

BRUNCH STARTERS

FRENCH ONION SOUP 9

melted gruyère, crostini

TWO BISCUITS 5

with sage & honey butter

PESTO BRIE FRIES 8 SM / 14 LG

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

ROASTED OYSTERS* 16

kale compound butter, prosciutto, parmesan

HOUSEMADE BURRATA 15

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

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 13

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

SMOKED SALMON 15

smoked salmon, egg, swiss chard, caramelized shallots, gruyère, hollandaise

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

Gluten-Sensitive Buckwheat Crêpe Batter Available Upon Request



Crêpe Cellar

KITCHEN & PUB

BRUNCH ENTREES

TWO EGGS ANY STYLE* 12

choice of bacon or housemade sausage, home fries or grits, & whole wheat or marble rye toast

CRAB CAKE BENEDICT 16

lump meat crab cake, poached duck egg, sautéed swiss chard, hollandaise over scratch-made biscuit with local greens

DUCK CONFIT HASH 16

home fries, roasted red peppers, shallots, hollandaise, sunny side duck eggs

FRENCH TOAST 14

kahlua-battered brioche with real maple syrup, choice of bacon or housemade sausage; choice of home fries or grits

FISH & CHIPS 18

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

STEAK & EGGS* 25

10oz hanger steak, hollandaise, 2 eggs any style, & toast with home fries or grits

CRÊPE CELLAR BURGER 17

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

BLACK BEAN & CARROT VEGGIE BURGER 15

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

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

BANANAS FOSTER 11

with whipped cream

TIRAMISU CRÊPE CAKE 11

with espresso whipped cream

SIDES

Home Fries / French Fries \$4

Grits / Cheese Grits \$4

Brussels Sprouts \$6/\$12

Two Eggs \$4

Bacon / Sausage \$3.5

Purple Slaw \$4

Fruit Cup \$5

Roasted Rosemary Cauliflower \$5

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