

FALL SEASONAL 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, NC Cheddar & choice of applewood bacon, turkey bacon, andouille sausage or smoked ham + fried red potatoes. 12.50 | Add extra meat: 2.00 each

GF SIMPLY STRAWBERRY CRÊPES

Fresh cut strawberries, homespun whipped cream. 11.50
Add fresh bananas, Nutella or Sweet Vanilla Cream: 2.00

CINNAMON APPLE GULEE

Egg battered crêpe stuffed with warm 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

GF CRÊPES BENEDICT

Two crepes & 2 poached fresh eggs* with smoked ham & bacon cream sauce. 13.00

GF AL'S EGGS

Thinly sliced steak, whisked eggs, caramelized onion, potato, baby spinach, Ashe County Cheddar, Gruyere 13.50

GF CREPE MADAME

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

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. 12.50

CHICKEN + "WAFFLES"

Crispy fried chicken breast tossed in maple bourbon sauce served over applewood bacon & a delicate crêpe. 13.00

Add bacon cream sauce. 1.00

GF THE GREEK

Crêpe stuffed with whisked eggs, Feta, Roma tomato, baby spinach & choice of Pesto or Roasted Red Pepper Sauce. 12.50

SIDES

FRUIT

Fresh mixed fruit 4.00 | add sweet crême 1.50

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 | With Melted Cheddar 6.00

Poutine 8.00 | Loaded: Bacon, Cheddar, Sour Cream 8.00

MEATS

Spicy Andouille Sausage, Smoked Turkey Bacon or Applewood Bacon 4.00 each



COFFEE BAR

ADD: VANILLA, MOCHA, CARAMEL 1.00

ESPRESSO

Regular | Decaf 3.50

CAPPUCCINO | LATTE

Hot or Iced 4.50

ORGANIC NUMI TEA

Assorted - Your choice. 3.00

AFFOGATO

Espresso + vanilla ice cream, Nutella & almonds 6.50

FRENCH ROAST

Bottomless. Regular or Decaf

CHAI

Pumpkin or Spiced 5.50

HOT COCOA

Milk or White Cocoa 4.00

Add Raspberry +1.00

HOT APPLE CIDER

4.00 | Add Caramel 1.00

SMOOTHIES

ADD FRESH BANANA 1.00

STRAWBERRY

MANGO

SPICED CHAI

CHOCOLATE

SOFT DRINKS & JUICES

SODA

Pepsi - Diet Pepsi - Sierra Mist
Mountain Dew 3.00

BOTTLED WATER

Still 2.00 | Perrier 4.00

FRESH BREWED

SWEET | UNSWEET TEA
3.00

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

COCKTAIL LIST

TRADITIONAL MIMOSA

Cranberry, Apple Cider, Orange or Grapefruit
Glass 6.00 | Carafe 20.00

SPECIALTY MIMOSA

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

BLOODY MARY

6.00

MAPLE KISSES

A touch of NYS maple syrup + sparkling wine 6.00

TWISTED TEA

sake, half lemonade, half iced tea 6.00

BOURBON CREAM

In it's glory. On the rocks. 6.00

"IRISH" COFFEE

French Roast + Bourbon Cream 7.00

MUDSLIDE

Bourbon Cream, Iced Coffee + Chocolate 8.00

WINE SLUSHIE

Strawberry + Moscato 7.00

CATERING DELIVERY & PICK UP SERVICES
+ PRIVATE EVENT & MEETING SPACES

ASK US FOR MORE INFO!

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.

SAVORY CRÊPES

SUB GLUTEN FREE BUCKWHEAT CRÊPE 2.00

GF OKTOBERFEST CRÊPE

German sausage & maple sugared sauerkraut stuffed crêpe. Topped with apfel marnier sauce and potato salad 14.00

CHICKEN CORDON BLEU

Panko-breaded deep fried crêpe stuffed with hardwood smoked ham, chicken, spinach + Gruyere. Topped with Alfredo. 14.00

GF CHICKEN TARRAGON

Grilled chicken, broccoli & mushrooms in a tarragon cream sauce with aged parmesan. 14.00

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 2.00

GF PHILLY CHEESE STEAK

Shaved Angus steak, caramelized onions, button mushrooms & melted Provolone cheese. With fried red potatoes. 14.00

POMMES BRIE

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

GF THE SEAFOOD

Basil cream sauce, sea scallops, jumbo shrimp, codfish, spinach & red bell pepper + roasted pepper sauce. 17.00 Extra shrimp 6.00

GF THAI COCONUT CURRY

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

GF SMOKED SALMON

Chilled smoked salmon, greens, red onion, caper dill cream & maple mustard vinaigrette. 12.50

GF ROASTED TURKEY & SMOKED GOUDA

Field greens, roasted turkey applewood bacon, smoked Gouda, Roma tomato, maple mustard vinaigrette. 14.00

GF MEDITERRANEAN CHICKEN

Field greens, grilled chicken, hummus, red onion, kalamata olive, feta, Roma tomato, lemon oregano vinaigrette. 14.00

GF MONTE CRÊPE-O

Roasted turkey, smoked ham & gruyere cheese stuffed inside an egg battered crêpe. Served with raspberry sauce. 13.00

PANTRY SOUPS & SALADS

SOUP SELECTION

Onion Soup Gratinée: Crock only

Minestrone Soup | Tomato Basil Bisque

Cup 4.50 Crock 6.50

ADD CHICKEN 3.00, TOFU 3.00, SHRIMP 6.00,
AVOCADO 3.00 OR PAN-SEARED SALMON 7.00
+ STUFF YOUR SALAD IN A CRÊPE 2.00

GF HOUSE SALAD

Mixed greens, cucumber, tomato, red onion & balsamic vinaigrette. small 6.00 entree 10.00 Add crumbled bleu 1.00

GF HARVEST SALAD

Field greens, crisp apples, candied walnuts, crumbly bleu + garlic citrus vinaigrette. small 8.00 entrée 12.00

GF SIMPLY SALAD

Field greens, strawberries, candied walnuts, crumbly bleu, almonds & maple mustard vinaigrette. small 8.00 entrée 12.00

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. 7.50

CRISPY CRÊPE CHIPS

Cinnamon + sweet vanilla cream or Sea Salt + hummus. 6.50

FRIED PICKLES

Hand cut & crêpe-battered to order with ranch dressing. 7.50

LOADED POTATOES

NC Cheddar, apple wood smoked bacon, sour cream. 8.00

POUTINE

A Canadian favorite. Red Potatoes, beef gravy, local cheese curds. 8.00 Add a fried egg 2.00

GF SEASONAL FLATBREAD

Delicate crêpe topped with Sopraffina ricotta, Gruyere, smoked applewood bacon, baby spinach & balsamic reduction 9.00

SWEET CRÊPES

REGULAR 9.5 | PETITE 8

CINNAMON APPLE CRÊPE

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

GF BANANAS & CREAM

Crème brûlée custard, sautéed bananas, candied walnuts + whipped cream.

GF PUMPKIN CRÊPE

Homemade pumpkin pie filling, sweet cream, streusel crumble + vanilla bean ice cream

GF FRESH STRAWBERRY

Freshly cut strawberries, whipped cream and vanilla bean ice cream. Add blueberries 2.00

GF CHOCOLATE BANANA SPLIT

Bananas, strawberries, vanilla bean ice cream, chocolate sauce, whipped cream

FUDGE BROWNIE

Fudgy brownie, chocolate fudge, vanilla bean ice cream + chocolate sauce and whipped cream

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 & vanilla bean ice cream

"MADE FROM SCRATCH"

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

THIS SEASON'S FEATURED FARMERS:

Chicken | Prestige Farms - Raleigh, NC

Peanuts | Packers Southern Tradition- Rich Square, NC

Strawberries | Lewis Farms - Rocky Point, 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

