

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

harker's island oysters, black garlic
butter, parmesan, brioche crumbs

Burrata 15

peach coulis, greek olive oil, grilled
bread, flake salt (*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

Field Greens Salad 8 sm / 13 lg

local field greens, pea shoots, cucumber, radish, asparagus,
lardons, goat cheese, champagne 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*

Summer Squash 16

zucchini, summer squash, asparagus, farro,
goat cheese, vegetable velouté

The New Queen 17

roasted chicken, house cured bacon, tomatoes, spinach,
parmesan reggiano, green goddess dressing

The Duck Confit* 17

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

Marinated Steak* 19

skirt steak, caramelized shallots, kale, gruyère,
chimichurri, fresh horseradish root

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, local greens, green goddess dressing
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

Braised Carrots with Hickory Glaze & Goat Cheese 6

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

whipped cream

Seasonal Crêpe Cake 11

lemon mascarpone curd, berries,
raspberry 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*