

STARTERS

FRENCH ONION SOUP 9
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* 16
kale compound butter, prosciutto, parmesan

BURRATA 15
olive oil, smoked salt, brûléed lemon, grilled bread (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 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 price
daily presentation

Gluten-Sensitive Buckwheat Crêpe Batter Available Upon Request

ENTREES

BUTTERMILK FRIED CHICKEN SANDWICH 16
coppa americano, gruyère, maple dijon on a baguette
with fries or purple slaw

CRÊPE CELLAR BURGER 17
gruyère, onion straws, garlic aioli* on brioche
with fries or purple slaw

BLACK BEAN & CARROT VEGGIE BURGER 15
cucumbers, greens, sweet potato aioli* on brioche
with fries or purple slaw

FISH & CHIPS 18
battered cod, french fries, purple slaw,
tartar sauce, malt vinegar

STEAK & FRITES* 25
hanger steak, red wine reduction, french fries

PAN-SEARED LOBSTER CAKE 21
pistachio pomme purée, marinated fennel

PAPPARDELLE PASTA 22
confit duck, local mushrooms, caramelized
shallots, zucchini, asparagus, pea sprouts, parmesan

ROASTED HALF CHICKEN 24
local potatoes, carrots, turnips, kale, blackberry glaze
(available after 5pm)

BRAISED SHORT RIB 28
cauliflower purée, roasted tomatoes, shallots, swiss chard,
cabernet reduction (available after 5pm)

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

Hand Cut French Fries \$4 Purple Slaw \$4

Brussels Sprouts \$6 sm / \$12 lg

Roasted Rosemary Cauliflower \$5

Warm Baguette \$4

Mac & Cheese \$5

Soup Du Jour \$mkt