

STARTERS

FRENCH ONION SOUP \$8

melted gruyère, crostini

P.E.I. MUSSELS* \$16

daily presentation

PESTO BRIE FRIES \$8 SM / \$14 LG

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

ROASTED OYSTERS* \$13

kale compound butter, prosciutto, parmesan

BURRATA \$12

olive oil, smoked salt, brûléed lemon, grilled bread
(add prosciutto +5)

SMOKED SALMON TERRINE \$13

cucumber, horseradish mascarpone, hackleback caviar,
lemon-caper vinaigrette

CHEESE & CHARCUTERIE

see chef's selection

SALADS

Add Chicken for \$6 or Salmon* for \$8

BABY KALE CAESAR* \$7 SM / \$12 LG

parmesan, white anchovies, crostinis, caesar dressing

SMOKED BEET \$8 SM / \$13 LG

wild baby arugula, smoked beets, blackberry goat cheese,
toasted almonds, pickled fennel, honey lemon vinaigrette

SUMMER \$9 SM / \$13 LG

fresh local greens, house bacon lardons, pickled red onion,
poached egg, sorghum-dijon vinaigrette

BUCKWHEAT CRÊPES

Fries or Purple Slaw Included - Sub Any Side Market Price

Add Egg* for \$2 or Duck Egg* for \$3 to any Crêpe

THE DUCK CONFIT \$17

caramelized shallots, roasted tomatoes, kale, gruyère,
duck egg aioli*, sprouts

CHICKEN & CARROT-SAFFRON CREAM \$16

local mushroom trio, caramelized shallots, asparagus, swiss
chard, brie, carrot-saffron cream, sprouts

SUCCOTASH AVOCADO \$15

grilled corn, red pepper, zucchini, pea sprouts, avocado,
labneh, miso-sorghum vinaigrette

CRÊPE DU JOUR \$mkt

daily presentation



Crêpe Cellar

KITCHEN & PUB

ENTREES

BUTTERMILK FRIED CHICKEN SANDWICH \$16

coppa americano, gruyère, maple dijon on a baguette
with fries or purple slaw

BLACK BEAN & CARROT VEGGIE BURGER \$15

cucumbers, romaine, sweet potato aioli* on brioche
with fries or purple slaw

CRÊPE CELLAR BURGER \$17

gruyère, onion straws, garlic aioli* on brioche
with fries or purple slaw

STEAK & FRITES* \$25

hanger steak, red wine reduction, french fries

FISH & CHIPS \$18

battered cod, french fries, purple slaw,
tartar sauce, malt vinegar

PAPPARDELLE PASTA \$22

confit duck, local mushrooms, green garlic, caramelized
shallots, zucchini, asparagus, pea sprouts, parmesan

PAN-SEARED LOBSTER CAKE \$20

pistachio pomme purée, marinated fennel

ROASTED HALF CHICKEN \$24

local potatoes, carrots, turnips, kale, blackberry glaze

VENISON OSSO BUCCO \$32

jimmy red grits, swiss chard, orange-fennel
gremolata, reserved jus, grilled bread

DESSERT CRÊPES

Add Vanilla Ice Cream to Any Dessert for \$3

MASCARPONE & BERRIES 11

NUTELLA & BANANAS \$10

add strawberries for \$2

BROWNIE IN A BLANKET \$13

nutella, candied walnuts, whipped cream, vanilla ice cream

CRÊPE SUZETTE \$12

grand marnier butter sauce, vanilla ice cream

TIRAMISU CRÊPE CAKE \$9

with espresso whipped cream

SIDES

Hand Cut French Fries \$4

Purple Slaw \$4

Roasted Rosemary Cauliflower \$5

Mac & Cheese \$5

Brussels Sprouts \$6 sm / \$11 lg

Warm Baguette \$4

Soup Du Jour \$mkt

**Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness*