

# Spring 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 & berries. Cup 5.75 | 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

### GF Berry Gulée

Egg battered crêpe stuffed with assorted fresh berries. Served with sweet vanilla cream. Short Stack 9.75 | Tall Stack 12.50

### Chicken + "Waffles"

Crispy fried chicken breast tossed in maple bourbon sauce served over applewood bacon & a delicate crêpe. 14.00 Add bacon cream sauce \$1.25

### GF Fried Egg + Cheddar Scallion Crepes

Two fried eggs\* & applewood bacon served over two cheesy Cheddar scallion crêpes. Topped with pure maple syrup & Sriracha. 13.00

### GF Traditional Crêpes

Three delicate crêpes with pure maple syrup & brown sugar OR Fresh lemon & white sugar. 9.50 Add a side of Nutella 2.75

### GF Simply Strawberry Crêpes

Fresh cut strawberries, homespun whipped cream. 12.00 Add banana \$2, Nutella \$2.75 or Sweet Vanilla Cream \$2

### GF Al's Eggs

Whisked egg, shaved angus steak, onion, spinach, potato, cheddar & gruyere cheese stuffed in a crepe 14.25

### GF Maple Sausage Stackers

Two crêpes piled high with whisked eggs, maple sausage, NY Cheddar & applewood bacon cream sauce. 13.25

### GF California Benedict

Two poached eggs\*, avocado, roasted turkey & Roma tomatoes over two crepes. Served with applewood bacon cream sauce. 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. 13.25

### Crepe Madame

Egg battered crêpe stuffed with hardwood smoked ham and Gruyere cheese + cream sauce, fried egg & bacon jam 13.75

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.



## Sides



### Potato

Hand-Cut Crispy Red 5.00 | With Melted Cheddar 7.00  
Poutine 8.75 | Bacon, Cheddar, Sour Cream 8.50

### Meat

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

### Egg

Any style. One 2.00 | Two 3.00 | Three 4.00

### Crêpe

Single traditional 3.25 | add strawberries 2.00

### Croissant

plain buttery 3.25 | add Nutella 2.75

### Fruit

Fresh mixed fruit 4.00 | add sweet vanilla cream 2.00

### Yogurt Pot

Low fat vanilla + granola & fresh fruit 5.00

## 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

### Chai Latte

Vanilla or Spiced 5.50

### Affogato

Vanilla ice cream, Nutella, almonds & Espresso 6.50

### Hot Chocolate

Milk or White Cocoa 4.25  
+ Amaretto, Raspberry or Caramel | 1

### Organic NUMI Tea

## Smoothies

6.25 | Add fresh banana 1.00

### Strawberry

Mango

### Chocolate

Vanilla

### Vanilla Chai

Spiced Chai

## Soft Drinks & Juices

### Soda

Pepsi - Diet Pepsi - Sierra  
Mist - Mountain Dew -  
Ginger Ale - Lemonade 3

### Iced Tea

3 | + Raspberry 1

### Bottled Water

Still 2 | Perrier 4

### Orange Juice

No pulp: cup 2 | pint 4  
Fresh: cup 4 | pint 6

### Cold Pressed Juice

Strawberry or Raspberry  
cup 4 | pint 6

### Kombucha

cup 4 | pint 8

## Mimosas & More...

Mimosa Mondays: 1/2 Priced Mimosas

### Kombucha Smash

Riesling + Kombucha of the day. 7.00

### Our Signature Bloody Mary

Sake and spicy South Carolina Bloody Mix 7.50

### Red Jacket Mimosa

Cold Pressed Strawberry or Raspberry Juices  
Glass 7.00 | Carafe 30.00

### Traditional Mimosa

Glass 6.00 | Carafe 20.00  
Freshly Squeezed: Glass 7.00 | Carafe 30.00



GRUBHUB

## Starters

Tuesdays: 1/2 Price Starters for teachers with valid ID

### Brussels Sprouts + Goat Cheese

Crispy sprouts, shallots & bacon tossed in a sweet & tangy balsamic sauce. Served with creamy chèvre | 9

### Crispy Crêpe Chips

Cinnamon + Sweet Vanilla Cream  
or Sea Salt + Hummus | 6.50

### Fried Pickles

Hand cut & crêpe-battered to order | 8.50

### Loaded Potatoes

Cheddar, applewood smoked bacon, sour cream | 8.50

### Poutine

Hand cut fried red potatoes, beef gravy, local cheese curds | 8.75 + Fried Egg | 2

### Fried Cheese

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

## Pantry Soups & Salads

### Onion Soup Gratinée: Crock only

Tomato Basil Bisque

Creamy Asparagus Soup

- Cup 4.75 Crock 6.50 -

### **GF** <sup>NEW</sup> Spring Salad

Arugula, grapefruit, prosciutto, quinoa, almonds, feta with citrus-mint honey balsamic vinaigrette: Entree only

### **GF** Goat Cheese & Greens Salad

Field greens, raspberries, oranges, Lively Run goat cheese, roasted asparagus, raspberry vinaigrette.

### **GF** Simply Salad

Field greens, strawberries, candied walnuts, crumbly bleu, almonds with maple mustard vinaigrette.

- Small 6.50 | Entree 12.50 -

Add Avocado \$3, Chicken \$3, Tofu \$3, Shrimp \$6  
+ Stuff Your Salad in a Crêpe 2.00

## Savory Crêpes

Sub Gluten Free Buckwheat Crêpe | 2.00

### **GF** Ham & Asparagus Crepes

Hardwood smoked ham, Sopraffina ricotta + asparagus. Melted Gruyere + parmesan cream sauce. 14.00  
Add farm fresh fried eggs: One egg \$2 | Two eggs \$3

### **GF** Chicken Tarragon

Grilled chicken, broccoli & mushrooms in a tarragon cream sauce with aged parmesan. 14.75

### Chicken Cordon Bleu

Panko-breaded deep fried crêpe stuffed with hardwood smoked ham, chicken, spinach + Gruyere. Topped with Alfredo. 14.75

### **GF** Thai Curry

A zippy red Thai coconut & peanut curry + red bell pepper, spinach & onion.  
Choose Chicken or Tofu | 14.00. Substitute Shrimp \$4

### **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. 14.50

### **GF** Smoked Salmon

Chilled smoked salmon, greens, red onion, caper dill cream & maple mustard vinaigrette 13.50. Add avocado \$3.

### **GF** Mediterranean Chicken

Grilled chicken, greens, hummus, red onion, kalamata olives, Feta, tomatoes, lemon oregano vinaigrette. 14.50

### **GF** The Rugby

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** <sup>NEW</sup> Philly Cheese Steak

Shaved Angus steak, caramelized onions, button mushrooms, zesty steakhouse sauce & melted Provolone cheese. With fried red potatoes. 14.75

### **GF** Goat Cheese & Arugula

Local goat cheese, portobello mushrooms, warm Roma tomato basil relish + fresh arugula. 14.00  
Add Chicken 3 3or Steak 4

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

## Sweet Crêpes

Regular 10.50 | Petite 8.75

### <sup>NEW</sup> **GF** Fudge Brownie and PB Caramel Crêpe

Fudgy brownie, peanut butter caramel, chocolate sauce, whipped cream, vanilla bean ice cream +Walnuts \$2

### **GF** Berries and Cream

Fresh strawberries & blueberries, creme brûlée custard & whipped cream.

### **GF** Chocolate Banana Split

Bananas, strawberries, vanilla bean ice cream, chocolate sauce, whipped cream. + Walnuts or toasted almonds \$2.

### **GF** Fresh Strawberry Crêpe

Freshly cut strawberries, vanilla bean ice cream & whipped cream. Drizzled in strawberry sauce.

### 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

### Fried Ice Cream + Salted Caramel PB Banana

Vanilla bean ice cream wrapped in a crêpe & flash fried. With brûléed bananas, chocolate sauce and peanut butter caramel. One size: 10.50



Our recipes are made from scratch daily,  
with quality, locally sourced ingredients.

Buckwheat "Flour": Birkett Mills - Penn Yan, NY  
Chèvre: Lively Run Dairy Farm - Interlaken, NY  
Maple Syrup: Stoney Ridge Farms - Palmyra, NY & Perl's  
Maple Products - Varysburg, NY  
Maple Sausage: Bostrom Farms - Stanley, NY  
Coffee Beans: Finger Lakes Coffee Roasters - Victor, NY  
Cold Pressed Juices: Red Jacket Orchards - Geneva, NY  
Cheese Curds: Shtayburne Farm - Rock Stream, NY