

## **Breakfast Crepes**

*Served from open to close  
Gluten Free Crepe - Add \$1.00*

- Stuffed French Toast Crepe** - Egg Battered Crepe topped with Powder Sugar and Cinnamon stuffed with a Choice of **One** of the following:  
Strawberries, Blue Berries, Apple Filling, Bananas, or Cream Cheese 6.75
- Turkey Breakfast**- Sliced Turkey, Scrambled Egg, Spinach, Mozzarella, Bruschetta, and Homemade Pesto 7.25
- Morning Spin** - Scrambled Eggs, Spinach, Feta or Goat Cheese, and Bruschetta 7.25
- Western Morning Crepe** - Scrambled Egg, Black Forest Ham, Bacon, and Cheddar Cheese 6.95
- NEW Breakfast Crepesadilla** - Scrambled Eggs, Bell Peppers, Onions, Cheddar and Mozzarella, and Roasted Chili Olive Oil served with a side of Salsa 7.25
- Santé Fe** - Scrambled Egg, Cheddar Cheese, Tomatoes, Onions, Bell Peppers, Sour Cream, and Salsa 7.25
- Swiss Morning** - Scrambled Egg, Swiss Cheese, Mushrooms, Black Forest Ham, Tomatoes, and Hollandaise Sauce 7.25
- Steak & Eggs** - Seasoned Steak, Scrambled Egg, Swiss and Cheddar Blend, Onions, and Sour Cream or Salsa 7.25

## **Belgian Waffles**

*Served from open to close \*\*\* Cinnamon in recipe*

- Belgian Waffle** - Topped with Powder Sugar  
Add Homemade Whipped Cream for .50 5.25
- Bacon Waffle** - Sweet Waffle with Bacon cooked inside 6.50
- Breakfast Waffle** - Savory Waffle with Bacon & Ham inside topped with Scrambled Eggs and Cheddar Cheese 8.50
- Fruit Waffle** - Blue Berries, Bananas and Strawberries with Whipped Cream and Powder Sugar on top of a Sweet Waffle 8.50
- Reese's Rush Waffle** - Nutella and Peanut Butter with Powder Sugar atop our Sweet Waffle 6.95
- French Classic Waffle** - Nutella and Bananas or Strawberries with Whipped Cream and Powder Sugar on top of a Sweet Waffle 7.25
- Chocolate Dream Waffle** - Sweet Waffle topped with House Chocolate Mousse and Fresh Strawberries served with Whipped Cream and Powder Sugar 8.50
- Southern Waffle** - Seasoned Chicken, Bacon, Mozzarella and Cheddar Blend, Honey Mustard, and Ranch Dressing atop a Savory Waffle 8.15
- Chicken Florentine Waffle** - Grilled Seasoned Chicken, Spinach, Mushrooms, Onions, Swiss Cheese, and Hollandaise Sauce atop a Savory Waffle 8.50
- Tuscan Chicken Waffle** - Savory Waffle paired with Seasoned Chicken, Spinach, Grilled Mushrooms, Mozzarella, Bruschetta, and Garlic Mushroom Olive Oil 8.50

## *Soups, Cheese/Meat Plates, Sides & Salads*

<i>Soup Du Jour - Try one of our Homemade Soups today</i>		<i>Bowl</i>	5.95
		<i>Cup</i>	3.00
<u><i>Monday/Tuesday</i></u>	<u><i>Wednesday/Thursday</i></u>	<u><i>Friday-Sunday</i></u>	
<i>Chicken Vegetable</i>	<i>Chicken Vegetable</i>	<i>Chicken Vegetable</i>	
<i>French Onion</i>	<i>Broccoli &amp; Cheese</i>	<i>Tomato Basil</i>	
 <i>Red Skinned Potato Salad - our House made recipe</i>			3.00
<i>Meat &amp; Cheese Plate - Pepper Jack, Swiss, Cheddar,</i>		<i>(Serves 1-2)</i>	6.10
<i>Black Forest Ham, Prosciutto, Salami, and Mixed Nuts</i>		<i>(Serves 3-4)</i>	12.20
<i>Plateau à Fromage - Fruit flavored Goat Cheese (seasonal), Brie,</i>		<i>(Serves 1-2)</i>	7.15
<i>Fontina, and Sliced Almonds</i>		<i>(Serves 3-4)</i>	14.30
<i>Fromage Grandeur - Fruit flavored Goat Cheese (seasonal), Gouda,</i>		<i>(Serves 1-2)</i>	7.75
<i>Havarti, Brie, and Mixed Nuts</i>		<i>(Serves 3-4)</i>	15.50
<i>Asparagus - Topped with Freshly Grated Parmesan Cheese.</i>			
<i>Add Hollandaise Sauce for .50</i>			3.95
<i>Prosciutto Asparagus - Wrapped in a sheath of Prosciutto and topped</i>			
<i>with Freshly Grated Parmesan Cheese</i>			
<i>Add Hollandaise Sauce for .50</i>			6.25
<i>Fruit Salad - Mix of Strawberries, Bananas, Blue Berries,</i>			
<i>Powder sugar and homemade Whipped Cream</i>			4.95
<i><b>NEW</b> Caprese Salad - Tomatoes, Fresh Mozzarella, Fresh Basil, Olives,</i>			
<i>Olive Oil, Balsamic Vinegar</i>			5.25
<i>Caesar Salad - Lettuce, Fresh Shredded Parmesan,</i>		<i>Small</i>	3.75
<i>Croutons, and Caesar Dressing</i>		<i>Large</i>	7.50
<i>House Salad - Lettuce, Tomatoes, Red Onions</i>		<i>Small</i>	3.95
<i>Cucumber, Croutons, Cheddar Cheese,</i>		<i>Large</i>	7.90
<i>and choice of salad dressing</i>			
<i>Greek Salad - Lettuce, Tomato Bruschetta, Olives,</i>		<i>Small</i>	4.25
<i>Feta Cheese, Red Onions, and Cucumbers,</i>		<i>Large</i>	8.50
<i>with our House Greek Dressing</i>			
<i>Spinach Salad - Spinach, Strawberries, Almond Slices,</i>		<i>Small</i>	4.25
<i>Red Onions, Feta or Goat Cheese with choice of dressing</i>		<i>Large</i>	8.50

*Add Grilled Chicken 2.00, Steak 2.50, or Chicken Salad 2.50*

*Dressings: Ranch, Blue Cheese, Caesar, Honey Mustard, Homemade Greek, Italian, Balsamic Vinegar, House Vinaigrette, Aged Strawberry Balsamic*

## Panini Combos

*Select Sourdough or Ciabatta Bread*

*Served with a Dill Pickle Spear and a Choice of: Potato Salad or Cup of Soup*

	<u>Panini Only</u>	<u>Combo</u>
<b>VEGGIE</b> - Spinach, Portobello Mushrooms, Swiss Cheese, Red Onions, Bell Peppers, Tomatoes, and Garlic Mushroom Olive Oil	6.95	9.85
<b>Caprese</b> - Fresh Mozzarella, Fresh Basil, Tomatoes, Balsamic Vinegar and House Pesto	6.80	9.70
<b>Turkey Club</b> - Sliced Turkey, Black Forest Ham, Bacon, Swiss Cheese, Lettuce, Tomatoes, and Chipotle Mayo	7.10	9.95
<b>Spicy Turkey</b> - Sliced Turkey, Lettuce, Provolone Cheese, Tomatoes, Red Onions, Roasted Chili Olive Oil, and Chipotle Mayo	7.10	9.95
<b>Little Italy</b> - Sliced Turkey, Spinach, Provolone Cheese, Red Onions, Tomatoes, and Pesto	7.10	9.95
<b>French Quarter</b> - Sliced Roast Beef, Provolone Cheese, Portobello Mushrooms, Red Onions, and Chipotle Mayo	7.30	10.15
<b>Black Forest</b> - Black Forest Ham, Lettuce, Swiss Cheese, Tomatoes, Red Onions, and Dijon Mustard	6.95	9.85
<b>MeatLovers</b> - Sliced Roast Beef, Sliced Turkey, Black Forest Ham, Bacon, Provolone Cheese, Lettuce, Mayonnaise, and Dijon Mustard	8.75	11.55

## Kids Meals

<b>Scrambled Eggs &amp; Bacon</b>	3.00
<b>Side Scrambled Eggs</b>	1.50
<b>Side Bacon</b>	1.50
<b>Grilled Chicken with Honey Mustard or Ranch</b>	2.50
<b>Peanut Butter &amp; Jelly Sandwich</b>	2.00
<b>Ham &amp; Cheese Sandwich</b>	2.75
<b>Grilled Cheese Crepe or Sandwich</b>	2.50
<b>Cheese Crepesadilla</b> - Cheddar, Onions, Bell Peppers, and Salsa	4.95
<b>Fruit Bowl</b> - Bananas, Strawberries, and Blueberries topped with Whipped Cream and Powder Sugar	4.95

## Waffles

	Sizes: Full	½	¼
<b>Belgian Waffle</b> - Topped with Powder Sugar	5.25	2.65	1.35
<b>Add:</b> Homemade Whipped Cream for .50	1.25	.65	.35
<b>Add</b> a Choice of One: Nutella, Peanut Butter, Jelly, Coconut, Bananas, Strawberries, Blueberries, Chocolate Mousse	2.50	1.25	.65

# Savory Crepes

Gluten Free Crepe - Add 1.00

<b>NEW Smoked Salmon</b> - Sliced Salmon, Cream Cheese, Red Onions, Capers, Fresh Dill, Spinach, and Tomatoes	12.50
<b>Veggie - A Cold Crepe</b> served with Fresh Spinach, Tomatoes, Onions, Kalamata Olives, Feta or Goat Cheese, and Garlic Mushroom Olive Oil	6.95
<b>Crepesadilla</b> - Seasoned Chicken, Bell Peppers, Onions, Cheddar and Mozzarella, and Roasted Chili Olive Oil served with a side of Salsa	8.50
<b>Mediterranean</b> - Seasoned Chicken, Spinach, Mozzarella, Onions, and Roasted Garlic Olive Oil	7.95
<b>Poulet Souvlaki</b> - Seasoned Chicken, Feta, Onions, Kalamata Olives, Tzatziki, and Lettuce	7.95
<b>Gyro</b> - Seasoned Lamb (Meat is Not Gluten Free), Feta, Onions, Kalamata Olives, Tzatziki, and Lettuce	8.25
<b>Champignons et Fromage</b> - Portobello Mushrooms and Brie Cheese topped with Garlic Mushroom Olive Oil	7.25
<b>Cordon Bleu</b> - Seasoned Chicken, Black Forest Ham, Swiss Cheese, and Honey Mustard	7.95
<b>Steak et Fromage</b> - Seasoned Steak, Onions, Bell Peppers, Mozzarella, and Lettuce with Mayo	8.25
<b>Taco Crepe</b> - Season Steak, Onions, Cheddar Cheese, Tomatoes, Sour Cream, Lettuce, and Salsa	8.25
<b>Southern</b> - Seasoned Chicken, Bacon, Mozzarella & Cheddar Blend, Honey Mustard, and Ranch Dressing	8.10
<b>Tuscan Chicken</b> - Seasoned Chicken, Fresh Spinach, Grilled Mushrooms, Mozzarella, Bruschetta, and Garlic Mushroom Olive Oil	8.50
<b>Chicken Salad - House Made:</b> Seasoned Chicken, Mayo, Green Grapes, Seasoning, and Onions with Lettuce	6.75
<b>Asparagus Crepe</b> - Fresh Steamed Asparagus, Swiss Cheese, Black Forest Ham, Onions, and Hollandaise Sauce	8.50
<b>Chicken Florentine</b> - Seasoned Chicken, Spinach, Mushrooms, Onions, Swiss Cheese, and Hollandaise Sauce	8.50

## Create your own Savory Crepe

Choose up to two Ingredients and a sauce or olive oil for \$6.95

Add \$1.00 for Gluten Free

Each additional ingredient add \$1.00\*\*

Onions, Cucumbers, Bell Peppers, Mushrooms, Tomato, Spinach, Lettuce, Olives, Provolone, Cheddar, Swiss, Mozzarella, Cream Cheese, Bacon, Black Forest Ham, Turkey and Scrambled Eggs

Bruschetta, Salsa, Homemade Pesto, Texas Pete, Tzatziki, Caesar, Honey Mustard, Mayo, Chipotle Mayo, Dijon Mustard, Blue Cheese, House Vinaigrette, Italian, Hollandaise Sauce, Garlic Mushroom Olive Oil, Roasted Chili Olive Oil, Balsamic Vinegar, Roasted Garlic Olive Oil, or Aged Strawberry Balsamic

\*\* Additional Chicken for 2.00,

\*\*Additional Chicken Salad, Steak, Seasoned Steak, Gyro Lamb, Asparagus, Brie, Goat Cheese or Feta for \$2.50

## Dessert Crepes

*Gluten Free Crepe - Add \$1.00*

<i>Lemon Lift - Fresh Lemon Juice, Sugar, Fresh Squeezed Lemon Juice and Butter with Powder Sugar</i>	4.50
<i>Chocolate Dream - House Chocolate Mousse and Strawberries Topped with Milk Chocolate, Whipped Cream, and Powder Sugar</i>	7.95
<i>Ice Cream Crepe - Scoop of Chocolate or Vanilla, Choice of one fresh fruit, Whip Cream, topped with Powder Sugar and drizzled with Milk Chocolate</i>	7.95
<i>The Classic - Nutella, Choice of Banana or Strawberries with Powder Sugar</i>	6.95
<i>Bananas Foster - Butter and Brown Sugar with Bananas topped with Powder Sugar and Caramel</i>	6.95
<i>Fruit Delight - Choice of two fresh fruits topped with Whipped Cream and Powder Sugar</i>	7.95
<i>Reese's Rush - Nutella and Peanut Butter with Powder Sugar</i>	6.95
<i>Almond Joy - Nutella, Coconut, Almonds, Powder Sugar</i>	6.95
<i>Apple Turnover - Apple Filling with Caramel &amp; Powder Sugar, Whipped Cream, and Vanilla Ice Cream</i>	7.95
<i>The Traditional - Two rolled Crepes, a choice of Honey or Syrup, and Powder Sugar</i>	4.50
<i>Strawberry Lemonade - Fresh Strawberries, Lemon Zest, Sugar, Butter, and Powder Sugar</i>	6.95
<i>PBJ Crepe - Peanut Butter and Jelly (Strawberry or Grape) topped with Powder Sugar</i>	6.25

	<i>Scoops</i>	<u><i>Single</i></u>	<u><i>Double</i></u>
<i>Ice Cream (Vanilla or Chocolate)</i>		1.25	2.45

### **Create Your Own Sweet Crepe**

*(Add \$1.00 for Gluten Free)*

*Choose up to two Ingredients for \$6.95*

*Each additional ingredient add \$1.00\*\**

*Bananas, Coconut, Almonds, Nutella, Milk Chocolate, Caramel, Peanut Butter, and Scoop of Chocolate or Vanilla Ice Cream  
Whipped Cream, Honey, Syrup add .50*

*\*\* Additional Blueberries, Strawberries, Chocolate Mousse, or Apple Filling for \$2.50*



## Beer

<i>Budwieser</i>	<i>Bud Light</i>	2.95
<i>Yuengling</i>	<i>Amstel Light</i>	3.95
<i>St. Pauli Girl</i>	<i>Blue Moon</i>	4.45
 <i>Mimosa</i>		 3.95
<i>House Made Red Sangría</i>		5.50

## *Wine Selection*

<u>White Wines</u>	<u>Glass/Bottle</u>
<i>Bluefield Riesling, Mosel Germany</i> <i>Aromas of citrus, peach, and floral notes with refreshing acidity and lingering finish.</i>	7.50/30
<i>Barefoot Moscato, California</i> <i>Hints of citrus across sweet flavors of peach and apricots.</i>	6.50/28
<i>Maschio Prosecco, Veneto Italy</i> <i>Gentle Sparkle of pears and peaches.</i>	6.50/28
<i>Biagio Pinot Grigio, California</i> <i>Light straw yellow, crispy, fresh and fruity bouquet. Very elegant, soft and Delicate with hints of hazelnuts to the finish.</i>	7.50/30
<i>Anderra Sauvignon Blanc, Chile</i> <i>Bright flavors of citrus, pineapple, and grassy green herbs. Balanced acidity and unique freshness make this a pleasing all occasion wine.</i>	8.50/32
<i>William Hill Chardonnay, Central Coast</i> <i>Rich palate with a silky mouthfeel. Flavors of ripe tropical and stone fruit complimented by notes of caramel, brown spice and toasted oak.</i>	8.50/32
 <u>Red Wines</u>	
<i>Mirassou Pinot Noir, California</i> <i>Flavors of cherry, strawberry, and red currant.</i>	8.50/32
<i>Blackstone Merlot, California</i> <i>Rich blackberry, plum and raspberry flavors with hints of vanilla.</i>	7.50/30
<i>Alta Vista Malbec, Argentina</i> <i>The wine has ripe, red fruit aromas and spicy notes.</i>	7.50/30
<i>Dark Horse Cabernet Sauvignon</i> <i>Intense dark fruit and mocha, dark cherry, currants, and chocolate.</i>	8.50/32

## *Happy Hour*

*Every Day 4-7pm*

<i>Meat &amp; Cheese Plate - Pepper Jack, Swiss, Cheddar, Black Forest Ham, Prosciutto, Salami, and Mixed Nuts</i>		(Serves 1-2) 5.10 (Serves 3-4) 10.20
<i>Plateau à Fromage - Brie, Fruit Flavored Goat Cheese, Fontina, and Sliced Almonds</i>		(Serves 1-2) 7.15 (Serves 3-4) 12.30
<i>Fromage Grandeur - Gouda, Havarti, Fruit Flavored Goat Cheese, Brie, and Mixed Nuts</i>		(Serves 1-2) 6.75 (Serves 3-4) 13.50
<i>Soup Du Jour - Ask your server which delicious soup we have today</i>	Bowl Cup	4.95 2.50
<i>Prosciutto Asparagus - Wrapped in a sheath of Prosciutto and topped with Freshly Grated Parmesan Cheese Add Hollandaise Sauce for .50</i>		5.50
<i>Crepesadilla Crepe - Grilled Seasoned Chicken, Bell Peppers, Onions, Melted Cheddar and Mozzarella and Roasted Chili Olive Oil served with a side of Salsa</i>		6.95
<i>Veggie Crepe - A Cold Crepe served with Fresh Spinach, Tomatoes, Onions, Kalamata Olives, Feta or Goat Cheese, and Garlic Mushroom Olive Oil</i>		5.95
<i>The Classic Crepe - Nutella, Choice of Banana or Strawberries with Powder Sugar</i>		5.75
<i>Bananas Foster Crepe - Melted Butter and crystallized Brown Sugar with Bananas topped with Powder Sugar and Caramel</i>		5.75
<i>Fruit Delight Crepe - Two fresh fruits topped with Whipped Cream and Powder Sugar</i>		6.50

### Beer

<i>Budweiser</i>	<i>Bud Light</i>	1.95
<i>Yuengling</i>	<i>Amstel Light</i>	2.95
<i>St. Pauli Girl</i>	<i>Blue Moon</i>	3.95

*Mimosa* 3.95

*House Made Red Sangria* 4.50

### White Wines

### Red Wines

*Bluefield Riesling* 5.50

*Mirassou Pinot Noir* 6.50

*Barefoot Moscato* 4.50

*Blackstone Merlot* 5.50

*Maschio Prosecco* 4.50

*Alta Vista Malbec* 5.50

*Biagio Pinot Grigio* 5.50

*Dark Horse Cabernet Sauvignon* 6.50

*Anderra Sauvignon Blanc* 6.50

*William Hill Chardonnay* 6.50



## ***Hot Teas***

\$2.45

### **Black Teas**

#### ***Ceylon Caffeinated and Decaffeinated***

*This classic blend of strong Assam and smooth Ceylon produces a mellow satisfying cup.  
Caffeinated or Decaffeinated and Kosher*

#### ***Earl Grey Supreme***

*For the connoisseur we offer Earl Grey Supreme.  
Caffeinated and Kosher*

#### ***Paris***

*A fruity black tea with vanilla and caramel flavors, it contains a hint of lemony Bergamot.  
Caffeinated and Kosher*

#### ***Darjeeling***

*Ours is a blend of First Flush and Autumnal teas from the best gardens.  
Caffeinated and Kosher*

#### ***Hot Cinnamon Spice***

*Three types of cinnamon, orange peel, and sweet cloves.  
Caffeinated and Kosher*

#### ***Organic English Breakfast***

*Organic Chinese Black tea from Keemun makes a traditional breakfast blend.  
Caffeinated and Kosher*

### **Green Tea**

#### ***Organic Green Tea with Citrus & Ginkgo***

*Our refreshing blend delivers the benefits of green tea, ginkgo, lemongrass and natural citrus.  
Caffeinated, Organic and Kosher*

#### ***Citron Green***

*Citrus and orange flavors provide a gentle introduction to the world of green tea.  
Caffeinated and Kosher*

#### ***Japanese Sencha***

*A very approachable green tea, and a fine choice for every day.  
Caffeinated and Kosher*

#### ***Organic Bangkok***

*Tasty organic blend that combines green tea, lemongrass, vanilla, coconut and ginger.  
Caffeinated and Kosher*

### **Herbal Teas**

#### ***Chamomile***

*Perfect for winding down on an evening spent away from home, or during a hectic day at the office.  
Decaffeinated and Kosher*

#### ***Rooibos Chai***

*'Red bush' herbal from South Africa, with sweet Indian spices of clove, cardamom, and cinnamon.  
Decaffeinated and Kosher*

#### ***Mint Verbena***

*Full-bodied herbal that combines two favorites: caffeine-free mint and lemon verbena.  
Decaffeinated and Kosher*

#### ***White Vanilla and Grapefruit***

*Blend of White Vanilla Grapefruit enriched by vanilla and brightened by citrus notes of grapefruit.*

#### ***Dragon Pearl Jasmine***

*Little hand rolled tea 'pearls' gently infused with floral essences from jasmine flowers.  
Caffeinated and Kosher*

## *Liquor Drinks*

<i>All Well Liquors (Rum Silver, Rum Spice, Vodka, Gin, Bourbon, and Tequila)</i>	4.50
<i>Fireball</i>	3.75
<i>Bacardi Silver</i>	6.49
<i>Captain Morgan Spice</i>	6.75
<i>Seagram's</i>	5.99
<i>Grey Goose</i>	8.50
<i>Jack Daniels</i>	6.75
<i>Bombay</i>	6.49
<i>Crown Royal</i>	7.49
<i>Patron Silver</i>	9.75
<i>Dewar's 12yr</i>	9.75
<i>Glenlivet 12yr</i>	9.99

## *Specialty Drinks*

<i>Bailey's Coffee</i>	7.25
<i>Bailey's, Coffee, Whipped Cream with Crème de Menthe</i>	
<i>Mexican Coffee</i>	6.25
<i>Kahlua, Tequila, Coffee, Whipped Cream with Crème de Menthe</i>	
<i>Madras</i>	6.49
<i>Vodka, OJ, and Cranberry</i>	
<i>Bay Breeze</i>	6.95
<i>Vodka, Pineapple Juice, and Cranberry</i>	
<i>Vodka Collins</i>	6.45
<i>Vodka, Sour Mix, Soda</i>	
<i>Tom Collins</i>	6.95
<i>Gin, Sour Mix, Soda</i>	
<i>Cuba Libre</i>	6.45
<i>Rum, Coke, Lime</i>	
<i>Mojito</i>	7.25
<i>Rum, Club Soda, Lime Juice, Mint, and Sugar</i>	
<i>Mudslide</i>	7.95
<i>Vodka, Kahlua, Bailey's</i>	
<i>Royal Flush</i>	7.95
<i>Crown Royal, Peach Schnapp, and Cranberry</i>	
<i>White Russian</i>	7.95
<i>Vodka, Kahlua, Milk, and Coke</i>	
<i>Bloody Mary</i>	6.75