

BRUNCH CREPES

SOUTH BY SOUTHWEST* 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.

GARDEN* (v) 14.5
scrambled eggs, baby spinach, marinated mushrooms, blistered cherry tomatoes, red onion, roasted red peppers, and goat cheese.

COUNTRY HASH* 19
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* 14.5
scrambled eggs with green peppers, roasted red peppers, red onions, breakfast potatoes, and hoop cheese. topped with sausage gravy.

CAROLINA COMFORT* 13.5
scrambled eggs, choice of bacon, sausage, or country ham. served on a sweet shell and topped with maple syrup and powdered sugar.

SALMON CREPE* 19
house-cured salmon with marinated mushrooms, red onions, swiss, and hoop cheese. topped with over easy eggs, chipotle hot sauce, and hollandaise.

BLT MORNING* 17.5
smoked bacon with pimento cheese, shredded romaine, blistered grape tomatoes, and basil aioli. topped with over easy eggs, crumbled bacon, and avocado.

STEAK AND EGGS* 19.5
medium rare house-marinated flank steak with red onions, green bell peppers, marinated mushrooms, spinach, and mojo sauce. topped with goat cheese and over easy eggs.

SAVORY CREPES

PHOENIX CLUB 16.5
turkey, ham, bacon, and hoop cheese with spinach, blistered cherry tomatoes. topped with house-made chipotle aioli, and avocado.

HERBIVORE (v) 14
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.

CARNE ASADA 19.5
house-marinated flank steak, carne asada, shredded romaine lettuce, pico de gallo, pickled onions, and chipotle hot sauce. topped feta cheese and lime crema.

TURKEY BRIE 14.5
turkey with mild brie, sliced Granny Smith apples, honey, walnuts, and house-made cranberry sauce.

THE SPICY VEGAN (VEGAN) 18
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.

TOAST

AVOCADO TOAST (v) 16.5
Guglhupf sourdough with avocado mousse, lemon vinaigrette dressed baby arugula, heirloom tomatoes, and avocado. topped with balsamic glaze and goat cheese.

ADD TO ANY ITEM

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

*Proudly serving
Guglhupf Bakery breads and pastries.*

SWEET CREPES

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

BERRIES & CREAM (v) 13.5
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) 13
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) 13.5
Biscoff crumbled over house-made lemon curd and whipped cream. topped with warm blueberry compote, whipped cream, powdered sugar. *served cold with warm compote.*

HASH BROWN WAFFLES

Hash browns are gluten-sensitive

TRADITIONAL* 18
topped with choice of bacon, sausage, or country ham, scrambled eggs, and hoop cheese.

GRILLED PORTABELLA (v) 19
topped with baby arugula, grilled portabella mushrooms, zucchini, roasted red peppers, red onions, goat cheese, balsamic glaze, and cucumber dill sauce.

SALMON 18.5
topped with house-cured salmon with microgreens, pickled onions, and capers, with herbed crème fraiche and avocado mousse.

CHIMICHURRI STEAK 20.5
topped with flank steak, caramelized onions, grilled portobello mushrooms, grilled asparagus, chimichurri sauce, feta cheese, and green onions.

SEASONAL FEATURES

| BREAKFAST

SPICY GREEN SHAKSHUKA* 16
our mix of shakshuka veggies cooked in house-made spicy chili and cream sauce. served in a crepe with arugula and parmesan cheese, topped with over easy eggs and microgreens. *contains oyster sauce.*

| SWEET

TRAIL MIX (v) 15.5
almond butter, granny smith apples, blueberries, granola, chocolate chips, and honey folded into a sweet crepe. topped with house-made dulce de leche sauce and powdered sugar.

TRES LECHES (v) 14
sweet crepe filled with our house-made tres leches custard and vanilla cream. topped with strawberries, chocolate, vanilla, and strawberry sauce. *served cold.*

| SAVORY

COCONUT CURRY CHICKEN 16.5
chicken, green peppers, and carrots cooked in a house-made coconut curry sauce. served in a crepe with swiss cheese, spinach, red onions, and blistered tomatoes. topped with more curry sauce.
sub tofu for vegetarian option.

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.*