

# 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, NY cheddar & choice of applewood bacon, andouille sausage, maple sausage or smoked ham + fried red potatoes. 12.50 | 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 9.00 | Tall Stack 12.50

### GF SIMPLY STRAWBERRY CRÊPES

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

### GF TRADITIONAL CRÊPES

Three delicate crêpes with pure maple syrup & brown sugar OR Fresh lemon & white sugar. 9.00  
Add FLX concord grape preserves 2.00

### GF MAPLE SAUSAGE STACKERS

Two crêpes piled high with whisked eggs, maple sausage, NY Cheddar & applewood bacon cream sauce. 12.50

### 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

### GF CREPE MADAME

Egg battered crêpe stuffed with hardwood smoked ham and Gruyere cheese + cream sauce, fried egg & bacon jam 13.00

### 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 SAVORY CHEDDAR SCALLION CRÊPES

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

### 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 or FLX Concord Grape Preserves 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, 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 1.00

### ESPRESSO

Peru Jose San Ignacio 3.50

### CAPPUCCINO | LATTE

Peru Jose San Ignacio 4.50

### AFFOGATO

Espresso + vanilla ice cream, Nutella & almonds 6.50

### NITRO COLD BREW

Cup 4.00 | Pint 6.00

### ICED LATTE

5.00

### FRENCH ROAST

Bottomless. Regular or Decaf

### CHAI LATTE

Pumpkin or Spiced 5.50

### ORGANIC NUMI TEA

### HOT COCOA

Milk or White Cocoa 4.00  
+ Raspberry or Caramel 1.00

### RJO HOT APPLE CIDER

4.00 | Add Caramel 1.00

## SMOOTHIES

6.00 | ADD FRESH BANANA 1.00

### STRAWBERRY

MANGO

### CHOCOLATE

VANILLA

### SPICED CHAI

## SOFT DRINKS & JUICES

### SODA

Pepsi - Diet Pepsi - Sierra Mist  
Mountain Dew 3.00

### HOUSE BREW ICED TEA

3.00

### 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 Cran Apple  
cup 4.00 | pint 6.00

### RED JACKET CIDER

cup 4.00 | pint 6.00

## COCKTAIL LIST

### TRADITIONAL MIMOSA

Glass 6.00 | Carafe 20.00

### SPECIALTY MIMOSA

Strawberry OR Freshly Squeezed Orange Juice  
Glass 7.00 | Carafe 30.00

### RED JACKET CIDER MIMOSA

Glass 7.00 | Carafe 30.00

### BLOODY MARY

6.00

### TWISTED TEA

sake, half lemonade, half iced tea 6.00

### MAPLE KISSES

a touch of pure NYS maple syrup & sparkling wine 6.00

### SPIKED LEMONADE

Sake + Lemonade 6.00

### FLX CONCORD GRAPE WINE SLUSHIE

Arbor Hill Grape Preserves + Moscato 8.00

### CATERING DELIVERY & PICK UP SERVICES

+ PRIVATE EVENT & MEETING SPACES

AVAILABLE AT SIMPLY CRÊPES CANANDAIGUA

## 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 CRÊPE

Basil cream sauce, sea scallops, cod, jumbo shrimp, spinach & red 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 BUFFALO CHICKEN WRAP

Grilled chicken, lettuce, house Buffalo sauce, crumbly & creamy bleu cheeses. 13.50

### 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

Hardwood smoked ham, roasted turkey & Gruyere cheese stuffed inside a pan-fried, egg battered crêpe. Served with strawberry 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**  
NY 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 Soprafina ricotta, Gruyere, smoked applewood bacon, baby spinach & balsamic reduction 9.00

## SWEET CRÊPES

REGULAR 9.5 | PETITE 8

**THE GREAT GRAPE CRÊPE**  
FLX concord grape preserves with sweet cream and streusel topping. Served with 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.

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

**GF CHOCOLATE BANANA SPLIT**  
Bananas, strawberries, vanilla bean ice cream, chocolate sauce, whipped cream

**GF FRESH STRAWBERRY**  
Fresh cut strawberries, whipped cream + vanilla bean ice 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:

Buckwheat "Flour": Birkett Mills - Penn Yan, NY  
Maple Syrup: Stoney Ridge Farms - Palmyra, NY  
Maple Sausage: Bostrom Farms - Stanley, NY  
Concord Grape Preserves: Arbor Hill - Naples, NY  
Vanilla Bean Ice Cream: Byrne Dairy - Lafayette, NY  
Cold Brew + Espresso: Joe Bean Roasters - Rochester, NY  
Drip Coffee: Finger Lakes Coffee Roasters - Victor, NY  
Cold Pressed Juices: Red Jacket Orchards - Geneva, NY  
Cheese Curds: Shtayburne Farm - Rock Stream, NY

simply  crêpes®