

MORNING FARE

\$2 SUBSTITUTES: EGG WHITES | BUCKWHEAT CRÊPE

OATMEAL CRÈME BRÛLÉE

CUP 5.5 | CROCK 6.5

100% natural whole grain oats with crème, banana & berries

GF THE BREAKFAST CRÊPE 12.5

Scrambled eggs, NY cheddar & choice of applewood bacon, andouille sausage, maple sausage or smoked ham + fried red potatoes. Add extra meat: \$2 each

BERRY GULÉE

SHORT STACK 9, TALL STACK 12.5

Egg battered crêpe stuffed with assorted fresh berries. Served with sweet vanilla cream.

GF SIMPLY STRAWBERRY CRÊPES 11.5

Fresh cut strawberries, homespun whipped cream. Add: Banana, Raspberry, Blueberry, Nutella, Sweet Cream \$2 each

GF TRADITIONAL CRÊPES 9

3 crêpes with pure maple syrup & brown sugar
OR Fresh lemon & white sugar

MAPLE SAUSAGE STACKERS 12.5

Two crêpes piled high with whisked eggs, bacon jam, maple sausage, NY cheddar, smoked bacon cream sauce

GF 🐟 SMOKED SALMON 12.5

Chilled smoked salmon, greens, red onion, caper dill cream & maple mustard vinaigrette

GF EGG & GRILLED VEGETABLE CRÊPE 12

Whisked eggs, seasonal grilled vegetables & provolone cheese + pesto and roasted red pepper sauces

CRÊPE MADAME 13

Egg battered crêpe with hardwood smoked ham, Gruyere cheese, cream sauce, fried egg* & Vanilla Porter bacon jam

CHICKEN + "WAFFLES" 13

Crispy fried chicken breast tossed in maple bourbon sauce served over smoky applewood bacon and a delicate crêpe.

GF SAVORY CHEDDAR SCALLION CRÊPES 13

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

COMPLEMENTS | \$4.00 EACH

CRÊPE: Single traditional | add strawberries \$2

FRUIT: Fresh mixed fruit cup

YOGURT: lowfat vanilla w. granola & fruit

POTATO: Hand cut crispy red | add cheddar \$2

GRITS: Warm & Buttery | add NY cheddar cheese or pure maple syrup + brown sugar \$1

MEAT: Andouille Sausage, Maple Sausage, Applewood Bacon



PANTRY SOUPS & HAND TOSSED SALADS

ADD CHICKEN \$3 ADD SHRIMP \$6 ADD TOFU \$3

WRAP YOUR SALAD IN A CREPE \$2

SOUP SELECTION | CUP 4.5 CROCK 6.5

Onion Soup Gratinée (Crock Only)

Creamy Asparagus Soup

Tomato Basil Bisque

GF HOUSE SALAD 6

With balsamic vinaigrette. Add crumbled bleu \$1

GF GOAT CHEESE & GREENS | SMALL 8 ENTRÉE 12

Field greens, raspberries, oranges, Lively Run goat cheese, roasted asparagus + Citrus Vinaigrette

GF SIMPLY SALAD | SMALL 8 ENTRÉE 12

Field greens, strawberries, candied walnuts, crumbled bleu, almonds & maple mustard vinaigrette

PRIVATE EVENT SPACE AT SC CANANDAIGUA
ASK ABOUT OUR CORPORATE CATERING !



simply  crêpes®

SPRING MENU

STARTERS

CHOOSE 3 FOR \$20

BRUSSELS SPROUTS + GOAT CHEESE 7.5

Warm & crispy sprouts, shallots & bacon tossed in a sweet and tangy balsamic dressing. Served w. a dollop of creamy chèvre

CRISPY CINNAMON CHIPS 6.5

with sweet vanilla cream

FRIED PICKLES 7.5

Hand cut & crêpe-battered to order with ranch dressing

FRIED CHEESE 9

Local cheese curds, crêpe-battered to order with marinara

LOADED POTATOES 8

NY Cheddar, apple wood smoked bacon, sour cream

POUTINE 8

A Canadian favorite. Red Potatoes, beef gravy, local cheese curds. Add a fried egg* \$2

GF WILD MUSHROOM FLATBREAD 9

Delicate crepe topped with creamy ricotta, wild mushroom tapenade, gruyere cheese, arugula + truffle oil

CRÊPE ENTREES

SUB GLUTEN FREE BUCKWHEAT CRÊPE +\$2

GF GOAT CHEESE & ARUGULA CRÊPES 14

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

GF HAM & ROASTED ASPARAGUS CRÊPES 13.5

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

GF MANICOTTI-ITALIAN STYLE CRÊPES 13

Sopraffina ricotta, spinach, marinara + aged parmesan.
Add chicken \$3 Add shrimp \$6

CHICKEN CORDON BLEU 14

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

GF CHICKEN TARRAGON 14

Chicken, broccoli, mushrooms, tarragon cream sauce, parmesan

GF ROASTED TURKEY & SMOKED GOUDA 14

Roasted turkey, greens, applewood bacon, smoked Gouda, Roma tomato, maple mustard vinaigrette. Served cold.

GF MEDITERRANEAN CHICKEN 14

Grilled chicken, greens, hummus, red onion, kalamata olive, feta, Roma tomato, lemon oregano vinaigrette. Served cold

GF BUFFALO CHICKEN 13.5

Grilled chicken, lettuce, house Buffalo sauce & bleu cheeses

GF THE RUGBY 15

Shaved Angus steak, Russian dressing, cheddar, lettuce, pickles, sautéed onions. With fried potatoes. Add applewood bacon \$2

GF PHILLY CHEESE STEAK 14

Shaved Angus steak, caramelized onions, button mushrooms, Provolone cheese. With fried red potatoes.

GF THAI CURRY CREPE 13.5

A zippy red Thai coconut & peanut curry + red bell pepper, spinach & onion. Choice of chicken or tofu. Shrimp: \$4

🐟 SOUTHERN STYLE SHRIMP & GRITS 14

BAM! A bowl of warm & cheesy grits with jumbo shrimp, Andouille sausage & smoky bacon. Add a fried egg \$2

GF 🐟 THE SEAFOOD - NEW RECIPE! 18

Sea scallops, jumbo shrimp, cod & baby spinach in a Thai basil creme sauce. Served with red pepper sauce. Extra shrimp +\$6

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

SWEETLY INDULGENT CRÊPES

REGULAR 9.5 | PETITE 8

SUB GLUTEN FREE BUCKWHEAT CRÊPE \$2

STRAWBERRY RHUBARB CRISP

Warm strawberry rhubarb crisp and sweet vanilla cream.
Served with vanilla bean ice cream.

GF BERRIES & CREAM

Fresh berries, creme brûlée custard + whipped cream.

GF CHOCOLATE BANANA SPLIT

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

THE PIERRE

Brownie, peanut butter crème, chocolate sauce, whipped cream, vanilla bean ice cream + smoky applewood bacon

FUDGE BROWNIE

with vanilla bean ice cream, chocolate fudge, chocolate sauce, whipped cream

GF NUTELLA FRUIT

Nutella® and fresh strawberries or sautéed bananas, with chocolate sauce & vanilla bean ice cream

GF CHOCOLATE MOUSSE

Chocolate mousse with fresh berries & whipped cream

OREO COOKIE CRÊPE

Oreo® cookie crumble, sweet cream, chocolate sauce, whipped cream, vanilla bean ice cream

GF THE ROBERTI

A crêpe you'd expect from a street vendor in Paris! Warm Nutella, toasted almonds, coconut flakes and fresh banana.

FOR THE LITTLE ONES

UNDER AGE 6

WITH CHOICE OF APPLES, BANANA OR MIXED FRUIT

GF PB & J 6.5

Creamy peanut butter & strawberry sauce

GF FLUFFERNUTTER 6.5

Creamy peanut butter and Marshmallow Fluff

GF GRILLED CHEESE 6.5

with melted Cheddar | add ham \$1.00

GF CHEESE PIZZA 6.5

with Gruyere & Marinara

GF SCRAMBLED EGG 6.5

with whisked egg & Cheddar | add ham \$1.00

WEEK DAY BREAKFAST SPECIAL MON - FRI | 7:30 - 10:30AM

INCLUDES A FREE CUP OF JOE!

BREAKFAST SANDWICH 7.5

2 eggs scrambled, cheddar
& apple wood bacon on a fresh baked croissant

GREEK BREAKFAST CRÊPE 6.5

2 eggs scrambled, feta, tomato, spinach.
With pesto or roasted red pepper sauce.

OATMEAL CRÈME BRÛLÉE 6.5

Crock of our signature oatmeal

FRESH BAKED CROISSANT 4

with Nutella \$2

FROM THE BARISTA

SHOTS OF FLAVOR +\$1.00

VANILLA, HAZELNUT, AMARETTO, PEPPERMINT,
SUGAR FREE VANILLA, SUGAR FREE HAZELNUT

AFFOGATO 6.5

Hot espresso with vanilla ice cream, Nutella & almonds

ESPRESSO 3.5

CAPPUCCINO | LATTE 4.5

Add Mocha, White Mocha, Caramel, Amaretto, Vanilla Chai \$1.00

FROZEN COFFEES 6

Mocha, Vanilla, Vanilla Chai

HOT CHOCOLATES 4

Milk or White Chocolate
Add Raspberry, Amaretto, Peppermint or Caramel +\$1.00

COFFEE

French Roast
Jamaican Me Crazy
Add Bourbon Cream (21+ only) +\$4.00

ORGANIC NUMI TEA

FRESH BREWED ICED TEA

SMOOTHIES 6

ADD FRESH BANANA +\$1.00

STRAWBERRY

CHOCOLATE

VANILLA CHAI

MANGO

VANILLA BEAN

SOFT DRINKS & JUICES

SODA

Pepsi - Diet Pepsi - Sierra Mist - Mountain Dew

LEMONADE

BOTTLED WATER 2

PERRIER 4

FRESH BREWED ICED TEA

ORANGE JUICE

Regular | sm \$2 lg \$4
Fresh Squeezed | sm \$4 lg \$6

COLD PRESSED JUICES

Strawberry, Cranberry Apple
small \$4 large \$6

COCKTAILS

TRADITIONAL MIMOSA

GLASS:6 CARAFE:20

SPECIALTY MIMOSA

GLASS:7 CARAFE:30

Red Jacket Orchards Cranberry Apple, Strawberry OR Freshly Squeezed OJ

BLOODY MARY 6

TWISTED TEA 6

sake, half lemonade, half iced tea

BOURBON CREAM ON THE ROCKS 6

Black Button Distillery's Bourbon Cream

"IRISH" COFFEE 8

Our French Roast Coffee with Bourbon Cream



"MADE FROM SCRATCH"



WE SOURCE FRESH, QUALITY INGREDIENTS TO USE IN OUR RECIPES... ALL MADE IN OUR KITCHEN!

BON APPETIT!

COMMITMENT TO LOCAL FARMERS

Buckwheat "Flour": Birkett Mills - Penn Yan, NY

Maple Syrup: Stoney Ridge Farms - Palmyra, NY

Maple Sausage: Bostrom Farms - Stanley, NY

Vanilla Bean Ice Cream: Byrne Dairy - Lafayette, NY

Coffee: Finger Lakes Coffee Roasters - Victor, NY

Goat Cheese: Lively Run Goat Dairy - Interlaken, NY

Cold Pressed Juices: Red Jacket Orchards - Geneva, NY

Vanilla Porter: Rohrbach's Brewing Company - Rochester, NY

Cheese Curds: Shtayburne Farm - Rock Stream, NY

*Consuming Raw or under-cooked meats, poultry, seafood, shellfish or eggs cooked to order may increase your risk of foodborne illness.

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