

HOLIDAY 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 crème, 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 ROASTED TURKEY SCRAMBLE

Whisked eggs, turkey, apple, caramelized onion, smoked gouda & bacon. With a side of bacon cream sauce. 13.00

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

SIDES

FRUIT

Fresh mixed fruit 4.00 | add sweet crème 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



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

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, caramel, peppermint, pumpkin, amaretto +1.00

HOT APPLE CIDER

4.00 | Add Caramel 1.00

SMOOTHIES

ALL \$6.00. ADD FRESH BANANA 1.00

STRAWBERRY

SPICED CHAI

MANGO

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

sake + spicy bloody mary mix 6.00

MAPLE KISSES

A touch of NYS maple syrup + sparkling wine 6.00

CARAMEL APPLE CIDER WINE SLUSHIE

Apple Cider + Caramel + Moscato 7.00

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

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

ASK US FOR MORE INFO!

SAVORY CRÊPES

SUB GLUTEN FREE BUCKWHEAT CRÊPE 2.00

GF BUTTERNUT SQUASH CANNELLONI
Crepes stuffed with roasted butternut squash over baby spinach + creamy white wine leek sauce. 13.50

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

TURKEY FEAST
A play on Karen's Thanksgiving feast! Maple sausage stuffing, butternut squash + roasted turkey stuffed between two crepes. Topped with gravy and citrusy cranberry sauce. \$15.00

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, bell pepper + roasted pepper sauce. 17.00 Xtra 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



PANTRY SOUPS & SALADS

SOUP SELECTION

Onion Soup Gratinée: Crock only
Chipotle Butternut Squash 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
Creme 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