



Crêpe Cellar

KITCHEN & PUB

Starters

French Onion Soup 9
melted gruyère, crostini

Two Biscuits 5
with sage & honey butter

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

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 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, housemade
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
gluten-sensitive buckwheat crêpe batter available upon request*

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

Local Mushroom Crêpe 15
caramelized fennel, swiss chard, gruyère, bechamel

Smoked Salmon* Crêpe 15
scrambled egg, swiss chard, caramelized shallots,
gruyère, hollandaise

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

Short Rib Pastrami & Duck Egg Sandwich* 16
housemade short rib pastrami, over medium duck egg*,
horseradish mascarpone, gruyère, local greens on marble rye
with home fries or grits

Steak & Eggs* 25
10oz hanger steak*, hollandaise, two eggs any style*,
& toast with home fries or grits

Fish & Chips 18
battered cod, french fries, purple slaw,
tartar sauce, malt vinegar

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

Sides

Home Fries 4

Hand Cut French Fries 4

Grits / Cheese Grits 4

Purple Slaw 4

Brussels Sprouts 6 sm / 12 lg

Roasted Rosemary Cauliflower 5

Fresh Fruit 5

Bacon 3.5

Housemade Sausage 3.5

Two Eggs* 4

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

**This item is served using raw or undercooked ingredients*

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