

SPRING 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 and berries. Cup 5.50 | Crock 6.50

GF THE BREAKFAST CRÊPE

Scrambled eggs, NC Cheddar and choice of applewood bacon, turkey bacon, andouille sausage or smoked ham + fried red potatoes. 12.75 | Add extra meat: 2.00 each

GF SIMPLY STRAWBERRY CRÊPES

Fresh cut strawberries, homespun whipped cream. 11.75
Add fresh blueberries, strawberries, bananas, Nutella® or sweet vanilla cream: 2.00 each

GF BERRY GULÉE

Egg battered crêpe stuffed with assorted fresh berries. 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 and two poached fresh eggs* with smoked ham and bacon cream sauce. 13.00

GF AL'S EGGS

Thinly sliced steak, scrambled eggs, caramelized onion, potato, baby spinach, Ashe County Cheddar, gruyere 13.75

CREPE MADAME

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

GF EGG & GRILLED VEGETABLE CRÊPE

Scrambled eggs and seasonal grilled vegetables stuffed inside a crêpe, topped with provolone cheese. Served with pesto & roasted red pepper sauces. 12.75

CHICKEN + "WAFFLES"

Crispy fried chicken breast tossed in maple bourbon sauce. Served with two strips of applewood bacon and a delicate crêpe. 13.50 | Add bacon cream sauce. 1.25

GF CHEDDAR SCALLION CRÊPES

with 2 fried eggs* & smoky applewood bacon. Drizzled in pure maple syrup and Sriracha sauce.

COFFEE BAR

ADD: VANILLA, MOCHA, CARAMEL, ALMOND 1.00

ESPRESSO
3.50

CAPPUCCINO | LATTE
Hot or Iced 4.50

ORGANIC RISHI TEA
Assorted - your choice. 3.00

AFFOGATO
Espresso, vanilla ice cream,
Nutella® & almonds 6.50

FRENCH ROAST
Bottomless. Regular or Decaf

CHAI
Spiced 5.50

HOT COCOA
Milk or White cocoa 4.00
Add Raspberry, Caramel,
Almond +1.00

SMOOTHIES

ALL \$6.00. 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

COCKTAIL LIST

TRADITIONAL MIMOSA
Cranberry, 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

SANGRIA
Staff recipe. Made daily.

BLOODY MARY
Sake + spicy bloody mary mix 6.00

MAPLE KISS
A touch of NY 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

CATERING DELIVERY
ONLINE ORDERING AVAILABLE

PRIVATE EVENT & MEETING SPACE
REHEARSAL DINNERS, SHOWERS, BRUNCHES

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 | add melted cheddar 2.00
Poutine 8.50 | Loaded: bacon, cheddar & sour cream 8.50

MEATS
Spicy andouille sausage, Smoked turkey bacon or Applewood
bacon 4.00 each



GF - Available Gluten Free. Ask your server for details.

*These items can be cooked to order. 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** GOAT CHEESE & ARUGULA
Local goat cheese, portobello mushrooms, warm Roma tomato basil relish + fresh arugula. 14.00
- CHICKEN CORDON BLEU
Panko-breaded deep fried crêpe stuffed with hardwood smoked ham, chicken, spinach + gruyere. Topped with Alfredo. 14.50
- GF** HAM & ROASTED ASPARAGUS
Hardwood smoked ham, Sopraffina ricotta + roasted asparagus. Topped with melted Gruyere + Alfredo 13.50
- GF** CHICKEN TARRAGON
Grilled chicken, broccoli & mushrooms in a tarragon cream sauce with aged parmesan. 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 red 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. 14.25

- GF** 🐟 THE SEAFOOD
Basil cream sauce, sea scallops, jumbo shrimp, codfish, spinach, bell pepper + roasted pepper sauce. 17.00 | extra shrimp 6.00

- GF** THAI CURRY
A zippy red Thai coconut & peanut curry with red bell pepper, spinach & onion. With chicken or tofu 13.75. Sub 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. 13.00

- 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. 14.25

- GF** CREAMY CAJUN CHICKEN + RICE
Crepe stuffed with chicken & andouille sausage in a zippy bell pepper cajun sauce. With cajun rice. 14.25 | Add shrimp \$6.00

PANTRY SOUPS & SALADS

SOUP SELECTION

- Onion Soup Gratinée: Crock only
Creamy Asparagus Soup | Tomato Basil Bisque
Cup 4.75 Crock 6.50

ADD CHICKEN \$3 TOFU \$3 SHRIMP \$6
PAN-SEARED SALMON \$7
+ STUFF YOUR SALAD IN A CRÊPE \$2

- GF** HOUSE SALAD
Mixed greens, cucumber, tomato, red onion & balsamic vinaigrette. side 6.50 entree 10.50 Add crumbled bleu 1.50

- GF** GOAT CHEESE & GREENS SALAD
Field greens, raspberries, oranges, goat cheese, roasted asparagus + Citrus Vinaigrette. side 8.50 entrée 12.50

- GF** SIMPLY SALAD
Field greens, strawberries, candied walnuts, crumbly bleu, almonds & maple mustard vinaigrette. side 8.50 entrée 12.50

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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 CRISPY RED POTATOES
NC cheddar, applewood smoked bacon & sour cream. 8.50

POUTINE
A Canadian favorite. Red Potatoes, beef gravy, local cheese curds. 8.50 Add a fried egg* 2.00

FRIED CHEESE
Creamy cheese curds hand tossed in crêpe batter and flash fried. Served with house marinara. 8.75

SWEET CRÊPES

REGULAR 9.75 | PETITE 8.00

- GF** THE ROBERTI
A crepe you'd expect from a street vendor in Paris. Warm Nutella, toasted almonds, coconut flakes and fresh banana. Option: Add vanilla ice cream \$2.00

- GF** BERRIES & CREAM
Fresh berries, creme brûlée custard & whipped cream.

- GF** PISTACHIO CHAI
Pistachio cream filled crêpe with sweet cream and house chai spice blend + vanilla bean ice cream and chopped pistachios.

- GF** FRESH STRAWBERRY
Fresh cut strawberries, whipped cream & vanilla bean ice cream.

- 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 and vanilla bean ice cream.

- GF** NUTELLA FRUIT
Nutella® and fresh strawberries or sautéed bananas, with chocolate sauce and 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

