

HOLIDAY MENU

MORNING FARE

SERVED ALL DAY



EGG WHITES 2.00 | BUCKWHEAT CRÊPE 2.00

OATMEAL CRÈME BRÛLÉE

100% natural whole grain oats with custard crême, bananas & berries. Cup 5.50 | Crock 6.50

GF THE BREAKFAST CRÊPE

Scrambled eggs, NY cheddar & choice of applewood bacon, andouille sausage, maple sausage or smoked ham + fried red potatoes. 12.75 | Add extra meat: 2.00 each

CINNAMON APPLE GULÉE

Egg battered crêpe stuffed with assorted baked cinnamon apples. Served with sweet vanilla cream. Short Stack 9.25 | Tall Stack 12.50

GF SIMPLY STRAWBERRY CRÊPES

Fresh cut strawberries, homespun whipped cream. 11.75
Add banana \$2, Nutella \$2.75 or Sweet Vanilla Cream \$2

GF TRADITIONAL CRÊPES

Three delicate crêpes with pure maple syrup & brown sugar OR Fresh lemon & white sugar. 9.00
Add a side of Nutella 2.75

GF FRIED EGG + CHEDDAR SCALLION CREPES

Two fried eggs* & applewood bacon served over two cheesy scallion crêpes. With pure maple syrup & Sriracha. 13.00

GF MAPLE SAUSAGE STACKERS

Two crêpes piled high with whisked eggs, maple sausage, NY Cheddar & applewood bacon cream sauce. 12.75

GF CALIFORNIA BENEDICT

Two poached eggs*, avocado, roasted turkey & Roma tomatoes over two crepes. Served with applewood bacon cream sauce. 13.00

GF AL'S EGGS

Whisked egg, shaved angus steak, onion, spinach, potato, cheddar & gruyere cheese stuffed in a crepe 13.75

GF EGG & GRILLED VEGETABLE CRÊPE

Whisked eggs & seasonal grilled vegetables stuffed inside a crêpe topped with provolone cheese. Served with pesto & roasted red pepper sauces. 12.75

CREPE MADAME

Egg battered crêpe stuffed with hardwood smoked ham and Gruyere cheese + cream sauce, fried egg & bacon jam 13.50

CHICKEN + "WAFFLES"

Crispy fried chicken breast tossed in maple bourbon sauce served over applewood bacon & a delicate crêpe. 13.50 Add bacon cream sauce \$1.25

SIDES

FRUIT

Fresh mixed fruit 4.00 | add sweet vanilla cream 2.00

YOGURT POT

lowfat vanilla + granola & fresh fruit 4.00

CRÊPE

Single traditional 3.00 | add strawberries 2.00

CROISSANT

plain buttery 3.00 | add Nutella 2.00

POTATOES

Hand-Cut Crispy Red 4.00 | With Melted Cheddar 6.00
Poutine 8.50 | Loaded: Bacon, Cheddar, Sour Cream 8.50

MEATS

Spicy Andouille Sausage, Bostrom Farms Maple Sausage or Applewood Bacon 4.00 each



GF - Available Gluten Free. Ask your server for details.

*Consuming Raw or under-cooked meats, poultry, seafood, shellfish or eggs cooked to order may increase your risk of foodborne illness.

COFFEE BAR

ADD: VANILLA, MOCHA, CARAMEL, AMARETTO 1.00

ETHIOPIAN HARRAR

Bottomless.
Regular or FLX Decaf

ESPRESSO

Bolivian Dark 3.50

CAPPUCCINO | LATTE

Bolivian Dark 4.50

ORGANIC NUMI TEA

CHAI LATTE

Pumpkin or Spiced 5.50

AFFOGATO

Espresso + vanilla ice cream
Nutella & almonds 6.50

HOT APPLE CIDER

4.00 | Add Caramel 1.00

HOT CHOCOLATE

Milk or White Cocoa 4.00 +
Peppermint, Amaretto,
Raspberry or Caramel 1.00

SMOOTHIES

6.00 | ADD FRESH BANANA 1.00

STRAWBERRY

CHOCOLATE

VANILLA CHAI

MANGO

VANILLA

SPICED CHAI

SOFT DRINKS & JUICES

SODA

Pepsi - Diet Pepsi - Sierra Mist
Mountain Dew 3.00

HOUSE BREWED ICED TEA

3.00 | Add raspberry 1.00

BOTTLED WATER

Still 2.00 | Perrier 4.00

ORANGE JUICE

Regular: cup 2.00 pint 4.00

Fresh: cup 4.00 | pint 6.00

COLD PRESSED JUICE

Strawberry or CranApple
cup 4.00 | pint 6.00

KOMBUCHA

cup 4.00 | pint 8.00

RED JACKET CIDER

cup 4.00 | pint 6.00

BRUNCH COCKTAILS

KOMBUCHA SMASH

Riesling + Kombucha of the day. 7.00

RED JACKET CIDER MIMOSA

Glass 7.00 | Carafe 30.00

SPECIALTY MIMOSA

Cold Pressed Strawberry or CranApple Juices,
Fresh Squeezed Orange Juice, Kombucha* by the glass only
Glass 7.00 | Carafe 30.00

SANGRIA

Staff recipe. Made daily. 6.00

APPLE FROSTY

Frozen Red Jacket Cider + Moscato 7.00

TWISTED TEA

sake, half lemonade, half iced tea 6.00

TRADITIONAL MIMOSA

Glass 6.00 | Carafe 20.00

BLOODY MARY

with sake and spicy South Carolina Bloody Mix 6.00

ORDERING HAS NEVER BEEN EASIER!

SIMPLY CREPES DELIVERED

GRUBHUB
ezcater



SAVORY CRÊPES

SUB GLUTEN FREE BUCKWHEAT CRÊPE 2.00

GF BUTTERNUT SQUASH CANNELLONI
Crepes stuffed with butternut squash over baby spinach, covered in our creamy leek & sage sauce. 13.50

THE TURKEY FEAST CREPE
Maple sausage stuffing, butternut squash, roasted turkey stuffed between two crepes. Smothered in gravy. Served with a dollop of house cranberry chutney. 15.00

POMMES BRIE
Hardwood smoked ham, brie cheese, caramelized onion and bacon jam with freshly sliced apples. 14.00

GF CHICKEN TARRAGON
Grilled chicken, broccoli & mushrooms in a tarragon cream sauce with aged parmesan. 14.25

CHICKEN CORDON BLEU
Panko-breaded deep fried crêpe stuffed with hardwood smoked ham, chicken, spinach + Gruyere. Topped with Alfredo. 14.50

GF THAI CURRY CREPE
A zippy red Thai coconut & peanut curry + red bell pepper, spinach & onion. Includes chicken or tofu 13.50. Shrimp 4.00

GF TURKEY B.L.A.T.
House roasted turkey breast with apple wood bacon, mixed greens, avocado, Roma tomato, smoked gouda cheese & maple mustard vinaigrette. Served cold. 14.75

GF 🐟 SMOKED SALMON
Chilled smoked salmon, greens, red onion, caper dill cream & maple mustard vinaigrette 13.00. Add avocado \$3.

GF MEDITERRANEAN CHICKEN
Grilled chicken, mixed greens, hummus, red onion, kalamata olive, feta, Roma tomatoes, lemon oregano vinaigrette. 14.25

GF THE RUGBY
Our take on the classic: Shaved Angus steak, Russian dressing, lettuce, cheddar, pickles, sautéed onions in a sesame seed crêpe. With fried potatoes. 15.00 Add applewood bacon \$2

GF PHILLY CHEESE STEAK
Shaved Angus steak, caramelized onions, button mushrooms & melted Provolone cheese. With fried red potatoes. 14.25

GF BUFFALO CHICKEN WRAP
Grilled chicken, lettuce, house Buffalo sauce, crumbly & creamy bleu cheeses 13.50. Add side of crispy red potatoes \$4

PANTRY SOUPS & SALADS

SOUP SELECTION

Onion Soup Gratinée: Crock only
Tomato Basil Bisque | Chipotle Butternut Squash Soup
Cup 4.75 Crock 6.50

ADD AVOCADO \$3, CHICKEN \$3, TOFU \$3, SHRIMP \$6
+ STUFF YOUR SALAD IN A CRÊPE 2.00

GF HOUSE SALAD
Field greens, cucumber, tomato, red onion & balsamic vinaigrette. small 6.50 entree 10.50 Add crumbled bleu 1.00

GF HARVEST SALAD
Field greens, crisp apples, candied walnuts, crumbly bleu + garlic citrus vinaigrette. small 8.50 entrée 12.50

GF SIMPLY SALAD
Field greens, strawberries, candied walnuts, crumbly bleu, almonds + maple mustard vinaigrette. small 8.50 entrée 12.50

GF - Available Gluten Free. Ask your server for details.



STARTERS

CHOOSE 3 FOR 21.00



BRUSSELS SPROUTS + GOAT CHEESE
Warm & crispy sprouts, shallots & bacon tossed in a sweet & tangy balsamic dressing. Served with creamy chèvre. 8.00

CRISPY CRÊPE CHIPS
Cinnamon + sweet vanilla cream or Sea Salt + hummus. 6.50

FRIED PICKLES
Hand cut & crêpe-battered to order with ranch dressing. 8.00

LOADED POTATOES
NY Cheddar, apple wood smoked bacon, sour cream. 8.50

POUTINE
A Canadian favorite. Red Potatoes, beef gravy, local cheese curds 8.50. Add fried egg \$2

FRIED CHEESE
Creamy cheese curds hand dipped in crêpe batter and flash fried. Served with marinara sauce. 8.75

GF WINTER FLATBREAD
Delicate crepe topped with honey whipped goat cheese, caramelized onions, toasted pecans, lemony spinach and balsamic glaze 9.00

SWEET CRÊPES

REGULAR 9.75 | PETITE 8.00

THE PUMPKIN CRÊPE
Homemade pumpkin pie filling, sweet cream, streusel crumble + vanilla bean ice cream.

CINNAMON APPLE CRÊPE
Grandma Mae's fresh baked cinnamon apples, sweet cream, caramel + vanilla bean ice cream

GF BANANAS AND CREAM
Creme brûlée custard, sautéed bananas, candied walnuts + whipped cream.

GF CHOCOLATE BANANA SPLIT
Bananas, strawberries, vanilla bean ice cream, chocolate sauce, whipped cream. Add walnuts or toasted almonds \$2.

CHOCOLATE MOUSSE
Chocolate mousse, fresh berries and whipped cream with chocolate sauce. Add toasted almond slices \$2.

OREO COOKIE CRÊPE
Oreo® cookie crumble, sweet cream, chocolate sauce, whipped cream, vanilla bean ice cream

GF NUTELLA FRUIT
Nutella® and fresh strawberries or sautéed bananas, with chocolate sauce, whipped cream & vanilla bean ice cream

GF FRESH STRAWBERRY CRÊPE
Freshly cut strawberries, vanilla bean ice cream & whipped cream. Drizzled in strawberry sauce.

OUR RECIPES ARE MADE FROM SCRATCH DAILY,
WITH QUALITY, LOCALLY SOURCED INGREDIENTS.

Buckwheat "Flour": Birkett Mills - Penn Yan, NY
Goat Cheese: Lively Run Dairy Farm - Interlaken, NY
Maple Syrup: Stoney Ridge Farms - Palmyra, NY
Maple Sausage: Bostrom Farms - Stanley, NY
Vanilla Bean Ice Cream: Byrne Dairy - Lafayette, NY
Coffee Beans: Finger Lakes Coffee Roasters - Victor, NY
Cold Pressed Juices: Red Jacket Orchards - Geneva, NY
Cheese Curds: Shtayburne Farm - Rock Stream, NY

simply  crêpes®