simply crêpes®

Winter Menu

Morning Fare

SUBS: Egg Whites $2, Buckwheat Crêpe $1.50

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, NYS cheddar & choice of applewood bacon, spicy andouille sausage, maple sausage, chorizo sausage or smoked ham. With fried red potatoes. More meat? Each extra meat: $2

Cinnamon Apple Gulée
Short Stack 9, Tall Stack 12.5
Egg battered crêpe stuffed with warm baked cinnamon apples. Served with sweet vanilla cream.

GF **Traditional Crêpes** 9
3 crêpes with pure maple syrup & brown sugar
OR Fresh lemon & white sugar

GF **Simply Strawberry Crêpes** 11.5
Fresh cut strawberries, homespun whipped cream
Banana $1 Nutella $2 Sweet Cream $2

GF **Egg & Grilled Vegetable Crêpe** 12.5
Whisked eggs, grilled vegetables, provolone, pesto & roasted red pepper sauce

GF **Maple Sausage Stackers** 12.5
Two crêpes piled high with whisked eggs, maple sausage, NYS cheddar, smoked bacon cream sauce

GF **Al's Eggs** 13
A hearty favorite! Whisked egg, shaved angus steak, onion, spinach, potato, cheddar & gruyere cheeses stuffed in a crepe.

Crêpe Madame 13
Egg battered crêpe with hardwood smoked ham, Gruyere cheese, cream sauce, fried egg & Vanilla Porter bacon jam

GF **Smoked Salmon** 12.5
Chilled smoked salmon, greens, red onion, caper dill cream & maple mustard vinaigrette

Southern Style Shrimp & Grits 13
BAM! A bowl of warm & cheesy grits with jumbo shrimp, Bostrom Farms chorizo sausage & smoky bacon. Add a fried egg $2

Complements | $3.50 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
MEAT: Bostrom Farms Sausage - Maple or Chorizo, Spicy Andouille Sausage, Smoked Apple Wood 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 Potato Chowder
Tomato Basil Bisque

GF **House Salad** 6
With balsamic vinaigrette. Add crumbled bleu $1

GF **Pear Berry Goat Salad | small 8 entrée 12**
Field greens, pears, pecans, Craisens, Lively Run chèvre, with balsamic vinaigrette

GF **Simply Salad | small 8 entrée 12**
Field greens, strawberries, candied walnuts, crumbled bleu, almonds & maple mustard vinaigrette

Ask About SC Catering!
Private Event Spaces @ SC Canandaigua

Starters

Choose 3 for $20

Brussels Sprouts + Chèvre 7.5
Warm & crispy sprouts, shallots & bacon tossed in a sweet and tangy balsamic dressing. Served w. a dollop of Lively Run chèvre.

Potato Duet 8
A mini sampling of your favorite hand cut red potato dishes. Loaded + Buffalo Chicken Style.

Crispy Cinnamon Chips 6.5
with sweet vanilla cream

Fried Pickles 7.5
Hand cut & battered to order with ranch dressing

Fried Cheese 9
Local cheese curds, hand battered to order with marinara

Loaded Potatoes 8
NYS Cheddar, apple wood smoked bacon, sour cream

Poutine 8
A Canadian favorite. Red Potatoes, beef gravy, NYS cheese curds. Add a fried egg $2

Warm & Creamy Ricotta with Truffle Oil 7
served with crispy salted crepe chips

Crêpe Entrees

Sub Gluten Free Buckwheat Crêpe +$1.50

GF **Manicotti** 14
Sopraffina ricotta, spinach, marinara, aged parmesan. Add chicken $3 Add shrimp $6

Chicken Cordon Bleu 14
Hardwood smoked ham & chicken with baby spinach, Gruyere & Alfredo inside a panko breaded deep fried crêpe.

GF **Chicken Tarragon** 14
Chicken, tarragon cream sauce, mushrooms, broccoli, 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 **Grilled Buffalo Chicken** 13.5
with lettuce, Buffalo sauce and bleu cheeses

GF **The Rugby** 15
Angus steak, Russian dressing, cheddar, lettuce, pickles, sautéed onions. With fried potatoes. Add applewood bacon $2

GF **The Reuben** 14
Shaved corned beef, sauerkraut, Russian dressing & gruyere cheese.

GF **Philly Cheese Steak** 14
Shaved steak, caramelized onions, button mushrooms, provolone cheese. With fried red potatoes.

GF **Thai Curry Crepe** 13.5
A spicy red Thai coconut & peanut curry with red pepper, spinach, onion. Choice of chicken or tofu. Substitute shrimp: $4

GF **The Seafood** 18
Basil cream sauce with red peppers, scallops & jumbo shrimp. Served with red pepper sauce. Extra shrimp +$6

GF **Creamy Cajun Chicken + Rice** 14
Crepe stuffed with chicken & Bostrom Farms chorizo sausage in a zippy bell pepper cajun sauce. Served over cajun rice. Add shrimp +$6

GF - Can be made Gluten Free. Ask your server for details. - Spicy

Sweetly Indulgent Crêpes

Regular 9.5 | Petite 8
Sub Gluten Free Buckwheat Crêpe +$1.50

Caramel Apple Crepe
Grandma Mae's fresh baked cinnamon apples, sweet cream, caramel & vanilla bean ice cream

GF Banana Nut
Crème brulée cream, sautéed bananas, walnuts and vanilla bean ice cream

GF Chocolate Banana Split
Bananas, strawberries, vanilla bean ice cream, chocolate sauce, whipped cream

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

The Pierre
Brownies, peanut butter crème, chocolate sauce, whipped cream, vanilla bean ice cream. Topped with Smoky Apple Wood Bacon!

For The Little Ones

Under Age 5
with choice of apples, banana or mixed fruit

GF PB & ... 6.5
Creamy peanut butter & strawberry sauce or Fluff!

GF Grilled Cheese 6.5
with NYS Cheddar

GF Cheese Pizza 6.5
with Gruyere & Marinara

GF Scrambled Egg 6.5
with whisked egg & NYS Cheddar

In & Out Breakfast
Mon - Fri | 7:30 - 10:30AM

includes a FREE cup of joe!

Breakfast Sandwich 7.5
2 Eggs scrambled, NYS 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, Peppermint, Spiced Chai $1.00

Frozen Coffees 6
Mocha, Vanilla, Spiced Chai

Hot Chocolates 4
Milk or White Chocolate
Add Raspberry, Peppermint, Amaretto or Caramel +$1.00

Coffee
Seneca Blend
Jamaican Me Crazy
Add Bourbon Cream (21+ only) +$4.00

Organic NUMI Tea

Fresh Brew Iced Tea

Smoothies 6

Add fresh banana .50

Strawberry
Chocolate
Spiced Chai
Mango
Vanilla Bean

Soft Drinks & Juices

Soda
Pepsi - Diet Pepsi - Sierra Mist - Mountain Dew

Lemonade

Bottled Water 2

Perrier 4

Red Jacket Orchard Cold Pressed Juices
Strawberry - Cranberry Apple - Apple Cider

Orange Juice
small $2 large $4

Fresh Squeezed OJ
small $4 large $6

Cocktails

Red Jacket Orchards Mimosa 6
Your choice: RJO Cran Apple, Strawberry or Cider

Traditional Mimosa 6
Freshly squeezed +1.00

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
Finger Lakes Coffee of your choice with Bourbon Cream

"Made From Scratch"

We source fresh, quality ingredients to use in our recipes... all made in our kitchen!
Our chicken is
certified antibiotic & hormone free.
Bon appetit!

Commitment to Local Farmers

Birkett Mills - Penn Yan, NY: Buckwheat "Flour"
Bostrom Farms – Stanley, NY: Maple & Chorizo Sausages
Byrne Dairy – Lafayette, NY: Vanilla Bean Ice Cream
Finger Lakes Coffee Roasters – Victor, NY: Coffee
Lively Run Goat Dairy: Interlaken, NY: Goat Cheese
Perl's Maple Products –Varysburg, NY: Maple Syrup
Red Jacket Orchards - Geneva, NY: Cold Pressed Juices
Rohrbach's Brewing Company - Rochester, NY: Vanilla Porter
Shtayburne Farm - Rock Stream, NY: Cheese Curds
Stoney Ridge Farms - Palmyra, NY: Maple Syrup

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