

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 16

olive oil, honey, brûléed lemon
(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

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,
parmesan reggiano, green goddess dressing

The Duck Confit* 18

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

Marinated Steak* 19

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

Wild Mushroom 16

spinach, caramelized shallots, gruyère, sherry aioli

Crêpe Du Jour

daily presentation

Entrees

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

Buttermilk

Fried Chicken Sandwich 17

coppa americano, gruyère, maple dijon on a baguette
with fries or purple slaw

Fish & Chips 19

battered cod, french fries, purple slaw,
tartar sauce, malt vinegar

Steak* & Frites 28

hanger steak*, red wine reduction, french fries

Roasted Chicken Cassoulet 26

roasted airline breast, reserved chicken thigh meat, white
beans, lardons, shallots, red wine demi glace
(available after 5pm)

Braised Short Rib 28

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

Daily Seafood Presentation

(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 7

Macaroni & Cheese 5

Warm Baguette 4

Soup du Jour

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*