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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

**CHOCOLATE LAB**  
Looking Glass Creamery, NC 7  
aged cow's milk cheese with hand-rubbed sea salt & cocoa nib rind

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

**VALDEON**  
León, Spain 7  
semi soft blue, pungent mixture of cow and goat milk. aged for bold, spicy, forward flavor

**SNOW CAMP** 7  
Goat Lady Dairy, NC  
buttery cheese made from mixture of cow's and goat's milk

### MEATS

**PROSCIUTTO AMERICANO** 6  
**VARZI** 7  
**HOUSEMADE DUCK PASTRAMI** 7

### TINS

**JOSÉ GOURMET SARDINES**  
16  
Smoked Sardines in Olive Oil  
Spiced Sardines

**SEASONAL 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

**DONELLI LAMBRUSCO NV** 9  
effervescent red wine with tart  
cherry, semi sweet berry and spiced  
notes, served chilled



## STARTERS

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

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

**BURRATA** 14  
housemade burrata with olive oil,  
smoked salt, brûléed lemon,  
lemon zest & grilled bread  
(add prosciutto +4)

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

**PEI MUSSELS** 15  
daily presentation

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

**BEEF TARTARE\*** 14  
new york strip 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 cabernet reduction served with fries

**ROASTED CHICKEN** 22  
springer mountain farms oven-roasted airline breast, manchego pomme puree,  
brussels sprouts, spiralized beets, maple ginger vinaigrette

**FISH & CHIPS** 17  
battered and fried, served with fries and purple slaw

**LAVENDER LIME LINGUINI** 28  
charred lime, lavender-rosemary cream, linguini pasta, roasted tomatoes,  
fennel pollen, capers, seared scallops

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

**DUCK CONFIT TAGLIATELLE** 25  
tagliatelle pasta, duck fat cream sauce, confit duck, peas, carrots, oyster  
mushrooms, tarragon, pea shoots, burrata cream

**DUCK CONFIT\*** 25  
confit leg, cilantro cucumber yogurt, farro, saffron pickled fennel, charred  
onion agrodulce



## SANDWICHES & BURGERS & SALADS

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

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

**BLACK BEAN & CARROT VEGGIE BURGER** 14  
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

**SMOKED BEET BABY ARUGULA** 7 sm /12 lg  
wild baby arugula, smoked beets, blackberry goat cheese, toasted almonds,  
pickled fennel, honey lemon vinaigrette

**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** 14  
béchamel & maple dijon glaze

**SPINACH & WILD MUSHROOM** 14  
caramelized shallots, gruyère, sherry aioli\*  
(add chicken +2)

**QUEEN CITY** 14  
roasted chicken, cheddar, bacon, tomatoes, topped with arugula  
& roasted tomato dressing

**BRAISED LAMB CRÊPE** 16  
braised lamb, caramelized shallots, gruyere, tomatoes, spinach,  
topped with quick-pickled cabbage & harissa tzatziki

**FOUR CHEESE** 13  
gruyère, mozzarella, cheddar, parmesan, tomato chutney (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** 6

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

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

**CRÊPE SUZETTE** 12  
grand marnier butter sauce & vanilla  
bean ice cream

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

**NUTELLA & BANANAS** 9  
(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

**CARPANO ANTICA** 8  
traditional vanilla flavored vermouth,  
served chilled, neat or on the rocks

**LEMONCELLO** 8  
slightly sweet, refreshing citrus  
liqueur made in North Carolina

**IRISH COFFEE SERVICE  
FOR TWO** 20  
counter culture coffee, jameson,  
whipped cream