

Starters

French Onion Soup 9

melted gruyère, crostini

Pesto Brie Fries 8 sm / 14 lg

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

Burrata 15

peach coulis, greek olive oil, grilled
bread, flake salt (*add prosciutto +5*)

Housemade Agnolotti 14

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

P.E.I. Mussels 16

daily presentation

Roasted Oysters 16

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

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*

Crêpe Du Jour daily presentation

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

Smoked Salmon* 17

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

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

Entrees

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

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, local mushrooms, housemade fettuccine,
tarragon vermouth cream

Roasted Half Chicken 25

springer mountain chicken, spring vegetable &
spinach farro, parmesan, vermouth 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

Braised Carrots with Hickory Glaze & Goat Cheese 6

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

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*