

WINTER SEASONAL 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 and berries. Cup 5.50 | Crock 6.50

GF THE BREAKFAST CRÊPE

Scrambled eggs, NC Cheddar and choice of applewood bacon, turkey bacon, andouille sausage or smoked ham + fried red potatoes. 12.75 | Add extra meat: 2.00 each

GF SIMPLY STRAWBERRY CRÊPES

Fresh cut strawberries, homespun whipped cream. 11.75
Add fresh bananas, Nutella® or sweet vanilla cream: 2.00

CINNAMON APPLE GULEE

Egg battered crêpe stuffed with warm baked cinnamon apples. Served with sweet vanilla cream.
Short Stack 9.00 | Tall Stack 12.50

GF TRADITIONAL CRÊPES

Three delicate crêpes with pure maple syrup & brown sugar OR fresh lemon & white sugar. 9.00

GF CRÊPES BENEDICT

Two crepes and two poached fresh eggs* with smoked ham and bacon cream sauce. 13.00

GF AL'S EGGS

Thinly sliced steak, scrambled eggs, caramelized onion, potato, baby spinach, Ashe County Cheddar, gruyere 13.75

GF CREPE MADAME

Egg battered crêpe with hardwood smoked ham, gruyere cheese, cream sauce, fried egg* & bacon jam. 13.50

GF EGG & GRILLED VEGETABLE CRÊPE

Scrambled eggs and seasonal grilled vegetables stuffed inside a crêpe, topped with provolone cheese. Served with pesto & roasted red pepper sauces. 12.75

CHICKEN + "WAFFLES"

Crispy fried chicken breast tossed in maple bourbon sauce. Served with two strips of applewood bacon and a delicate crêpe. 13.50 | Add bacon cream sauce. 1.25

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

GRITS

Warm & buttery 3.00 | add Ashe County Cheddar 2.00

POTATOES

Hand cut crispy red 4.00 | add melted cheddar 2.00
Poutine 8.50 | Loaded: bacon, cheddar & sour cream 8.50

MEATS

Spicy andouille sausage, Smoked turkey bacon or Applewood bacon 4.00 each



COFFEE BAR

ADD: VANILLA, MOCHA, CARAMEL, ALMOND 1.00

ESPRESSO
3.50

CAPPUCCINO | LATTE
Hot or Iced 4.50

ORGANIC RISHI TEA
Assorted - your choice. 3.00

AFFOGATO
Espresso, vanilla ice cream,
Nutella® & almonds 6.50

FRENCH ROAST
Bottomless. Regular or
Decaf

CHAI
Spiced 5.50

HOT COCOA
Milk or White cocoa 4.00
Add Raspberry, Caramel,
Peppermint, Almond +1.00

SMOOTHIES

ALL \$6.00. ADD FRESH BANANA 1.00

STRAWBERRY
MANGO

SPICED CHAI
CHOCOLATE

SOFT DRINKS & JUICES

SODA
Pepsi - Diet Pepsi - Sierra
Mist - Mountain Dew 3.00

BOTTLED WATER
Still 2.00 | Perrier 4.00

FRESH BREWED
SWEET | UNSWEET TEA
3.00

FRESHLY SQUEEZED OJ
cup 4.00 pint 6.00

JUICE
OJ, Grapefruit, Apple,
Cranberry sm 2.00, lg 3.50

COCKTAIL LIST

TRADITIONAL MIMOSA
Cranberry, Orange or Grapefruit
Glass 6.00 | Carafe 20.00

SPECIALTY MIMOSA
with La Marca Prosecco OR Freshly Squeezed Orange Juice
Glass 7.00 | Carafe 30.00

BLOODY MARY
Sake + spicy bloody mary mix 6.00

MAPLE KISSES
A touch of NY maple syrup + sparkling wine 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, Iced Coffee + Chocolate 8.00

CATERING DELIVERY
ONLINE ORDERING AVAILABLE

PRIVATE EVENT & MEETING SPACE
REHEARSAL DINNERS, SHOWERS, BRUNCHES

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 red 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

POMMES BRIE

Hardwood smoked ham, brie cheese, caramelized onion and bacon jam with freshly sliced apples. 14.00

GF THE SEAFOOD

Basil cream sauce, sea scallops, jumbo shrimp, codfish, spinach, bell pepper + roasted pepper sauce. 17.00 | extra shrimp 6.00

GF THAI CURRY

A zippy red Thai coconut & peanut curry with red bell pepper, spinach & onion. With chicken or tofu 13.75. Sub shrimp 4.00

GF SHRIMP + GRITS

A bowl of warm & cheesy grits with jumbo shrimp, andouille sausage & smoky bacon. 14.00 Add a fried egg. 2.00

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. 14.00

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. With cajun rice. 14.25 | Add shrimp \$6.00



PANTRY SOUPS & SALADS

SOUP SELECTION

Onion Soup Gratinée: Crock only

Creamy Potato Bacon Chowder | 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

Mixed greens, cucumber, tomato, red onion & balsamic vinaigrette. side 6.50 entree 10.50 Add crumbled bleu 1.50

GF PEAR BERRY GOAT

Field greens, pears, pecans, craisens, Paradox Farm chèvre with house balsamic vinaigrette. side 8.50 entrée 12.50

GF SIMPLY SALAD

Field greens, strawberries, candied walnuts, crumbly bleu, almonds & maple mustard vinaigrette. side 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 CRISPY RED POTATOES

NC cheddar, applewood 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 tossed in crêpe batter and flash fried. Served with house marinara. 8.75

SWEET CRÊPES

REGULAR 9.75 | PETITE 8.00

CINNAMON APPLE CRÊPE

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

GF BANANAS & CREAM

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

GF PISTACHIO CHAI

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

GF FRESH STRAWBERRY

Fresh cut strawberries, whipped cream & vanilla bean ice 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 and vanilla bean ice cream.

GF NUTELLA FRUIT

Nutella® and fresh strawberries or sautéed bananas, with chocolate sauce 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:

Chicken | Prestige Farms - Raleigh, NC
Peanuts | Packers Southern Tradition- Rich Square, NC
Strawberries | Lewis Farms - Rocky Point, NC
Goat Cheese | Paradox Farm - West End, NC
Milk | Milkco Inc. - Asheville, NC
Eggs | Parker & Reichmond - Andrews, NC
Eggplant | JW Johnson - Canton, NC
Cheddar | Ashe County Cheese - Ashe County, NC
Ice Cream | Maola Milk & Ice Cream Co - New Bern, NC

