

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 crème, bananas and berries. Cup 5.50 | Crock 6.50

GF THE BREAKFAST CRÊPE

Scrambled eggs, NC Cheddar and choice of applewood bacon, turkey bacon, andouille sausage or smoked ham + fried red potatoes. 12.75 | Add extra meat: 2.00 each

GF SIMPLY STRAWBERRY CRÊPES

Fresh cut strawberries, homespun whipped cream. 11.75
Add banana \$2, Nutella® \$2.75 or sweet vanilla cream \$2

CINNAMON APPLE GULÉE

Egg battered crêpe stuffed with assorted baked cinnamon apples. Served with sweet vanilla cream.
Short Stack 9.00 | Tall Stack 12.50

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 CRÊPES BENEDICT

Two crepes and two poached fresh eggs* with smoked ham and bacon cream sauce. 13.00

CALIFORNIA BENEDICT

Two crepes & 2 poached fresh eggs* with avocado, turkey & Roma tomatoes. Topped with bacon cream sauce 13.00

GF AL'S EGGS

Thinly sliced steak, scrambled eggs, caramelized onion, potato, baby spinach, Ashe County Cheddar, gruyere 13.75

CREPE MADAME

Egg battered crêpe with hardwood smoked ham, gruyere cheese, cream sauce, fried egg* & bacon jam. 13.50

GF EGG & GRILLED VEGETABLE CRÊPE

Scrambled eggs & grilled vegetables with provolone cheese. Served with pesto & roasted red pepper sauces. 12.75

CHICKEN + "WAFFLES"

Crispy fried chicken breast tossed in maple bourbon sauce. Served with two strips of applewood bacon and 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

GRITS

Warm & buttery 3.00 | add Ashe County Cheddar 2.00

POTATOES

Hand cut crispy red 4.00 | add melted cheddar 2.00
Poutine 8.50 | Loaded: bacon, cheddar & sour cream 8.50

MEATS

Spicy andouille sausage, Smoked turkey bacon or Applewood bacon 4.00 each



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

*These items can be cooked to order. 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
ADD BOURBON CREAM 4.00 (21+)

BREWED COFFEE

Bottomless.
Ethiopian Harrar
or Finger Lakes Decaf

ESPRESSO
Bolivian Dark 3.50

CAPPUCCINO | LATTE
Hot or Iced
Bolivian Dark + Milk 4.50

CHAI
Hot or Iced
Pumpkin or Spiced 5.50

ORGANIC RISHI TEA
Assorted - your choice. 3.00

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 +
Add Peppermint, Amaretto,
Raspberry or Caramel 1.00

SMOOTHIES

ALL \$6.00. ADD FRESH BANANA 1.00

STRAWBERRY MANGO RASPBERRY CHOCOLATE SPICED CHAI VANILLA CHAI

SOFT DRINKS & JUICES

SODA
Pepsi - Diet Pepsi - Sierra Mist
Mountain Dew - Lemonade
3.00

BOTTLED WATER
Still 2.00 | Perrier 4.00

FRESH BREWED
SWEET | UNSWEET TEA
3.00 | Add Raspberry 1.00

FRESHLY SQUEEZED OJ
cup 4.00 pint 6.00

JUICE
OJ, Grapefruit, Apple,
Cranberry sm 2.00, lg 3.50

APPLE CIDER
cup 4.00 pint 6.00

BRUNCH COCKTAILS

SANGRIA
Staff recipe. Made daily.

MAPLE KISS
A touch of NYS maple syrup + sparkling wine 6.00

APPLE FROSTY
Frozen Apple Cider + Moscato 7.00

CIDER MIMOSA
Glass 7.00 | Carafe 30.00

SPECIALTY MIMOSA
with La Marca Prosecco OR Freshly Squeezed Orange Juice
Glass 7.00 | Carafe 30.00

TRADITIONAL MIMOSA
Cranberry, Orange or Grapefruit
Glass 6.00 | Carafe 20.00

BLOODY MARY
Sake + spicy bloody mary mix 6.00

TWISTED TEA
Sake, half lemonade, half iced tea 6.00

MUDSLIDE
Bourbon Cream, Iced Coffee + Chocolate 8.00

ORDERING HAS NEVER BEEN EASIER!
SIMPLY CREPES DELIVERED



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

TURKEY FEAST CRÊPE
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 THE RUGBY
Shaved Angus steak, russian dressing, lettuce, cheddar, pickles, sautéed onions in a sesame seed crêpe. With fried red potatoes. 15.00 | Add applewood bacon \$2

GF TURKEY B.L.A.T.
House roasted turkey breast with applewood 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


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

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

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 🐟 SHRIMP + GRITS
A bowl of warm & cheesy grits with jumbo shrimp, andouille sausage & smoky bacon. 14.00 Add a fried egg*. 2.00

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

GF HOUSE SALAD
Mixed greens, cucumber, tomato, red onion & balsamic vinaigrette. side 6.50 entree 10.50 Add crumbled bleu 1.50

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. side 8.50 entrée 12.50

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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 CRISPY RED POTATOES
NC cheddar, applewood smoked bacon & sour cream. 8.50

POUTINE
A Canadian favorite. Red Potatoes, beef gravy, local cheese curds. 8.50 Add a fried egg* 2.00

FRIED CHEESE
Creamy cheese curds hand tossed in crêpe batter and flash fried. Served with house marinara. 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 & CREAM
Creme brûlée custard, sautéed bananas, candied walnuts + whipped cream.

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

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

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

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

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

Chicken | Prestige Farms - Raleigh, NC
Peanuts | Packers Southern Tradition- Rich Square, NC
Goat Cheese | Paradox Farm - West End, NC
Milk | Milkco Inc. - Asheville, NC
Eggs | Parker & Reichmond - Andrews, NC
Eggplant | JW Johnson - Canton, NC
Cheddar | Ashe County Cheese - Ashe County, NC
Ice Cream | Maola Milk & Ice Cream Co - New Bern, NC

simply  crêpes®