

BRUNCH CREPES		
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.		
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.		
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 froached eggs.		
GARDEN* (V)	14.5	
scrambled eggs, baby spinach, marinated mushrooms, blistered cherry tomatoes, red onion, roasted red peppers and goat cheese.		
BBJ&M*	19	
bourbon bacon jam, grilled portabella mushrooms, marinated mushrooms, brie cheese, arugula, and tater tots. topped with hurricane eggs, hot honey, and goat cheese.		
COUNTRY HASH*	19	
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*	14.5	
scrambled eggs with green peppers, roasted red peppers, red onions, breakfast potatoes, and hoop cheese. topped with sausage gravy.		
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		
SAVORY CREPES		
AVOCADO CLUB	16.5	
turkey, ham, bacon, hoop cheese, spinach, and 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, balsamic reduction, or mojo.		
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.		
SWEET CREPES		
THE CLASSIC (V)	10	
with choice of Nutella, peanut butter, or both. <i>add banana, strawberries, or both + 2</i>		
BERRIES & CREAM (V)	13.5	
served with our fresh berries mix, house-made whipped cream, and powdered sugar. <i>served cold. substitute strawberries only + 2 add banana + 2</i>		
BLUEBERRIES AND LEMON CURD (V)	13.5	
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>		
STUFFED FRENCH TOAST (V)	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. add our fresh berry mix, strawberries, or bananas + 2</i>		
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. <i>contains oyster sauce.</i>		
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. <i>served cold.</i>		
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. <i>sub tofu for vegetarian option.</i>		
HASH BROWN WAFFLES		
<i>Hash browns are gluten-sensitive</i>		
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.		
CHIMICHURRI STEAK	20.5	
topped with flank steak, caramelized onions, grilled portobello mushrooms, grilled asparagus, chimichurri sauce, feta cheese, and green onions.		
BRUNCH SPECIALS		
CORNED BEEF BOWL*	19	
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 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.		
BREAKFAST BRUSCHETTA* (V)	18	
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>		
BREAKFAST POUTINE*	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.		
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) <i>vegetarian</i>		
<i>*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.</i>		
Proudly serving Guglhupf Bakery breads and pastries.		