
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!



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 6
SPECK 6
BRESAOLA 6

TINS

JOSÉ GOURMET SARDINES 16
olive oil
tomato
spiced
olive oil with lemon
smoked, in olive oil

TROUT PÂTÉ IN PORT WINE 12
SPICED SARDINE PÂTÉ 12

add grilled bread +2.5

APÉRITIFS

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 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

DAILY SEAFOOD SPECIAL* mkt price

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

ROASTED CHICKEN 22
springer mountain farms oven-roasted airline breast, manchego pomme
puree, brussels sprouts, microgreens

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

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

BLACKBERRY DUCK CONFIT* 24
confit leg, blackberry lavender champagne, mascarpone thyme polenta cake,
charred orange vinaigrette, local greens



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

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



SIDES

hand cut french fries 4
purple slaw 4
roasted rosemary cauliflower 5
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* (+2) or duck egg (+3) to crepe.
Fries or slaw included - sub any side mkt price.

CRÊPE DU JOUR* 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)



DESSERT CRÊPES

Add vanilla bean ice cream to any dessert crêpe +2.5.
Daily dessert and homemade ice creams available.

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