

BRUNCH CREPES

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.

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 country ham with Swiss cheese. topped with over easy eggs, goat cheese, and hollandaise sauce.

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 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. served on a sweet shell and 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 15.5
turkey, ham, bacon, and hoop cheese with spinach, blistered cherry tomatoes. topped with house-made chipotle aioli, and avocado.

WANNABE KIMCHI (V) 15.5
(VEGAN SPICY CABBAGE)
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 or balsamic reduction.

CBR 13
chicken and bacon dressed up with mozzarella, romaine, blistered cherry tomatoes, and red onion. topped with Texas Pete and house-made ranch.

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

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.

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

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 and goat cheese and hot honey.

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

BLUEBERRIES & 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.*

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.

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*

*Proudly serving
Guglhupf Bakery breads and pastries.*

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 over easy eggs, hollandaise, and green onions.

VEGAN AND GLUTEN-SENSITIVE OPTIONS

vegan and gluten-free buckwheat 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.*