

BRUNCH CREPES

SOUTH BY SOUTHWEST* 15.5

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) 13

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

SALMON CREPE* 16.5

house-cured salmon with marinated mushrooms, red onions, swiss, and hoop cheese. topped with over easy eggs, chipotle hot sauce, and hollandaise.

BLT MORNING* 15.5

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

CHICKEN FLORENTINE* 16

chicken, onions, mushrooms, and spinach sautéed in lemon vinaigrette with fresh arugula. topped with over easy eggs, hollandaise, green onions, and parmesan cheese.

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 16

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

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.

TURKEY BRIE 14.5

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

THE SPICY VEGAN (VEGAN) 17

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

HASH BROWN WAFFLES

Hash browns are gluten-sensitive

TRADITIONAL* 15.5

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

GRILLED PORTABELLA (v) 16

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) 12.5

served with our fresh berries mix, house-made whipped cream, and powdered sugar. *served cold.*
substitute strawberries only + 2
add banana + 2

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) 13

Biscoff crumbled over house-made lemon curd and whipped cream. topped with warm blueberry compote, whipped cream, powdered sugar. *served cold with warm compote.*

BANANA CREAM PIE (v) 13

graham crackers crumbled over house-made banana pudding and banana jam. topped with fresh bananas, whipped cream, chocolate sauce, and powdered sugar. *served cold.*

TOASTS

AVOCADO TOAST (v) 15.5

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

STRAWBERRY RICOTTA TOAST (v) 13.5

Guglhupf sourdough with whipped ricotta, balsamic macerated strawberries, red onions, hot honey, balsamic glaze, fresh basil, and lemon zest.

SEASONAL CREPES

BREAKFAST

BLUE RIDGE* 15.5

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

SWEET

SPICED PEAR AND 13.5

APPLE CHEESECAKE (v)
crumbled granola and toasted coconut over house-made cheesecake mix. topped with warm pear and apple compote, whipped cream, and powdered sugar.

SAVORY

VEGGIE MEDLEY (v) 15

sweet potatoes and baked pears with arugula, red onions, roasted red peppers, goat cheese, and spicy maple mustard.

CHICK & THE PIG 14

chicken, bacon, NC smoked ham, swiss cheese & baby spinach with brew pub mustard.

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.*

*Proudly serving
Guglhupf Bakery breads and pastries.*