

# BRUNCH CREPES

<b>BLT MORNING*</b>	17.5
smoked bacon with pimento cheese, shredded romaine, blistered grape tomatoes, and basil aioli. topped with over easy eggs, crumbled bacon, and avocado.	
<b>SOUTH BY SOUTHWEST*</b>	17
chicken, sausage, eggs, swiss cheese, green onions, and our chipotle hot sauce. topped with house-made crème fraîche, corn salsa fresca, and feta cheese.	
<b>STEAK AND EGGS*</b>	19
medium rare house-marinated flank steak with red onions, green bell peppers, marinated mushrooms, spinach, and mojo sauce. topped with goat cheese and froached eggs.	
<b>GARDEN* (V)</b>	14
scrambled eggs, baby spinach, marinated mushrooms, blistered cherry tomatoes, red onion, roasted red peppers and goat cheese.	
<b>BBJ&amp;M*</b>	18.5
bourbon bacon jam, grilled portabella mushrooms, marinated mushrooms, brie cheese, arugula, and tater tots. topped with hurricane eggs, hot honey, and goat cheese.	
<b>DOWN HOME*</b>	13.5
choice of bacon, country ham, or sausage with scrambled eggs and hoop cheese.	
<b>COUNTRY HASH*</b>	18.5
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.	
<b>SOUTHERN STYLE*</b>	14.5
scrambled eggs with green peppers, roasted red peppers, red onions, breakfast potatoes, and hoop cheese. topped with sausage gravy.	
<b>SALMON CREPE*</b>	18.5
house-cured salmon with marinated mushrooms, swiss cheese, hoop cheese, red onions, and chipotle hot sauce. topped with over easy eggs and hollandaise.	

# SAVORY CREPES

<b>AVOCADO CLUB</b>	16.5
turkey, ham, bacon, hoop cheese, spinach, and blistered cherry tomatoes. topped with house-made chipotle aioli and avocado.	
<b>HERBIVORE (V)</b>	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.	
<b>CARNE ASADA</b>	19
house-marinated flank steak, carne asada, shredded romaine lettuce, pico de gallo, pickled onions, and chipotle hot sauce. topped feta cheese and lime crema.	
<b>THE SPICY VEGAN (VEGAN)</b>	17
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.	
<b>TURKEY BRIE</b>	14.5
turkey with mild brie, sliced Granny Smith apples, honey, walnuts, and house-made cranberry sauce.	

# SWEET CREPES

<b>THE CLASSIC (V)</b>	10
with choice of Nutella, peanut butter, or both. <i>add banana, strawberries, or both + 2</i>	
<b>BERRIES &amp; CREAM (V)</b>	13
served with our fresh berries mix, house-made whipped cream, and powdered sugar. <i>served cold</i> . <i>substitute strawberries only + 2</i> <i>add banana + 2</i>	
<b>BLUEBERRIES AND LEMON CURD (V)</b>	13
Biscoff crumbled over house-made lemon curd and whipped cream. topped with warm blueberry compote, whipped cream, powdered sugar. <i>served cold with warm compote</i> .	
<b>STUFFED FRENCH TOAST (V)</b>	13
egg battered crepe dusted with our cinnamon spice blend, filled with cheesecake custard. topped with maple syrup and house-made whipped cream. <i>served cold</i> . <i>add our fresh berry mix, strawberries, or bananas + 2</i>	

# SEASONAL FEATURES

<b>  BREAKFAST</b>	
<b>BREAKFAST POUTINE*</b>	18.5
bacon, sausage, cheese curds, portobello mushrooms, and maple bourbon gravy over a bed of tots. topped with over easy eggs, green onions, and hollandaise.	
<b>BLUE RIDGE*</b>	16.5
pure maple syrup glazed ham, Granny Smith apples, and hoop cheese. topped with hurricane eggs and spicy maple mustard.	
<b>  SWEET</b>	
<b>DRAGON FRUIT AND CHOCOLATE CHIP CHEESECAKE (V)</b>	13.5
rolled sweet crepe filled with dragon fruit compote, our cheesecake custard, chocolate chips, whipped cream, topped with dragon fruit syrup and powdered sugar. <i>served cold</i> .	
<b>  SAVORY</b>	
<b>THE MEDITERRANEAN (V)</b>	16.5
house made hummus, green goddess dressing, the following uncooked veggies - red onions, artichokes, cucumbers, green peppers, Kalamata olives, arugula. topped with cucumber dill, microgreens and feta.	

# HASH BROWN WAFFLES

*Hash browns are gluten-sensitive*

<b>TRADITIONAL*</b>	17.5
topped with choice of bacon, sausage, or country ham, scrambled eggs, and hoop cheese.	
<b>GRILLED PORTABELLA (V)</b>	18
topped with baby arugula, grilled portabella mushrooms, zucchini, roasted red peppers, red onions, goat cheese, balsamic glaze, and cucumber dill sauce.	
<b>SALMON</b>	18
topped with house-cured salmon with microgreens, pickled onions, and capers, with herbed crème fraîche and avocado mousse.	
<b>CHIMICHURRI STEAK</b>	19.5
topped with flank steak, caramelized onions, grilled portobello mushrooms, grilled asparagus, chimichurri sauce, feta cheese, and green onions.	

# BRUNCH SPECIALS

<b>CORNED BEEF BOWL*</b>	18.5
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.	
<b>AVOCADO SALMON MELT</b>	18
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. <i>salmon mix contains mayo, onion, red peppers, pickles, and cheese</i> .	
<b>AVOCADO TOAST (V)</b>	16
Guglhupf sourdough with avocado mousse, lemon vinaigrette dressed baby arugula, heirloom tomatoes, and avocado. topped with balsamic glaze and goat cheese.	
<b>BREAKFAST BRUSCHETTA* (V)</b>	17.5
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. <i>**contains walnuts</i>	
<b>LOX &amp; TOAST*</b>	18
Guglhupf sourdough with lox, chipotle cream cheese, pickled onions, capers, and microgreens. topped with olive oil, fresh dill, and lemon.	

## ADD TO ANY ITEM

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

## 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.**

*(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.*