

Our Evening Meal
Served from 4pm till Close

Appetizers

Baguettes and Bruschetta 4.99

Prosciutto Asparagus 5.99

Asparagus wrapped in a sheath of Prosciutto and topped with Freshly Grated Parmesan Cheese and a side of Hollandaise sauce

Duck with Herbs 8.99

Sliced Duck, Fresh Blue Cheese Crumbles Cheese topped with Lemon Zest, Parsley, and Scallions on top of Baguettes

Salmon Rilletes 8.99

Salmon, Scallions, Mayo,

Dijon, Capers, Honey, minced Dill, minced Cilantro served on a Baguette

Crab Meat and Asparagus 8.99

Served on a Half Baguette with Fresh Mozzarella, Red Onions, and Tomatoes topped with Hollandaise Sauce

Charcuterie 19.50 (Half Plates 9.25)

Prosciutto, Genoa Salami, Capicola, and Mortadella with Manchego, Gorgonzola and Gouda Cheeses

Accoutrements: Mixed Olives, Grapes, Baby Dills, and Baguettes with Dill Dijon sauce and Mango Salsa

Plateau à Fromage 18.50 (Half Plates 9.25)

Brie, Gorgonzola, Gruyere, Fontina, and Crumbled Blue Cheese

Accoutrements: Strawberries, Blueberries, Grapes, and Baguettes with Roasted Red Pepper and Walnut dip

House Sides

Pomme Frites 2.99

Thinly house cut French Fries

Red Skinned Garlic Mashed Potatoes 3.99

Bake Potato 2.99 Loaded 3.99

Au Gratin Potatoes 3.99

Apple Salad 2.75

Granny Smith Apples, Sour Cream,

Almonds, Cranberries, and Maple Syrup

Creamed Spinach 3.99

Broccoli 3.99

Prosciutto Asparagus 5.99

Asparagus wrapped in a sheath of Prosciutto and topped with Freshly Grated Gruyere Cheese and a side of Hollandaise sauce

Asparagus - Topped with Freshly Grated 3.99

Parmesan Cheese with a side of Hollandaise Sauce

Entrees

Served from 4pm till Close

Chicken Basque	<i>Chicken Breast, Chorizo Sausage, Onion, Garlic, Parsley, Thyme, Paprika, Shallot, Tomato, Potato, Red Pepper, Green Apple served with a Caesar or House Salad</i>	14.95
Boeuf Bourguignon	<i>Delicious red wine beef stew served with a Caesar or House Salad.</i>	14.95
Honey Glazed Pork Roast	<i>Pork Loin, Green Apples, Potatoes, Onions, Carrots, Rosemary, and Thyme served with a Caesar or House Salad.</i>	14.95
Cordon Bleu Chicken	<i>Chicken Breast stuffed with savory Black Forest Ham and gooey Provolone and Swiss Cheese. Served with Pomme Frites and served with a Caesar or House Salad.</i>	14.95
Duck a l'Orange (Duck Breast)	<i>Duck Confit, Pan-Seared Duck Breast in a Grand Marnier Sauce. Served with a choice of a side and Caesar or House Salad.</i>	19.95
Steak Oscar	<i>Black Angus Filet Mignon topped with 4 oz. Crab Meat, Asparagus, and Hollandaise Sauce</i>	
6oz Filet Mignon	33.25	100z Filet Mignon 38.25
100z New York Strip	28.75	140z New York Strip 33.75
100z Ribeye	32.75	140z Ribeye 35.75
Steak Diane		24.50 (6oz) 29.25 (100z)
	<i>Black Angus Filet Mignon topped with a sauce made from the seasoned pan juices, cooked to order. Served with a choice of side and a House or Caesar salad.</i>	
Steak au Poivre		24.50 (6oz) 29.25 (100z)
	<i>Black Angus Filet Mignon, cooked to order, crusted in crushed Peppercorn and Mushroom sauce. Served with a choice of a side and Caesar or House Salad</i>	
Steak and Frites	<i>Black Angus Steak of choice with Frites and a crushed Peppercorn and Mushroom sauce and Caesar or House Salad.</i>	
6oz Filet Mignon	24.50	100z Filet Mignon 29.25
100z New York Strip	19.99	140z New York Strip 24.99
		100z Ribeye 23.99
		140z Ribeye 26.99
Filet Mignon *	<i>Black Angus Filet Mignon. Served with a choice of a side and a House or Caesar salad.</i>	6OZ 24.25 100Z 29.25
Ribeye	<i>Black Angus Ribeye. Served with a choice of a side and a Caesar or House Salad.</i>	100Z 23.99 140Z 26.99
New York Strip Steak	<i>Black Angus New York Strip. Served with a choice of a side and Caesar or House Salad.</i>	100Z 19.99 140Z 24.99
Herb Crusted Clover Honey Salmon Filet	<i>Salmon filet herb crusted, and pan seared. Topped with a Mustard and Clove Honey Glaze. Served with a choice of a side and Caesar or House Salad.</i>	19.99
Seared Salmon with Salsa Verde	<i>Pan seared Salmon Fillet on a bed of fresh Arugula. Topped with Salsa Verde and Cherry Tomatoes. Served with a choice of a side and Caesar or House Salad.</i>	19.99

Available House Made Sauces 1.50

Béchamel Sauce Au Jus sauce Bearnaise Sauce
Salsa Verde

Rare - Cold Red Center

Medium Rare - Warm Red Center

Medium - Warm Pink Center Touch of Red

Medium Well - Warm Brown outside, Pink Center

Well Done - Hot Brown and No Pink

Our Morning Fare

Served from Open till Noon

Served with a Choice of one: Home Fries, Cheesy Grits or Apple Salad and Baguette

Sunshine	6.75
2 Eggs and a choice of one: Bacon, Ham or Sausage	
Big Egg Breakfast	8.75
4 Eggs and a choice of two: Bacon, Ham or Sausage	
Baguettes and Gravy	7.95
Baguettes and Gravy, 2 Eggs, and a choice of one: Bacon, Ham or Sausage	
Steak & Eggs	14.95
7 oz Ribeye and 2 Eggs (to order) served with side Baguette and Gravy	
Oeufs (Eggs) Benedict	8.50
Toasted Baguette, Ham, and 2 Poached Eggs topped with Hollandaise Sauce.	
Eggs Victoria	12.50
Toasted Baguette, Smoked Salmon, 2 Poached Eggs topped with Hollandaise Sauce	
Matin (Morning) Caprese	8.99
Two Toasted Baguettes topped with Fresh Mozzarella, Tomatoes, Fresh Basil, Olives, Olive Oil, Balsamic Vinegar, and topped with 2 Eggs (to order.)	
Croque Tartine	8.50
Toasted Baguette topped with Black Forest Ham, Béchamel, Melted Gruyere, and 2 Eggs (to order)	

Omelets

3 Egg Omelets served with Home Fries or Apple Salad and Baguette

Served from Open till Noon

Cheesy Omelet	6.95
Choice of 2 Cheeses: Cheddar, Swiss, or Mozzarella	
Turkey Omelet	8.45
Sliced Turkey, Fresh Mozzarella, Spinach, and Onions Topped with Homemade Bruschetta	
Frommage Omelet	8.95
Choice of 3 of the following Cheeses: Feta, Goat, Gruyere, Fontina, Gouda, Havarti or Fresh Mozzarella	
Meat Heaven Omelet	9.25
Black Forest Ham, Bacon, Sausage, Steak, Red Onions, Green Peppers, and Provolone Cheese	
Garden Omelet	8.50
Spinach, Tomatoes, Red onions, Mushrooms, Green Peppers an a choice of Feta or Goat Cheese	
Steak Omelet	10.50
Sliced Steak, Red Onions, Green Peppers, Mushrooms, and Provolone topped with Salsa and Sour Cream	

French Toast

French Toast Combo	4 Slices of Baguettes, two Eggs, and a choice of two: Bacon, Ham or Sausage	10.50
Original French Toast	6 Slices of Baguettes and Powder Sugar	6.75
Fruit French Toast	6 Slices of Baguettes, Powder Sugar, and a choice of two: Bananas, Strawberries or Blueberries	9.50
Bananas Foster French Toast	6 Slices of Baguettes, Powder Sugar, and Caramel	8.25

Breakfast Sides

2 Eggs any Style	2.50	Home Fries	2.75	Baguette and Gravy	5.25
Side Bacon (3 Slices)	2.75	Side Ham	2.75	Side Baguette	1.95
Side Sausage (3 Links)	2.75	Cheesy Grits	2.75	Apple Salad	2.75

Breakfast Crepes

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

<i>Turkey Breakfast - Sliced Turkey, Scrambled Egg, Spinach, Mozzarella, Bruschetta, and Homemade Pesto</i>	7.25
<i>Morning Spin - Scrambled Eggs, Spinach, Feta or Goat Cheese, and Bruschetta</i>	7.25
<i>Western Morning Crepe - Scrambled Egg, Black Forest Ham, Bacon, and Cheddar Cheese</i>	6.95
<i>Breakfast Crepesadilla - Scrambled Eggs, Bell Peppers, Onions, Cheddar and Mozzarella, and Roasted Chili Olive Oil served with a side of Salsa</i>	7.25
<i>Santé Fe - Scrambled Egg, Cheddar Cheese, Tomatoes, Onions, Bell Peppers, Sour Cream, and Salsa</i>	7.25
<i>Swiss Morning - Scrambled Egg, Swiss Cheese, Mushrooms, Black Forest Ham, Tomatoes, and Hollandaise Sauce</i>	7.25
<i>Steak & Eggs - Seasoned Steak, Scrambled Egg, Swiss and Cheddar Blend, Onions, and Sour Cream or Salsa</i>	7.25

Belgian Waffles

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

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

Soups, Cheese/Meat Plates, Sides & Salads

Served from Open till Close

<i>Soup Du Jour - Try one of our Homemade Soups today</i>			Bowl 5.95	Cup 3.00
Monday/Tuesday	Wednesday/Thursday	Friday-Sunday		
Chicken Vegetable	Chicken Vegetable	Chicken Vegetable		
French Onion	Broccoli & Cheese	Tomato Basil		

Red Skinned Potato Salad - our House made recipe 3.00

Charcuterie 19.50 (Half Plates 9.25)

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Plateau à Fromage 18.50 (Half Plates 9.25)

Brie, Gorgonzola, Gruyere, Fontina, and Crumbled Blue Cheese

Accoutrements: Strawberries, Blueberries, Grapes, and Baguettes with Roasted Red Pepper and Walnut dip

Asparagus - Topped with Freshly Grated Parmesan Cheese with a side of Hollandaise Sauce 3.99

Prosciutto Asparagus - Wrapped in a sheath of Prosciutto and topped with Freshly Grated Parmesan Cheese with a side of Hollandaise Sauce 5.99

Fruit Salad - Mix of Strawberries, Bananas, Blue Berries, Powder sugar and Homemade Whipped Cream 4.95

Caprese Salad - Tomatoes, Fresh Mozzarella, Fresh Basil, Olives, Olive Oil, and Balsamic Vinegar 6.25

Caesar Salad - Lettuce, Fresh Shredded Parmesan, Croutons, and Homemade Caesar Dressing 7.50 (Half Plates 3.75)

House Salad - Lettuce, Tomatoes, Red Onions, Cucumber, Croutons, Cheddar Cheese, and choice of Salad Dressing 7.90 (Half Plates 3.95)

Greek Salad - Lettuce, Tomato Bruschetta, Olives, Feta Cheese, Red Onions, and Cucumbers, with our House Greek Dressing 8.80 (Half Plates 4.40)

Spinach Salad - Spinach, Strawberries, Almond Slices, Red Onions, Feta or Goat Cheese with choice of dressing 8.80 (Half Plates 4.40)

Add Grilled Chicken, Steak, or Chicken Salad 3.50

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

Panini Combos

Select Sourdough or Ciabatta Bread

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

Served from Open till Close

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

Kids Meals

Served from Open till Close

Grilled Chicken with Honey Mustard or Ranch	2.50
Peanut Butter & Jelly Sandwich	2.00
Ham & Cheese Sandwich	2.75
Grilled Cheese Crepe or Sandwich	2.50
Cheese Crepesadilla - Cheddar, Onions, Bell Peppers, and Salsa	4.95
Grilled Chicken & Fries - Which a choice of Ranch or Honey Mustard	4.95
Fruit Bowl - Bananas, Strawberries, and Blueberries topped with Whipped Cream and Powder Sugar	4.95

Waffles

	Sizes:	Full	½	¼
Belgian Waffle - Topped with Powder Sugar		5.50	2.75	1.40
Add a Choice of One: Nutella, Peanut Butter, Jelly, Coconut, Bananas, Strawberries, Blueberries, Chocolate Mousse		2.50	1.25	.65

Add: Homemade Whipped Cream for .50

Savory Crepes

Gluten Free Crepe - Add 1.00

Served from Open till Close

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

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 Bacon, Scrambled Eggs, Chicken, Chicken Salad, Steak, Seasoned Steak, Gyro Lamb, Asparagus, Brie, Goat Cheese or Feta for \$2.50

Dessert Crepes

Gluten Free Crepe - Add \$1.00

Served from Open till Close

Lemon Lift - Fresh Lemon Juice, Sugar, and Butter with Powder Sugar	3.99
Chocolate Dream - House Chocolate Mousse and Strawberries Topped with Milk Chocolate, Whipped Cream, and Powder Sugar	7.95
Ice Cream Crepe - Scoop of Chocolate or Vanilla Cream, Whipped Cream, and a Choice of one Fresh Fruit topped with Powder Sugar and drizzled with Milk Chocolate	7.95
The Classic - Nutella with a Choice of Banana or Strawberries topped with Powder Sugar	6.95
Bananas Foster - Butter, Brown Sugar, and Bananas topped with Powder Sugar and Caramel	6.95
Fruit Delight - Choice of two fresh fruits topped with Whipped Cream and Powder Sugar	7.95
Reese's Rush - Nutella and Peanut Butter topped with Powder Sugar	6.95
Almond Joy - Nutella, Coconut, and Almonds topped with Powder Sugar	6.95
Apple Turnover - Homemade Apple Filling topped with Caramel, Powder Sugar, and Whipped Cream and a side of Vanilla or Chocolate Ice Cream	7.95
The Traditional - Two rolled Crepes with a choice of Honey or Syrup and topped with Powder Sugar	4.50
Strawberry Lemonade - Fresh Strawberries, Fresh Lemon Juice, Sugar, Butter, and Powder Sugar	6.95
PBJ Crepe - Peanut Butter and Jelly (Strawberry or Grape) topped with Powder Sugar	6.25

	Scoops	Single	Double
Ice Cream (Vanilla or Chocolate)		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*

Drinks

<i>Soft Drinks (Coke, Diet Coke, Mr. Pibb, Sprite, Lemonade, Ginger Ale)</i>	2.65
<i>Arnold Palmer</i>	2.65
<i>Ice Tea (Sweet and Unsweet)</i>	2.65
<i>Coffee Regular or Decaf (Proudly Serving Gevalia Coffee)</i>	2.95
<i>Chocolate Milk</i>	<i>Large</i> 2.95 <i>Small</i> 2.45
<i>Hot Chocolate</i>	3.75
<i>Perrier - Sparkling Mineral Water</i>	2.95
<i>Homemade Coconut Limeade (Freshly Squeezed Limes)</i>	3.65
<i>Add Prosecco 2.50 (After 10am on Sundays)</i>	
<i>Add Champagne 1.00 (After 10am on Sundays)</i>	
<i>Add House Rum 4.50 (After 10am)</i>	
<i>Add House Vodka 4.50 (After 10am)</i>	
<i>Cranberry Juice</i>	<i>Large</i> 3.25 <i>Small</i> 2.75
<i>Fresh Squeezed Orange</i>	<i>Large</i> 4.25 <i>Small</i> 3.25
<i>Fresh Squeezed Mango, Pineapple, Papaya Juices, Apple or Tomato Juices</i>	<i>Large</i> 6.25 <i>Small</i> 4.25
<i>Espresso</i>	<i>Single Shot</i> 1.95 <i>Double Shot</i> 3.75
<i>Cappuccino</i>	4.45
<i>Latte</i>	4.45
<i>Vanilla Latte</i>	4.75
<i>Café Mocha</i>	4.75
<i>Caramel Macchiato</i>	4.75
<i>Café Americano</i>	3.25

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

Beer

On Tap

<i>Bud Light</i>	3.00	<i>Ballast Point Sculpin IPA</i>	6.95
<i>Stella Artois</i>	5.95	<i>New South White Ale</i>	5.95
<i>Modelo Especial</i>	4.95	<i>Sam Adams Seasonal</i>	5.95

Bottles/Cans

<i>Budweiser</i>	3.00	<i>LaBatt Blue</i>	3.00	<i>Angry Orchard Crisp Apple</i>	4.50
<i>Miller Lite</i>	3.00	<i>Corona</i>	3.95	<i>Truly Sparking Berry</i>	3.95
<i>Coors Light</i>	3.00	<i>Corona Light</i>	3.95	<i>Holy City Pluff Mud Porter</i>	4.50
<i>Michelob Ultra</i>	3.50	<i>Amstel Light</i>	3.95	<i>RJ Rockers Son of a Peach Wheat</i>	4.50
<i>Blue Moon</i>	3.50	<i>St. Pauli Girl</i>	3.95	<i>Palmetto Huger Street IPA</i>	4.50
<i>Yuengling</i>	3.50	<i>Peroni</i>	3.95	<i>Cigar City Jai Alai</i>	4.50
		<i>New Belgium Fat Tire</i>	4.25		
<i>Mimosa</i>	3.95				

Glass/Pitcher

<i>Red or White Sangria</i>	5.50/17.99
<i>Summer Sangria</i> White Sangria, Peach Schnapps, Fresh Pineapple Juice, and Triple Sec	7.99/27.50
<i>Strawberry Mango Sangria</i> White Sangria, Bacardi Rum, Strawberries, Fresh Mango Juice, and Sprite (After 10am)	7.99/27.50
<i>Pineapple Sangria</i> Red Sangria, Moscato, Fresh Pineapple Juice, and Ginger Ale	7.99/27.50
<i>Tropical Sangria</i> White Sangria, Moscato, Fresh Mango Juice, Fresh Papaya Juice, Fresh Pineapple Juice, and Sprite	8.49/29.50

Liquor Drinks

(Liquor Sales from 10am-Close)

All Measurements are 2oz

<i>House Liquors</i>	Bacardi Rum, Svedka Vodka, Gordon's Gin, Evan Williams Bourbon, and Lunazul Blanco Tequila	4.50			
<i>Tito</i>	5.50	<i>Kettle One</i>	5.95	<i>Grey Goose</i>	7.95
<i>Captain Morgan Spice</i>	5.25	<i>Mount Gay Extra Rum</i>	9.95	<i>Ron Zacapa Grand Rum</i>	15.25
<i>Jack Daniels</i>	6.75	<i>Bulleit</i>	7.25	<i>Knob Creek</i>	7.75
<i>Johnnie Walker Black</i>	9.95	<i>Crown Royal</i>	7.50	<i>Jameson Irish Whiskey</i>	6.95
<i>Jose Cuervo</i>	7.50	<i>Cabo Wabo</i>	8.25	<i>Patron Silver</i>	12.25
<i>Bombay Sapphire</i>	6.95	<i>Plymouth</i>	8.25	<i>Hendricks</i>	8.75
<i>Dewar's 12yr</i>	9.95	<i>Glenlivet 12yr</i>	9.95	<i>Macallan 12yr</i>	16.50

Specialty Drinks

<i>Espresso Martini</i> (Tito's Vodka)	8.25	<i>Bailey's Coffee</i>	7.25
<i>Vodka Martini</i> (Tito's Vodka)	7.50	<i>Mexican Coffee</i> (Kahlua and Lunazul Tequila)	6.25
<i>Gin Martini</i> (Bombay Sapphire)	8.25	<i>Mudslide</i> (Tito)	7.75
<i>Mango Martini</i> (Tito's Vodka)	8.95	<i>Vodka Collins</i> (Kettle One)	6.75
<i>French Martini</i> (Grey Goose)	9.50	<i>Bay Breeze</i> (Kettle One)	6.95
<i>Classic Margarita</i> (Glass)	6.75	<i>Strawberry Margarita</i> (Glass)	7.75
<i>(Lunazul Tequila)</i> (Pitcher)	24.50	<i>(Lunazul Tequila)</i> (Pitcher)	26.50
<i>Daiquiri</i> (Bacardi Rum)	6.75	<i>Strawberry Daiquiri</i> (Bacardi Rum)	7.75
<i>Whiskey Smash</i> (Jack Daniels)	7.75	<i>White Russian</i> (Tito)	7.75
<i>Mojito</i> (Bacardi Rum)	6.75	<i>Mango Mojito</i> (Bacardi Rum)	7.25
<i>Pineapple Mojito</i> (Bacardi Rum)	7.25	<i>Old Fashioned</i> (Knob Creek)	8.75
<i>Royal Flush</i> (Crown Royal)	8.50	<i>New York Sour</i> (Bulleit)	8.25
<i>Bloody Mary</i> (Svedka)	6.75	<i>Moscow Mule</i> (Kettle One)	7.75

Happy Hour Menu

Every Day 4-7pm

Drink Specials

\$5.00 Everyday

House Margaritas, Martinis, and Mojitos

0\$3.50 House Liquors

Our House Liquors

(Bacardi Rum, Lunazul Tequila, Gordon Gin, Svedka Vodka, and Evan Williams Bourbon)

\$1.00 Off all Beers

\$2.00 Off all Glasses of Wine

Soup Du Jour - Try one of our Homemade Soups today **Bowl** 4.00 **Cup** 2.00

Monday/Tuesday

Wednesday/Thursday

Friday-Sunday

Chicken Vegetable

Chicken Vegetable

Chicken Vegetable

French Onion

Broccoli & Cheese

Tomato Basil

Charcuterie

12.50 (Half Plates 6.25)

Prosciutto, Genoa Salami, Capicola, and Mortadella with Manchego, Gorgonzola and Gouda Cheeses

Accoutrements: Mixed Olives, Grapes, Baby Dills, and Baguettes with Dill Dijon sauce and Mango Salsa

Plateau à Fromage

14.50 (Half Plates 7.25)

Brie, Gorgonzola, Gruyere, Fontina, and Crumbled Blue Cheese

Accoutrements: Strawberries, Blueberries, Grapes, and Baguettes with Roasted Red Pepper and Walnut dip

Baguettes and Bruschetta

2.50

Prosciutto Asparagus- Wrapped in a sheath of Prosciutto and topped with Freshly Grated Parmesan Cheese with a side of Hollandaise Sauce

3.50

Duck with Herbs

5.00

Sliced Duck, Fresh Blue Cheese Crumbles topped with Lemon Zest, Parsley, and Scallions on top of Baguettes

Salmon Rilletes

5.00

Salmon, scallions, Mayo, Dijon, Capers, Honey, minced Dill, minced Cilantro served on a Baguette

Crab Meat and Asparagus

5.00

Served on a Half Baguette with Fresh Mozzarella, Red Onions, and Tomatoes topped with Hollandaise Sauce

Veggie - A Cold Crepe served with Fresh Spinach, Tomatoes, Onions, Kalamata Olives, Feta or Goat Cheese, and Garlic Mushroom Olive Oil

5.00

Chicken Salad - House Made: Seasoned Chicken, Mayo, Green Grapes, Seasoning, and Onions with Lettuce

5.00

Crepesadilla Crepe - Grilled Seasoned Chicken, Bell Peppers, Onions, Melted Cheddar and Mozzarella and Roasted Chili Olive Oil served with a side of Salsa

5.00

Asparagus Crepe- Fresh Steamed Asparagus, Swiss Cheese, Black Forest Ham, Onions, and Hollandaise Sauce

5.00

The Classic Crepe - Nutella, Choice of Banana or Strawberries with Powder Sugar

5.00

Bananas Foster Crepe - Melted Butter and crystallized Brown Sugar with Bananas topped with Powder Sugar and Caramel

5.00

Fruit Delight Crepe - Two fresh fruits topped with Whipped Cream and Powder Sugar

5.00

Wine Selection

House Wines

La Terre

(Cabernet Sauvignon, Merlot, Chardonnay, and White Zinfandel)
Canyon Road Pinot Grigio,

5.95

White Wines

Bluefeld Riesling, (Mosel Germany)

Glass/Bottle

6.50/24

Bella Sera Moscato, (Italy)

4.95/18

LaMarca Prosecco, (Italy)

6.50/24

Ruffino Lumina Pinot Grigio, (Italy)

6.50/24

Whitehaven Sauvignon Blanc, (New Zealand)

9.25/36

Franciscan Chardonnay, (California)

9.50/36

Red Wines

Orion Swift Locations "F" French Blend (France)

9.95/38

Meiomí Pinot Noir, (California)

8.50/32

Chateau Souverian Merlot, (California)

8.00/30

Alta Vista Malbec, (Argentina)

7.50/28

Story Point Cabernet Sauvignon, (California)

8.50/32

By the Bottle

Cakebread Chardonnay, (California)

70.00

Louis Jadot Beaujolais Villages, (France)

27.00

Orion Swift Papillon Bordeaux Blend, (California)

102.00