

## BRUNCH CREPES

### BBJ&M\* 15.5

bourbon bacon jam, grilled portabella mushrooms, marinated mushrooms, brie cheese, arugula, and breakfast potatoes. topped with hurricane eggs, hot honey, and goat cheese.

### SOUTH BY SOUTHWEST\* 14.5

chicken, sausage, eggs, swiss cheese, green onions, and our chipotle hot sauce. topped with house-made crème fraîche, corn salsa fresca, and feta cheese.

### GARDEN\* (v) 12

scrambled eggs, baby spinach, marinated mushrooms, blistered cherry tomatoes, red onion, roasted red peppers, and goat cheese.

### CREPE 'B'\* 13

choice of bacon, sausage, or county ham with Swiss cheese. topped with over easy eggs, goat cheese, and hollandaise sauce.

### COUNTRY HASH\* 15.5

choice of bacon, sausage or country ham wit hoop cheese, breakfast potatoes, avocado, green onions, blistered cherry tomatoes, and mojo sauce. topped with sausage gravy and two over-easy eggs.

### SOUTHERN STYLE\* 13.5

scrambled eggs with green peppers, roasted red peppers, red onions, breakfast potatoes, and hoop cheese. topped with sausage gravy.

### CAROLINA COMFORT\* 12.5

scrambled eggs, choice of bacon, sausage, or country ham. topped with maple syrup and powdered sugar.

### ADD TO ANY ITEM

*chicken, turkey, or tofu + 4*  
*sausage, bacon, or country ham + 3.5*  
*two cage-free eggs\* + 3.5*  
*house-made sausage gravy + 3*  
*avocado + 4*  
*breakfast potatoes + 3*

## SAVORY CREPES

### PHOENIX CLUB 15

turkey, ham, bacon, and hoop cheese with spinach, blistered cherry tomatoes. topped with house-made chipotle aioli, and avocado.

### THE SPICY VEGAN (VEGAN) 14.5

buckwheat crepe with grilled portabella mushrooms, hummus, corn salsa fresca, arugula, kale, roasted red peppers, green onions and chipotle hot sauce. topped with vegan queso.

### HERBIVORE (v) 12.5

blistered cherry tomatoes, marinated mushrooms, roasted red peppers, red onions, artichoke hearts, baby spinach, and goat cheese with choice of ranch, red pepper ranch or balsamic reduction.

### CHICK & THE PIG 12.5

chicken, bacon, ham, swiss cheese, and baby spinach with brew pub mustard.

### TURKEY BRIE 13.5

turkey with mild brie, sliced Granny Smith apples, honey, walnuts, and house-made cranberry sauce.

## SWEET CREPES

### THE CLASSIC (v) 9

with choice of Nutella, peanut butter, or both.  
*add banana, strawberries, or both + 1*

### BERRIES & CREAM (v) 11.5

served with our fresh berries mix, house-made whipped cream, and powdered sugar. *served cold.*  
*substitute strawberries only + 1*  
*add banana + 1*

### TRES LECHES (v) 12

our house-made tres leches custard with vanilla cream and strawberries. topped with chocolate, vanilla, and strawberry sauces. *served cold.*  
*add banana + 1*

### STUFFED FRENCH TOAST (v) 12.5

egg battered crepe with cheesecake custard, topped with maple syrup, cinnamon, and house-made whipped cream. *served cold.*  
*add our fresh berry mix, strawberries, or bananas + 2*

## HASH BROWN WAFFLES

*Hash browns are gluten-free*

### TRADITIONAL\* 14.5

choice of bacon, sausage or country ham, scramble eggs, and hoop cheese over a hash brown waffle.

### GRILLED PORTABELLA HASHBROWN WAFFLE (v) 15.5

hashbrown waffle topped with baby arugula, grilled portabella mushrooms, zucchini, roasted red peppers, red onions, goat cheese, balsamic glaze, and cucumber dill sauce.

### EL MOJO 15

hash brown waffle served with pico de gallo, avocado, lime, Texas Pete, and our spicy mojo sauce.

## TOASTS

### AVOCADO TOAST (v) 13.5

La Farm Bakery sourdough with avocado mousse, lemon vinaigrette dressed baby arugula, heirloom tomatoes, and avocado. topped with balsamic glaze and goat cheese.

### FARMERS' MARKET RICOTTA TOAST (v) 13

La Farm Bakery sourdough with whipped ricotta, kale, house-made pico de gallo, and avocado. topped with green onions and lemon vinaigrette.

### BLUEBERRY COMPOTE RICOTTA TOAST (v) 11

La Farm Bakery sourdough with whipped ricotta and house-made blueberry compote. topped with hot honey and lemon zest.

## SEASONAL CREPES

### BREAKFAST

#### BLUE RIDGE\* 14

pure maple syrup glazed ham, Granny Smith apples, and hoop cheese. topped with hurricane eggs and spicy maple mustard.

### SWEET

#### THE HARVEST (v) 12

cider glazed Granny Smith apples, bananas, and blueberries served warm with our house-made maple bourbon syrup. topped with granola and goat cheese and hot honey.

#### PUMPKIN PIE CHEESECAKE (v) 12

pumpkin pie filling mixed with cheesecake custard. topped with graham cracker crumbles, whipped cream, and cinnamon sugar.  
*add our house-made Praline Topping + 2*

### SAVORY

#### CBR 13

chicken and bacon dressed up with mozzarella, romaine, blistered cherry tomatoes, and red onion. topped with Texas Pete and house-made ranch.

## VEGAN/GLUTEN FREE OPTIONS

*vegan and gluten-free crepe shell + 2*  
*gluten free bread + 2*

**SOME ITEMS CAN BE MADE VEGAN ON REQUEST.**



(v) *vegetarian*

*\*Indicates food that may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*