

# BRUNCH CREPES

**SALMON AND VEGGIES\*** 16.5  
house-cured salmon with fresh spinach and red onions, sautéed carrots, zucchini, roasted red peppers, marinated mushrooms with a drizzle of Texas Pete. topped with hollandaise and lemon.

**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.

## 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.

# 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.

# 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*

**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.*

**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*

# 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.

# HASH BROWN WAFFLES

*Hash browns are gluten-sensitive*

**TRADITIONAL\*** 15  
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.

**SALMON** 16.5  
house-cured salmon with microgreens, pickled onions, and capers topped with herbed crème fraîche and avocado mousse.

**EL MOJO** (V) 15.5  
served with pico de gallo, avocado, Texas Pete, and our spicy mojo sauce.

# BRUNCH SPECIALS

**CORNED BEEF BOWL\*** 16.5  
house-prepared corned beef with breakfast and sweet potatoes, blistered cherry tomatoes, red and green onions, green peppers, goat cheese, and mojo sauce. topped with two froached eggs.

**AVOCADO SALMON MELT** 16.5  
two avocado halves filled with our house-made salmon mix. served with toast, lemon wedge and a small house salad, with choice of balsamic vinaigrette or mixed berry vinaigrette. *salmon mix contains mayo, onion, red peppers, pickles, and cheese.*

**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.

**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*

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

**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.

## 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*



(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.*