN & PUB



## CHARCUTERIE

### CHEESES

**BAY BLUE**  
Point Reyes Farm, CA 7  
mild & mellow, salted caramel finish,  
aged 90 days

**LANDAFF**  
Jasper Hill Farm, VT 7  
semi-firm, bright buttermilk & savory  
brown butter notes

**TEAHIVE**  
Beehive Cheese Co., UT 7  
creamy, fragrances of orange  
blossoms, tea-rubbed rind

**ROCKET'S ROBIOLA**  
Boxcarr Farm, NC 7  
ash-dusted, gentle almond & bright  
mushroom notes, chalky but silky

### MEATS

**PROSCIUTTO AMERICANO** 9  
**SPECK** 6  
**BRESAOLA** 6

### CANS

**JOSE GOURMET SARDINES**  
16  
olive oil  
tomato  
olive oil with lemon  
smoked, in olive oil

**TROUT PÂTÉ IN PORT WINE**  
12

add grilled bread +2.5

### APERITIFS

**RICARD PASTIS** 9  
french anise and licorice flavors,  
grapefruit zest, served with cold water

**APEROL SPRITZ** 9  
italian amaro with bitter orange,  
gentian rhubarb and cinchona,  
aperol, sparkling wine, orange peel

**JET SET** 12  
death's door gin, amaro nonino,  
aperol, lemon, orange twist

**BITTERSWEET** 13  
citadelle gin, montenegro, compari,  
lemon twist



## STARTERS

**FRENCH ONION SOUP** 8  
melted gruyère & crostini

**PEL MUSSELS** 14  
bacon, caramelized onions, shallots,  
apples, cider cream

**PESTO BRIE FRIES** 8 SM /13 LG  
hand-cut, twice-fried with pine nut  
basil pesto, melted brie, tomatoes

**SCALLOPS PASTIS** 15  
ricard pastis beurre blanc,  
fennel pollen

**BURRATA** 12  
housemade burrata with olive oil,  
smoked salt, brûléed lemon,  
lemon zest & grilled bread  
(add prosciutto +4)

**ROASTED OYSTERS** 12  
kale compound butter, prosciutto,  
parmesan

**BEEF TARTARE\*** 14  
strip, coffee mayo, anchovies,  
green peppercorns,  
served with grilled bread

\*Consuming raw or undercooked meats, poultry, seafood, shell fish,  
or eggs may increase your risk for foodborne illness\*

\*These items can be cooked to order.

### ENTREES

**STEAK & FRITES\*** 25  
hanger steak topped with red wine reduction served with fries

**CHICKEN CASSOULET** 22  
oven roasted chicken, cassoulet, crispy brussels sprout leaves

**FISH & CHIPS** 16  
battered and fried, served with fries and purple slaw

**PASTA CARBONARA\*** 20  
fresh pasta, egg yolk, pancetta, grilled asparagus, parmesan, black pepper  
Add chicken +4 or salmon\* +8

**BEEF SHORT RIB OVER POTATO HERB GNOCCHI** 27  
roasted tomatoes, shallots, cabernet reduction

**SPANISH CLAM & SCALLOP FIDEO** 24  
toasted crispy pasta nests, nc clams, scallops, spanish chorizo,  
roasted tomatoes, cream

**DUCK FREGOLA\*** 21  
cured confit duck leg, tomato-parmesan fregola sarda, sunny side egg,  
beet-stained pickled turnips

**DAILY SEAFOOD SPECIAL\*** mkt price



## SANDWICHES & BURGERS & SALADS

Fries or slaw included with any sandwich or burger - sub any side mkt price.  
Add chicken +4 or salmon\* +8 to any salad.

**BUTTERMILK FRIED CHICKEN CORDON BLEU** 15  
coppa americano, gruyère, maple dijon on a baguette

**BLACK BEAN & CARROT VEGGIE BURGER** 13  
cucumbers, romaine, sweet potato aioli\* on a potato bun

**CRÊPE CELLAR BURGER\*** 15  
gruyère, onion straws, garlic aioli\* on a potato bun

**HOUSE SALAD** 5 sm /10 lg  
mixed greens, shallots, tomatoes crostini, house vinaigrette

**BABY ARUGULA** 7 sm /12 lg  
toasted pine nuts, tunisian dates, fried manchego cheese, fig balsamic

**ENDIVE & APPLE** 7 sm /12 lg  
mixed greens, candied walnuts, goat cheese, ginger maple dressing

**CAESAR** 7 sm /12 lg  
romaine, parmesan, white anchovies, crostini, caesar dressing\*



## SIDES

hand cut french fries 4  
purple slaw 4  
seasonal vegetable mkt  
mac & cheese 5

warm baguette 3.5  
soup du jour mkt  
blasted brussels  
sprouts 6 sm /10 lg



## DINNER CRÊPES

Gluten sensitive buckwheat crêpe upon request.  
Add egg\* to crêpe +2. Fries or slaw included - sub any side mkt price.

**HAM & GRUYÈRE** 12.5  
béchamel & maple dijon glaze

**SPINACH & WILD MUSHROOM** 12  
caramelized shallots, gruyère, sherry aioli\*  
(add chicken +2)

**QUEEN CITY** 12  
roasted chicken, bacon, cheddar, tomatoes, oven roasted tomato dressing

**TURKEY APPLE BRIE** 12.5  
housemade dijonnaise\*

**FOUR CHEESE** 12  
gruyère, mozzarella, cheddar, parmesan, tomato jam (add bacon +1)

**CRÊPE DU JOUR\*** mkt price



## DESSERT CRÊPES

Add vanilla bean ice cream to any dessert crêpe +2.5.

**BUTTER SUGAR** 5.5

**BROWNIE IN A BLANKET** 12  
nutella, candied walnuts, whipped  
cream, vanilla ice cream

**MASCARPONE & BERRIES** 10  
sweetened mascarpone,  
fresh berries

**CRÊPE SUZETTE** 11  
grand marnier butter sauce & vanilla  
bean ice cream

**BANANAS FOSTER** 10  
banana, rum, whipped cream

**NUTELLA & BANANAS** 8  
(add strawberries +2)

### AFTER DINNER DRINKS

**HEADSTART** 8  
fernet branca and branca menta

**SAMBUCA** 9  
chilled, served with coffee beans

**GRAHAM'S 10 YEAR  
TAWNY PORT** 10

**UNDERBERG** 5  
herbaceous digestive bitter,  
served with a straw

**IRISH COFFEE SERVICE  
FOR TWO** 19  
counter culture coffee, jameson,  
whipped cream