

Winter 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 5.75 | 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

Cinnamon Apple Gulée

Egg battered crêpe stuffed with assorted baked cinnamon apples. Served with sweet vanilla cream. Short Stack 9.75 | Tall Stack 12.50

Chicken + "Waffles"

Crispy fried chicken breast tossed in maple bourbon sauce served over applewood bacon & a delicate crêpe. 14.00 Add bacon cream sauce \$1.25

GF Fried Egg + Cheddar Scallion Crepes

Two fried eggs* & applewood bacon served over two cheesy Cheddar scallion crêpes. With pure maple syrup & Sriracha. 13.00

GF Traditional Crêpes

Three delicate crêpes with pure maple syrup & brown sugar OR Fresh lemon & white sugar. 9.50 Add a side of Nutella 2.75

GF Simply Strawberry Crêpes

Fresh cut strawberries, homespun whipped cream. 12.00 Add banana \$2, Nutella \$2.75 or Sweet Vanilla Cream \$2

GF AI's Eggs

Whisked egg, shaved angus steak, onion, spinach, potato, cheddar & gruyere cheese stuffed in a crepe 14.25

GF Maple Sausage Stackers

Two crêpes piled high with whisked eggs, maple sausage, NY Cheddar & applewood bacon cream sauce. 13.25

GF California Benedict

Two poached eggs*, avocado, roasted turkey & Roma tomatoes over two crepes. Served with applewood bacon cream sauce. 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. 13.25

Crepe Madame

Egg battered crêpe stuffed with hardwood smoked ham and Gruyere cheese + cream sauce, fried egg & bacon jam 13.75

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.



Sides



Potato

Hand-Cut Crispy Red 5.00 | With Melted Cheddar 7.00
Poutine 8.75 | Bacon, Cheddar, Sour Cream 8.50

Meat

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

Egg

Any style. One 2.00 | Two 3.00 | Three 4.00

Crêpe

Single traditional 3.25 | add strawberries 2.00

Croissant

plain buttery 3.25 | add Nutella 2.75

Fruit

Fresh mixed fruit 4.00 | add sweet vanilla cream 2.00

Yogurt Pot

Low fat vanilla + granola & fresh fruit 5.00

Coffee Bar

Add: Vanilla, Mocha, Caramel, Amaretto 1.00

Ethiopian Harrar
Bottomless.
Regular or FLX Decaf

Espresso
Bolivian Dark 3.50

Cappuccino | Latte
Bolivian Dark 4.50

Chai Latte
Vanilla or Spiced 5.50

Affogato
Vanilla ice cream, Nutella,
almonds & Espresso 6.50

Hot Chocolate
Milk or White Cocoa 4.25
+ Peppermint, Amaretto,
Raspberry or Caramel | 1

Organic NUMI Tea

Smoothies

6.25 | Add fresh banana 1.00

Strawberry
Mango

Chocolate
Vanilla

Vanilla Chai
Spiced Chai

Soft Drinks & Juices

Soda
Pepsi - Diet Pepsi - Sierra
Mist - Mountain Dew 3

Iced Tea
3 | + Raspberry 1

Bottled Water
Still 2 | Perrier 4

Orange Juice
No pulp: cup 2 | pint 4
Fresh: cup 4 | pint 6

Cold Pressed Juice
Strawberry or CranApple
cup 4 | pint 6

Kombucha
cup 4 | pint 8

Mimosas & More...

Mimosa Mondays: 1/2 Priced Mimosas

Kombucha Smash
Riesling + Kombucha of the day. 7.00

Our Signature Bloody Mary
Sake and spicy South Carolina Bloody Mix 7.50

Red Jacket Mimosa
Cold Pressed Strawberry or CranApple Juices
Glass 7.00 | Carafe 30.00

Traditional Mimosa
Glass 6.00 | Carafe 20.00
Freshly Squeezed: Glass 7.00 | Carafe 30.00

Starters

Tuesdays: 1/2 Price Starters for teachers with valid ID

Brussels Sprouts + Goat Cheese

Crispy sprouts, shallots & bacon tossed in a sweet & tangy balsamic sauce. Served with creamy chèvre | 9

Crispy Crêpe Chips

Cinnamon + Sweet Vanilla Cream
or Sea Salt + Hummus | 6.50

Fried Pickles

Hand cut & crêpe-battered to order | 8.50

Loaded Potatoes

Cheddar, applewood smoked bacon, sour cream | 8.50

Poutine

Hand cut fried red potatoes, beef gravy, local cheese curds | 8.75 + Fried Egg | 2

Fried Cheese

Creamy cheese curds hand dipped in crêpe batter and flash fried. Served with marinara sauce | 8.75

Savory Crêpes

Sub Gluten Free Buckwheat Crêpe | 2.00

GF Creamy Cajun Chicken & Rice

Crêpe stuffed with chicken & Andouille sausage in a zippy bell pepper cajun sauce, served over cajun rice. 14.25
Add Shrimp \$6

GF The Reuben

Shaved corned beef, sauerkraut, dill pickles, Russian dressing & gruyere cheese. With fried red potatoes 14.50

GF Chicken Tarragon

Grilled chicken, broccoli & mushrooms in a tarragon cream sauce with aged parmesan. 14.75

Chicken Cordon Bleu

Panko-breaded deep fried crêpe stuffed with hardwood smoked ham, chicken, spinach + Gruyere. Topped with Alfredo. 14.75

GF Thai Curry

A zippy red Thai coconut & peanut curry + red bell pepper, spinach & onion.
Choose Chicken or Tofu | 14.00. Substitute Shrimp \$4

GF Turkey B.L.A.T.

House roasted turkey breast with apple wood bacon, mixed greens, avocado, Roma tomato, smoked gouda cheese & maple mustard vinaigrette. Served cold. 14.50

GF Smoked Salmon

Chilled smoked salmon, greens, red onion, caper dill cream & maple mustard vinaigrette 13.50. Add avocado \$3.

GF Mediterranean Chicken

Grilled chicken, mixed greens, hummus, red onion, kalamata olives, Feta cheese, Roma tomatoes, lemon oregano vinaigrette. 14.50

GF The Rugby

Shaved Angus steak, Russian dressing, lettuce, cheddar, pickles, sautéed onions in a sesame seed crêpe. With fried potatoes. 15.00. Add applewood bacon \$2

GF Philly Cheese Steak

Shaved Angus steak, caramelized onions, button mushrooms & melted Provolone cheese. With fried red potatoes. 14.75

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

Pantry Soups & Salads

Onion Soup Gratinée: Crock only

Tomato Basil Bisque

Creamy Potato Bacon Chowder

- Cup 4.75 Crock 6.50 -

GF Pear Berry Goat Salad

Field greens, pears, pecans, craisens, creamy chèvre with house balsamic vinaigrette.

GF Harvest Salad

Field greens, crisp apples, candied walnuts, crumbly bleu with garlic citrus vinaigrette.

GF Simply Salad

Field greens, strawberries, candied walnuts, crumbly bleu, almonds with maple mustard vinaigrette.

- Small 6.50 | Entree 12.50 -

Add Avocado \$3, Chicken \$3, Tofu \$3, Shrimp \$6
+ Stuff Your Salad in a Crêpe 2.00

Sweet Crêpes

Regular 10.50 | Petite 8.75

Cinnamon Apple Crêpe

Grandma Mae's fresh baked cinnamon apples, sweet cream, caramel + vanilla bean ice cream

GF Bananas and Cream

Crème brûlée custard, sautéed bananas, candied walnuts + whipped cream.

GF Chocolate Banana Split

Bananas, strawberries, vanilla bean ice cream, chocolate sauce, whipped cream. + Walnuts or toasted almonds \$2.

GF Pistachio Chai

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

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, whipped cream & vanilla bean ice cream

Fried Ice Cream + Salted Caramel PB Banana

Vanilla bean ice cream wrapped in a crêpe & flash fried. With brûléed bananas, chocolate sauce and peanut butter caramel. One size: 10.50

simply  crêpes®

Our recipes are made from scratch daily,
with quality, locally sourced ingredients.

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

Chèvre: Lively Run Dairy Farm - Interlaken, NY

Maple Syrup: Stoney Ridge Farms - Palmyra, NY & Perl's
Maple Products - Varysburg, NY

Maple Sausage: Bostrom Farms - Stanley, NY

Coffee Beans: Finger Lakes Coffee Roasters - Victor, NY

Cold Pressed Juices: Red Jacket Orchards - Geneva, NY

Cheese Curds: Shtayburne Farm - Rock Stream, NY