

AUTUMN 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 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 a side of Nutella 2.75 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. 12.75

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

GF THE GREEK

Crêpe stuffed with whisked eggs, Feta, Roma tomato, 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 grape jam 2.00

POTATOES

Hand-Cut Crispy Red 4.00 | With Melted Cheddar 6.00 Poutine 8.25 | Loaded: Bacon, Cheddar, Sour Cream 8.25

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

COLD BREW COFFEE

Nitro Infused Cup 4.00 | Pint 6.00

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 + 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

CRISP AUTUMN 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

FLX CONCORD GRAPE WINE SLUSHIE

Arbor Hill Grape Preserves + Moscato 7.00

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

OKTOBERFEST CRÊPE

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

POMMES BRIE

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

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.

CHICKEN CORDON BLEU

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

GF CHICKEN TARRAGON

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

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

GF THE SEAFOOD CRÊPE

Basil cream sauce, sea scallops, cod, jumbo shrimp, spinach & red pepper + roasted pepper sauce. 17.00 Extra shrimp \$6

GF MONTE CRÊPE-O

Hardwood smoked ham, roasted turkey & Gruyere cheese stuffed inside a pan-fried, egg battered crêpe. Served with raspberry sauce. 13.00

PANTRY SOUPS & SALADS

SOUP SELECTION

Onion Soup Gratinée: Crock only

Tomato Basil Bisque | Grandma Mae's Minestrone

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

SWEET CRÊPES

REGULAR 9.75 | PETITE 8.00

GF THE GREAT GRAPE CRÊPE

FLX concord grape preserves with sweet cream and streusel topping. Served with vanilla bean ice cream.

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

Crème 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 & 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
Concord Grape Preserves: Arbor Hill - Naples, NY
Coffee Beans: Finger Lakes Coffee Roasters - Victor, NY
Cold Pressed Juices: Red Jacket Orchards - Geneva, NY
Cheese Curds: Shtayburne Farm - Rock Stream, NY

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