

SUMMER MENU



MORNING FARE SERVED ALL DAY

EGG WHITES 2.00 | BUCKWHEAT CRÊPE 2.00

OATMEAL CRÈME BRÛLÉE
100% natural whole grain oats with custard crême, 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

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 SIMPLY STRAWBERRY CRÊPES
Fresh cut strawberries, homespun whipped cream. 11.50
Add fresh bananas, raspberries, blueberries, Nutella or Sweet Vanilla Cream: 2.00 each

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 EGG & GRILLED VEGETABLE CRÊPE
Whisked eggs & seasonal grilled vegetables stuffed inside a crêpe topped with provolone cheese. Served with pesto & roasted red pepper sauces. 12.00

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

GF THE GREEK
Crêpe stuffed with whisked eggs, Feta, Roma tomato, baby spinach & choice of Pesto or Roasted Red Pepper Sauce. 12.50

GF CALIFORNIA BENEDICT
Two poached fresh eggs*, avocado, roasted turkey & Roma tomatoes over two crepes. Served with applewood bacon cream sauce. 13.00

SIDES

FRUIT
Fresh mixed fruit 4.00 | add sweet crême 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



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
BLACK BUTTON DISTILLING BOURBON CREAM 4.00

ESPRESSO
Peru Jose San Ignacio 3.50

CAPPUCCINO | LATTE
Peru Jose San Ignacio 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

MUDSLIDE 21+
Bourbon Cream, Joe Bean
Nitro Brew & Mocha 8.00

HOT COCOA
Milk or White Cocoa 4.00
+ Raspberry or Caramel
1.00

ORGANIC NUMI TEA

SMOOTHIES

6.00 | ADD FRESH BANANA 1.00

STRAWBERRY CHOCOLATE VANILLA CHAI
MANGO VANILLA BEAN MOCHA

SOFT DRINKS & JUICES

SODA
Pepsi - Diet Pepsi - Sierra Mist
Mountain Dew 3.00

LEMONADE
Regular 3.00
Freshly Squeezed 4.00
Watermelon Lemonade 5.00

BOTTLED WATER
Still 2.00 | Perrier 4.00

HOUSE BREW ICED TEA
3.00

ORANGE JUICE
Regular: cup 2.00 pint 4.00
Fresh: cup 4.00 | pint 6.00

COLD PRESSED JUICE
Strawberry or Raspberry
cup 4.00 | pint 6.00

COCKTAIL LIST

TRADITIONAL MIMOSA
Glass 6.00 | Carafe 20.00

SPECIALTY MIMOSA
Strawberry, Raspberry OR Freshly Squeezed Orange Juice
Glass 7.00 | Carafe 30.00

BLOODY MARY
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, Joe Bean Nitro Brew & Mocha 8.00

RASPBERRY WINE SLUSHIE
Raspberry + Arbor Hill Moscato 7.00

SPIKED WATERMELON LEMONADE
Sake + Fresh Watermelon Lemonade 8.00

CATERING DELIVERY & PICK UP SERVICES
+ PRIVATE EVENT & MEETING SPACES
AVAILABLE AT SIMPLY CRÊPES CANANDAIGUA

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

GF SMOKED HAM & ROASTED ASPARAGUS

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

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

CAROLINA PORK BBQ

Slow roasted pulled pork with house barbecue sauce, Cheddar & cole slaw. Topped with crispy crêpe strings. 14.00



PANTRY SOUPS & SALADS

SOUP SELECTION

Onion Soup Gratinée: Crock only

Roasted Red Pepper 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 GOAT CHEESE & GREENS

Field greens, raspberries, oranges, local goat cheese, roasted asparagus + 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 WATERMELON FETA SALAD

Arugula, watermelon, Feta, toasted almonds and citrus 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 FLATBREAD

Delicate crêpe topped with Sopraffina ricotta, Gruyere, Roma tomato, fresh basil & balsamic reduction 9.00

SWEET CRÊPES

REGULAR 9.5 | PETITE 8

GF FRESH STRAWBERRY

Freshly cut strawberries, whipped cream and vanilla bean ice cream. Add blueberries 2.00

STRAWBERRY RHUBARB CRISP

Warm strawberry rhubarb, sweet cream & streusel topping. 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

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

GF THE ROBERTI

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

GF PINEAPPLE AMARETTO

Fresh & buttery sugared pineapple slices, toasted coconut and almonds with sweet almond creme 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:

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

Cheese Curds: Shtayburne Farm - Rock Stream, NY

Rhubarb: Smith Farm - Naples, NY

simply  crêpes®