

## Starters

**French Onion Soup 9**  
melted gruyère, crostini

**Two Biscuits 6**  
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 16**  
olive oil, honey, brûléed lemon  
(add prosciutto +5)

**Cheese & Charcuterie 16**  
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

## 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 New Queen 17**  
roasted chicken, house cured bacon, tomatoes, spinach,  
parmigiano-reggiano, green goddess dressing

**The Duck Confit\* 18**  
caramelized shallots, roasted tomatoes, kale,  
gruyère, duck egg aioli\*, sprouts

**Smoked Salmon\* 17**  
scrambled egg, swiss chard, caramelized shallots,  
gruyère, hollandaise

**Marinated Steak\* 19**  
skirt steak, caramelized shallots, kale, gruyère,  
chimichurri, fresh horseradish root

**Wild Mushroom 16**  
spinach, caramelized shallots, gruyère, sherry aioli

## 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\* 18**  
lump meat crab cake, poached duck egg\*, sautéed swiss chard,  
hollandaise over scratch-made biscuit, local sprouts

**Duck Confit Hash\* 17**  
home fries, roasted red peppers, shallots, hollandaise, sunny side  
duck eggs\*

**French Toast 15**  
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\* 29**  
10oz hanger steak\*, hollandaise, two eggs any style\*,  
& toast with home fries or grits

**Fish & Chips 19**  
battered cod, french fries, purple slaw,  
tartar sauce, malt vinegar

**Crêpe Cellar Burger\* 18**  
gruyère, onion straws, garlic aioli\* on brioche  
with fries or purple slaw

**Black Bean &  
Carrot Veggie Burger\* 16**  
cucumbers, local 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**

**Braised Carrots with  
Hickory Glaze & Goat Cheese 7**

**Fresh Fruit 5**

**Bacon 3.5**

**Housemade Sausage 3.5**

## 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

*\*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*