

STARTERS

FRENCH ONION SOUP 8

melted gruyère & crostini

PEJ. MUSSELS* 14

bacon, caramelized onions, shallots, apples, cider cream

PESTO BRIE FRIES 8 SM / 13 LG

hand cut and twice fried with pine nut basil pesto, melted brie, tomatoes

ROASTED OYSTERS* 12

kale compound butter, prosciutto, parmesan

BURRATA 12

olive oil, smoked salt, brûléed lemon, lemon zest & grilled bread (add prosciutto +4)

SAVORY BUCKWHEAT CRÊPES

Fries or slaw included - sub any side mkt price

Add Egg* +2 or Duck Egg* +3 to any Crêpe

Gluten-sensitive buckwheat crepe batter available upon request

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

apple-sage compote, housemade dijonnaise*

FOUR CHEESE 12

gruyère, mozzarella, cheddar & parmesan with tomato jam (add bacon +1)

CRÊPE DU JOUR* mkt price

LUNCH PLATES

fries or slaw included with sandwiches & burgers - sub any side mkt price

FRENCH CLUB 12

smoked turkey, bacon, gruyère, lettuce, tomato, mayo, on a baguette

BUTTERMILK FRIED CHICKEN CORDON BLEU 15

coppa americano, gruyère, maple dijon on a baguette

BLACK BEAN & CARROT VEGGIE BURGER 13

CRÊPE CELLAR BURGER* 15

gruyère, onion straws, garlic aioli* on a potato bun

cucumber, romaine, sweet potato aioli* on a potato bun

STEAK & FRITES* 25

hanger steak topped with red wine reduction served w/ fries

FISH & CHIPS 16

battered and fried, served with fries and purple slaw

PESTO PASTA 15

fusilli pasta, basil pine nut pesto cream, shallots, wild mushrooms

DESSERT CRÊPES

add vanilla bean ice cream to any dessert crepe +2.5

BUTTER SUGAR 5.5

MASCARPONE & BERRIES 10

BANANAS FOSTER 10

BROWNIE IN A BLANKET 12

CRÊPE SUZETTE 11

NUTELLA & BANANAS 8 (add strawberries +2)

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, chalky & silky

MEATS

PROSCIUTTO

AMERICANO 6

SPECK 6

BRESAOLA 6

TINS

JOSÉ GOURMET SARDINES 16

olive oil

tomato

olive oil with lemon

smoked, in olive oil

spiced

TROUT PÂTÈ IN PORT WINE 12

SPICED SARDINE PÂTÈ 12

SALADS

add chicken +6 or salmon* +8

HOUSE 5 SM / 10 LG

mixed greens, shallots, tomato, crostini, house vinaigrette

CAESAR* 7 SM / 12 LG

romaine, parmesan, white anchovies, crostini, caesar dressing

BABY ARUGULA 7 SM / 12 LG

toasted pine nuts, tunisian dates, fried manchego cheese, fig balsamic dressing



SIDES

hand cut french fries 4

purple slaw 4

roasted rosemary cauliflower 5

mac & cheese 5

brussels sprouts 6 sm / 10 lg

warm baguette 3.5

soup du jour mkt

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 cafés, crêpes 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, Crêpe Cellar Kitchen & Pub.

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



If you enjoyed your visit, we always appreciate reviews on Facebook, Google, or Yelp.

If there is something we could have done better for you today, we'd love to hear from you: crepecellar@me.com. Thank you!

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