

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, 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

GF MAPLE SAUSAGE STACKERS

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

GF ROASTED TURKEY SCRAMBLE

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

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

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

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

COFFEE BAR

ADD: VANILLA, MOCHA, CARAMEL 1.00

ESPRESSO

Honduras 3.50

CAPPUCCINO | LATTE

Honduras 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, Peppermint, Amaretto, Pumpkin or Caramel 1.00

RJO HOT APPLE CIDER

4.00 | Add Caramel 1.00

SMOOTHIES

6.00 | ADD FRESH BANANA 1.00

STRAWBERRY

CHOCOLATE

SPICED CHAI

MANGO

VANILLA

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
with sake and spicy South Carolina Bloody Mix 6.00

SPIKED CARAMEL APPLE CIDER SLUSHIE
Apple Cider + Caramel + Moscato 8.00

MAPLE KISSES
a touch of pure NYS maple syrup & sparkling wine 6.00

TWISTED TEA
sake, half lemonade, half iced tea 6.00

SPIKED LEMONADE
Sake + Lemonade 6.00

CATERING DELIVERY & PICK UP SERVICES
AVAILABLE AT ALL SC LOCATIONS

HOLIDAY EVENT & MEETING SPACES AVAILABLE AT
SC CANANDAIGUA + *NEW* LIMITED AVAILABILITY IN
PITTSFORD. PLEASE INQUIRE.

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 BUTTERNUT SQUASH CANNELLONI
Crepes stuffed with Stoney Ridge Farms 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 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

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
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 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 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
Butternut Squash: Stoney Ridge Farms - Palmyra, NY
Maple Syrup: Stoney Ridge Farms - Palmyra, NY
Maple Sausage: Bostrom Farms - Stanley, 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