

BREAKFAST CREPES

Served all day. Because breakfast is life.

SOUTH BY SOUTHWEST* 15
chicken, sausage, eggs, swiss cheese, green onions, and our chipotle hot sauce. topped with house-made crème fraîche, corn salsa fresca, and feta cheese.

STEAK AND EGGS* 16
house-marinated flank steak with red onions, green bell peppers, marinated mushrooms, spinach, and mojo sauce. topped with goat cheese and froached eggs.

GARDEN* (v) 13
scrambled eggs, baby spinach, marinated mushrooms, blistered cherry tomatoes, red onion, roasted red peppers, and goat cheese.

CREPE ‘B* 13.5
choice of bacon, sausage, or county ham with swiss cheese. topped with over easy eggs, goat cheese, and hollandaise sauce.

BBJ&M* 16.5
bourbon bacon jam, grilled portabella mushrooms, marinated mushrooms, brie cheese, arugula, and tater tots. topped with hurricane eggs, hot honey, and goat cheese.

DOWN HOME* 12
choice of bacon, country ham, or sausage with scrambled eggs and hoop cheese.

COUNTRY HASH* 16.5
choice of bacon, sausage, or country ham with 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. served on a sweet shell and topped with maple syrup and powdered sugar.

ADD TO ANY ITEM

chicken, turkey or tofu + 4

sausage, bacon, turkey bacon, or country ham + 3.5

two cage-free eggs + 3.5 • house-made sausage gravy + 3*

avocado + 4 • breakfast potatoes + 3

SWEET CREPES

THE CLASSIC (v) 10
with choice of Nutella, peanut butter, or both
add banana, strawberries, or both + 2

BERRIES & CREAM (v) 12
served with our fresh berries mix, house-made whipped cream, and powdered sugar. *served cold.*
substitute strawberries only + 2
add banana + 2

THE HARVEST (v) 12.5
cider glazed Granny Smith apples, bananas, and blueberries served warm with our house-made maple bourbon syrup. topped with granola, goat cheese and hot honey.

STUFFED FRENCH TOAST (v) 12.5
egg battered crepe dusted with our cinnamon spice blend, filled with cheesecake custard. topped with maple syrup and house-made whipped cream. *served cold.*
add our fresh berry mix, strawberries, or bananas + 2

BLUEBERRIES AND LEMON CURD (v) 12.5
Biscoff crumbled over house-made lemon curd and whipped cream. topped with warm blueberry compote, whipped cream, powdered sugar. *served cold with warm compote.*

SAVORY CREPES

AVOCADO CLUB 15.5
turkey, ham, bacon, hoop cheese, spinach, and blistered cherry tomatoes. topped with house-made chipotle aioli and avocado.

WANNABE KIMCHI (v) (VEGAN SPICY CABBAGE) 15.5
spicy cabbage, fresh spinach, sautéed carrots and zucchini, pickled onions, chipotle hot sauce and black bean hummus served on a buckwheat shell. topped with tomato cucumber dill relish.

HERBIVORE (v) 13
blistered cherry tomatoes, marinated mushrooms, roasted red peppers, red onions, artichoke hearts, baby spinach, and goat cheese with choice of ranch, red pepper ranch, balsamic reduction, or mojo.

CARNE ASADA 16
house-marinated flank steak, carne asada, shredded romaine lettuce, pico de gallo, pickled onions, and chipotle hot sauce. topped feta cheese and lime crema.

PEACH CHUTNEY AND TURKEY 14
turkey and smoked bacon with mozzarella, mixed greens and peach chutney. topped with house-made avocado horseradish aioli.

SEASONAL CREPES

BREAKFAST
BLT MORNING* 15
smoked bacon with pimento cheese, shredded romaine, blistered grape tomatoes, and basil aioli. topped with over easy eggs, crumbled bacon, and avocado.

HAWAIIAN SUNRISE* 15
ham and smoked bacon, grilled pineapple, mozzarella cheese, hoop cheese, red onion, and fresh arugula. topped with over easy eggs, house-made barbecue sauce and cilantro.

SWEET
PEACH COBBLER CHEESECAKE (v) 12.5
sweet streusel over cheesecake custard. topped with warm peach compote, whipped cream, and powdered sugar. *served cold with warm compote.*

SAVORY
CHICKEN FLORENTINE* 15.5
chicken, onions, mushrooms, and spinach sautéed in lemon vinaigrette with fresh arugula. topped with froached eggs, hollandaise, and green onions.

SALADS

Starting at 11a.m.

GRILLED CAESAR 12
grilled heart of romaine, topped with house-made Caesar dressing, grated parmesan, and lemon wedge.

SWEET AND SPICY PEACH 14
arugula drizzled with balsamic vinaigrette. topped with fire roasted peaches, blueberries, red onions, sliced avocado, house-made sweet and spicy walnuts, goat cheese, finished with cracked black pepper.

SOUTHWEST SALAD 14
mixed greens drizzled with hot honey vinaigrette. topped with roasted corn, blistered grape tomatoes, diced avocado, red and green onion, feta, fresh basil, finished with cracked black pepper.

VEGAN/GLUTEN-SENSITIVE OPTIONS

vegan and gluten-free buckwheat crepe shell + 2

gluten-free bread + 2

vegan whipped cream + 1

MANY ITEMS CAN BE MADE VEGAN ON REQUEST.

TOASTS

AVOCADO TOAST (v) 14.5
Guglhupf sourdough with avocado mousse, lemon vinaigrette dressed baby arugula, heirloom tomatoes, and avocado. topped with balsamic glaze and goat cheese.

LOX & TOAST* 16.5
Guglhupf sourdough with lox, chipotle cream cheese, pickled onions, capers, and microgreens. topped with olive oil, fresh dill, and lemon.

BREAKFAST BRUSCHETTA* (v) 14.5
Guglhupf sourdough with house made pesto** and whipped ricotta, mozzarella cheese, blistered grape tomatoes, and sliced hard boiled eggs. topped with balsamic glaze, basil, and crushed red pepper flakes.
***contains walnuts*

FARMERS’ MARKET RICOTTA TOAST (v) 13
Guglhupf sourdough with whipped ricotta, kale, house-made pico de gallo, and avocado. topped with green onions, lemon vinaigrette, and spicy micro greens.

SANDWICHES

Starting at 11a.m.

SERVED WITH CHOICE OF SMALL SIDE SALAD OR ROSEMARY HERBED TOTS.

CAROLINA REUBEN 14.5
a southern take on the classic with corned beef, pimento cheese, and chow chow all made in-house. served on rye bread.

BLACKENED CAULIFLOWER SANDWICH (v) 14.5
blackened cauliflower, house-made spicy coleslaw, pickled onions, avocado mousse, and hot honey. served on a schiacciata rosemary roll with a side of Texas Pete hot sauce.

CAPRESE (v) 14
mozzarella, tomatoes, pesto**, and balsamic glaze with arugula. served on ciabatta.
***contains walnuts*
add turkey + 3

TURKEY HAVARTI PANINI 14.5
multi-grain bread with turkey and havarti cheese, spring mix greens, roma tomatoes, and basil aioli.

(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.*

Proudly serving Guglhupf Bakery breads and pastries.