

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 & 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

GF BERRY GULÉE

Egg battered crêpe stuffed with assorted fresh berries. 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, blueberries, strawberries, 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. 12.75

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

SOUTHERN STYLE SHRIMP & GRITS

Warm & cheesy grits + jumbo shrimp, Andouille sausage & smoky bacon 13.00 | +fried egg \$2

GF CHEDDAR SCALLION CRÊPES

with 2 fried eggs* & smoky applewood bacon. Drizzled in pure maple syrup and Sriracha sauce. 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 8.25 | Loaded: Bacon, Cheddar, Sour Cream 8.25

MEATS

Spicy Andouille Sausage, Bostrom Farms Maple Sausage or Applewood Bacon 4.00 each

COFFEE BAR

ADD: VANILLA, MOCHA, CARAMEL 1.00

FRENCH ROAST

Bottomless. Regular or Decaf

ESPRESSO

Colombian 3.50

CAPPUCCINO | LATTE

Colombian 4.50

AFFOGATO

Espresso + vanilla ice cream, Nutella & almonds 6.50

ICED LATTE

Colombian 5.00

CHAI LATTE

Vanilla or Spiced 5.50

ORGANIC NUMI TEA

HOT COCOA

Milk or White Cocoa 4.00
+ Raspberry, Amaretto 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 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

KOMBUCHA

cup 4.00 | pint \$8.00

COCKTAIL LIST

TRADITIONAL MIMOSA

Glass 6.00 | Carafe 20.00

SPECIALTY MIMOSA

Cold Pressed Strawberry or Raspberry Juices,
Fresh Squeezed Orange Juice, Kombucha*by the glass only
Glass 7.00 | Carafe 30.00

KOMBUCHA SMASH

Riesling + Kombucha of the day. 7.00

SANGRIA

Staff recipe. Made daily. 6.00

BLOODY MARY

with sake and spicy South Carolina Bloody Mix 6.00

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

ONLINE ORDERING FOR ROCHESTER AREA

PRIVATE EVENT & MEETING SPACES
REHEARSAL DINNERS, SHOWERS, BRUNCHES
AT OUR CANANDAIGUA STORE

HOST YOUR REHEARSAL DINNER
AT OUR PITTSFORD STORE - LIMITED AVAILABILITY



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

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 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. 14.25

GF GOAT CHEESE & ARUGULA

Local goat cheese, portobello mushrooms, warm Roma tomato basil relish + fresh arugula. 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 CURRY

A zippy red Thai coconut & peanut curry + red bell pepper, spinach & onion. Includes chicken or tofu 13.75. 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. 13.00

GF ROASTED TURKEY & SMOKED GOUDA

Field greens, roasted turkey, applewood bacon, smoked Gouda, Roma tomato, maple mustard vinaigrette. 14.25

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. Served over cajun rice. 14.25 + Shrimp \$6

GF HAM & ROASTED ASPARAGUS

Hardwood smoked ham, Sopraffina ricotta + roasted asparagus. Topped with melted Gruyere + Alfredo. 14.00

PANTRY SOUPS & SALADS

SOUP SELECTION

Onion Soup Gratinée: Crock only

Creamy Asparagus Soup | Tomato Basil Bisque
Cup 4.75 Crock 6.50

ADD CHICKEN 3.00, TOFU 3.00

SHRIMP 6.00 OR PAN-SEARED SALMON 7.00

+ 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 GOAT CHEESE & GREENS SALAD

Field greens, raspberries, oranges, Lively Run goat cheese, roasted asparagus, 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 a fried egg 2.00

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 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 AND CREAM

Fresh berries, creme brûlée custard & whipped cream. cream.

GF PISTACHIO CHAI CRÊPE

Pistachio cream filled crêpe with sweet cream & house chai spice blend. Served with vanilla bean ice cream & chopped pistachios.

GF CHOCOLATE BANANA SPLIT

Bananas, strawberries, vanilla bean ice cream, chocolate sauce, whipped cream

GF CHOCOLATE MOUSSE

Chocolate mousse, fresh berries and whipped cream with chocolate sauce.

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

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

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®