



Crêpe Cellar

KITCHEN & PUB

Starters

French Onion Soup 9

melted gruyère, crostini

P.E.I. Mussels* 16

daily presentation

Pesto Brie Fries 8 sm / 14 lg

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

Roasted Oysters* 16

kale compound butter,
prosciutto, parmesan

Burrata 15

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

House Made Agnolotti 14

butternut squash filled, caramelized
fennel, sage brown butter, parmesan

Smoked Salmon Crêpe 15

tarragon-goat cheese, shallots, radishes,
arugula, caper vinaigrette

Cheese & Charcuterie

see chef's selection

Salads

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

Baby Kale Caesar* Salad 7 sm / 12 lg

parmesan, white anchovies, crostinis, caesar dressing

Smoked Beet Salad 8 sm / 13 lg

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

Winter Salad 8 sm / 13 lg

spinach, shredded brussels sprouts, sliced radish and apples,
toasted pumpkin seeds, dried cranberries, house made
lardons, white balsamic vinaigrette

Buckwheat Crêpes

Fries or Purple Slaw Included; Sub Any Side for Additional Price
Add Egg* for \$2 or Duck Egg* for \$3 to any Crêpe

The Duck Confit Crêpe 17

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

Roasted Chicken & Kale Crêpe 16

caramelized shallots, apple compote, kale, maple dijon

Crêpe du Jour mkt price

daily presentation

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Gluten-Sensitive Buckwheat Crêpe Batter Available Upon Request

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

Entrees

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

Buttermilk Fried Chicken Sandwich 16

coppa americano, gruyère, maple dijon on a baguette
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

Lobster Pasta 30

lobster, lobster mushrooms, house made fettuccine,
tarragon vermouth cream

Roasted Half Chicken 25

butternut squash, sweet potatoes, caramelized fennel,
house lardons, cider pan cream
(available after 5pm)

Braised Short Rib 28

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

Sides

Hand Cut French Fries 4

Purple Slaw 4

Brussels Sprouts 6 sm / 12 lg

Roasted Rosemary Cauliflower 5

Macaroni & Cheese 5

Warm Baguette 4

Soup du Jour mkt price

Sweet 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