

Breakfast Served Monday – Fríday from Open untíl 12pm Saturday & Sunday open untíl 2pm

Díscount for all Cash Sales Automatíc 20% Gratuíty for Partíes of 5 and more

Thank you for choosing Crepe Creation Café. We are thrilled to have you dining with us. We are a family owned and run restaurant here in the beautiful Market Common.

Crepe Creation Café not only provides a delicious taste of Europe but an occasion in itself. Watching your crepe being made right in front of you as well as our Bartenders creating those exquisite martinis and other craft cocktails adds to your overall experience. Ask our Crepe Cooks and Bartenders any questions you might have, they love it. All this adds up to a wonderful place to spend time with family and friends.

We are not a Fast Food Establishment and would like to thank you ahead of time for your patience. When busy, our order-to-service time could be upwards of 45 minutes. If you have a time restriction, please let your server know so that we can do our best to accommodate you without inconveniencing other customers. If we cannot, we will notify you and please do return when you can indulge and enjoy our dining experience.

We look forward to Serving You.

*********Our Gluten Free Crepes are for Díetary Only. We are not a Gluten Free <u>ALLERGRY OR SENSITIVITY Establíshment</u>***********

Hours

Sunday - Thursday 8am untíl 9pm Fríday & Saturday 8am untíl 10pm

Líve Musíc Monday - Day Kelly Tuesday - Míke Hall Wednesday - Duster Thursday - Wayne Cockfield Fríday - Míke Hall Saturday - Morrís Saturday - Frank Fíorello Sunday - Patrícía (Harpíst)

6-9pm 6-9pm 6-8:30pm 6-9pm 6-9pm 10am- 1pm 6-9pm 5-7pm

Crepe Creatíon Specíals Monday - Thursday

8am - 9:30am

*Morning Classic - 2 Eggs, 2 Bacon or 2 Sausage, and Home Fries. 6.00 (No Substitutions)

Famíly Breakfast Platters Everyday Duríng Breakfast Hours (No Substitutions)

Scrambled Eggs (Only), Baguettes, & Home Fries with Sauteed Onions & Peppers (Cooked in Peanut Oil)

4 Servings - **30.00** 8 Link Sausages or 8 Slices Bacon (We can do ½ - ½ on Proteins)

6 Servings - 45.00 12 Link Sausages or 12 Slices Bacon (We can do ½ - ½ on Proteins)

8 Servings - 60.00 16 Link Sausages or 16 Slices Bacon (We can do ½ - ½ on Proteins)

Add French toast for 4 (8 pieces) Additional 20.00 Add French toast for 6 (12 pieces) Additional 30.00 Add French toast for 8 (16 pieces) Additional 40.00

Early Dinner Meals

Príce ís for 2pm-4pm Everyday \$1.00 Splít or Extra Plate

(You can Substitute the Salad for a Bowl of Soup 2.50)

***Smothered Chicken & Andouille** Classic Cajun dish includes: Chicken, Andouille, Bell Pepper, Onions, Garlic, Tomato, and celery. Served with a Baguette, choice of side and a Dinner Salad: House Salad or Caesar Salad **10.95**

***Meatloaf -** Chef's own homemade Meatloaf Recipe. Served with a Baguette, choice of side and a Dinner Salad: House Salad or Caesar Salad 10.95

***Pork Chop (1)** - 8-10 oz Grilled Pork Chop with House Gravy. Served with a Baguette, choice of side and a Dinner Salad: House Salad or Caesar Salad **10.95**

Early Dínner Crepes (Crepes Only) Príce ís for 2pm-4pm Everyday \$1.00 Split or Extra Plate

Gluten Free Crepe (NOT ALLERGY OR SENSITIVITY) - Add \$2.75

Veggie Crepe - Fresh Spinach, Tomatoes, Onions, Kalamata Olives, Feta or Goat Cheese, and Tuscan Olive Oil 9.75
Crepe de Salade de Poulet - Cold Crepe House Recipe: Seasoned Chicken, Mayo, Green Grapes, Seasoning, and Onions with Lettuce 9.75
Crepesadilla Crepe - *Seasoned Chicken 9.75 or *Sliced Steak 11.95, Bell Peppers, Onions, Cheddar and Mozzarella served with a side of Salsa and Sour Cream
Nutella Crepe - Nutella, Powder Sugar and Homemade Whip Cream 7.50
Add Bananas - 2.50
Add Strawberries - 3.50
Bananas Foster Crepe - Melted Butter and crystallized Brown Sugar with Bananas

topped with Powder Sugar and Caramel 9.75

Our Morníng Fare

\$1.00 Split or Extra Plate

Served Open tíll **12**PM Monday – Fríday Open tíll 2PM Saturday - Sunday

Breakfast Sandwiches *Build Your Own 7.95

Croissant, Rye, or Sourdough

Pick any 3 items: Egg (2), Cheddar, Swiss, Provolone, Mozzarella, Feta, Goat Cheese, Bacon, Turkey, Ham, Sliced Steak, or Sausage With one side 11.00 Home Fries, Grits, Apple Salad, or Fruit Cup

French Toast Croissants

French Toast Croissants 4pc - 10.50 _ 2pc - 5.95 Bananas Foster French Toast Croissants 11.95

Fruit French Toast Croissants 4pc-14.95 2pc -9.95 Choose Two: Bananas, Strawberries, or BB

Grande French Toast Meal - 2pc French Toast Croissants. 2 Eggs to Order, choice of one Protein: Bacon, Ham or Sausage 17.95

Breakfast Bowls

All Bowls layered on top of our Home Fries (Cooked in Peanut Oil), 2 Eggs (to Order), and a Baguette

*South of the Border Bowl Chorizo, Jalapenos, Oníons, Cheddar Cheese, Salsa & Sour Cream 13.50

*Beef and Cheese Bowl Sliced Steak, Bacon, Onions, Bell Peppers and Cheddar Cheese 16.25

*Veggie Bowl Sautéed Broccoli, Spinach, Mushrooms, Tomatoes and Topped with Mozzarella Cheese 12.95

*Chicken Bowl Chicken Strips, Mushrooms, Scallions, and Swiss Cheese 15.75

All Breakfast Dishes Below Served with a Baquette and a Choice of one: Home Fries (Cooked in Peanut Oil), Grits or Apple Salad

Breakfast Platters

*Morning Classic - 2 Eggs and a choice of one: (3) Sausage or (3) Bacon 9.00 *Grilled Pork Chop & Eggs - One Pork Chop, 2 Eggs, and choice of One: Sausage, Ham, or Bacon 16.95

*Baguettes and Gravy - 2 Eggs, and a choice of one: Sausage, Ham, or Bacon 15.95 *Big Egg Breakfast- 4 Eggs, Sausages, Ham or Bacon 16.95 *Salmon Filet and Eggs 20.25

Benedict Dishes

*Oeufs (Eggs) Benedict - Toasted Baguette, Ham, and 2 Poached Eggs topped with Hollandaise Sauce 11.25

*Eggs Victoria - Toasted Baguette, Smoked Salmon, 2 Poached Eggs topped with Hollandaise Sauce 19.50

•Matín Caprese - Toasted Baguettes topped with Fresh Mozzarella, Tomatoes, Fresh Basil, Olives, Olive Oil, Balsamic Vinegar, and topped with 2 Eggs (to order.) 11.95

*Garden - Spinach, Tomatoes, Onions, Mushrooms, Bell Peppers and Feta or Goat 12.75

*Cheesy - Choice of 2 Cheeses: Cheddar, Swiss,

*Turkey - Sliced Turkey, Mozzarella, Spinach, and Onions with Homemade Bruschetta 12.95

Omelet Plates

Feta, Goat, Bríe, Gouda, or Mozzarella 11.25

*Meat Heaven - Ham, Bacon, Sausage, Sliced Steak, Onions, Bell Peppers, and Provolone Cheese 15.95

Breakfast Sídes

*2 Eggs any Style	3.95	Home Fries (Pean	ut Oíl) 3.95		
*Síde Bacon (3 Slíces)	3.95	Gríts	3.95	Síde Baguettes (4 Slíces)	1.95
*Sausage (3 Línks)	3.95	Apple Salad	3.95	Baguettes (4) and Gravy	6.25
*Andouílle Sausage	3.95	Fruit Cup	3.95	Croíssants 1 or 2 1.95/3.50)

Breakfast Crepes

\$1.00 Split or Extra Plate

Served Open till 12PM Monday - Friday Open till 2PM Saturday - Sunday Gluten Free Crepe (NOT ALLERGY OR SENSITIVITY) - Add 2.75

Egg & Cheese – Scrambled Eggs and (Cheddar 10.50) (Mozzarella 10.50) (Swiss 10.50) (Provolone 10.50) (Fresh Mozzarella 11.95) Add Ham, Bacon, or Turkey 3.95 **Turkey Breakfast** - Turkey, Spinach, Scrambled Eggs, Mozzarella, and Bruschetta with a side of Pesto 14.50

Morning Spin – Scrambled Eggs, Bruschetta, Spinach, and Feta or Goat Cheese 12.50 Western Morning - Scrambled Eggs, Ham, Bacon, and Cheddar Cheese 11.95 Breakfast Crepesadilla – Scrambled Eggs, Onions, Bell Peppers, Cheddar and Mozzarella with sides of Sour Cream and Salsa 14.50

Santé Fe – Scrambled Eggs, Cheddar Cheese, Tomatoes, Onions, and Bell Peppers with sides of Sour Cream and Salsa 14.50

Swiss Morning – Scrambled Eggs, Swiss Cheese, Mushrooms, Ham, and Tomatoes with a side of Hollandaise 14.25

El Paso - Scrambled Eggs, Cheddar, Tomatoes, Bacon, Chorízo, Onions, Peppers, and Home Fries with sides of Jalapenos and Chipotle Mayo 14.75

Belgían Waffles

Waffles Served Open till 30 Minutes before Close Add our Fresh and Homemade Whipped Cream 1.00 \$1.00 Split or Extra Plate

Belgian Waffle - Topped with Powder Sugar 8.95

Bacon Waffle - with Bacon on Top 12.50

Breakfast Waffle (Served Breakfast Hours)- Topped with Cheddar Cheese, Bacon, Ham, Scrambled Eggs 16.50

Gaufre aux Fruits - Blueberries, Bananas and Strawberries with Whipped Cream and Powder Sugar 15.95 Add House made Vanilla Crème 2.95

Ruée vers Reese - Nutella and Peanut Butter with Powder Sugar 11.75

French Classic Waffle - Nutella or House made Vanilla Creme, Powder Sugar and Homemade Whip Cream **9.75**

Add Bananas 2.50, Strawberries 3.95, or Blueberries 3.95

Rêve de Chocolat Waffle – Chocolate Mousse and Strawberries with Whipped Cream and Powder Sugar 14.95

Apple Pie Waffle - Homemade Apple Filling topped with Vanilla or Chocolate Ice Cream, Caramel, Powder Sugar, and Whipped Cream 14.95

Du Sud Waffle - Chicken, Bacon, Mozzarella, Cheddar, Honey Mustard, and Ranch **14.95 Poulet Florentín Waffle –** Chicken, Spinach, Mushrooms, Onions, and Swiss Cheese with a side of Hollandaise **14.95**

Poulet Tuscan Waffle – Chicken, Spinach, Mushrooms, Mozzarella, Bruschetta, and Tuscan Olive Oil 14.95

Hot or Cold Sandwich Combos

\$1.00 Split or Extra Plate Select **Sourdough or Rye Bread** Served with a Dill Pickle Spear and a Choice of: Potato Salad, Pomme Frites, House Chips, Small Caesar or Small House Salad. Substitute Salad for a Bowl of Soup (**2.50**)

Caprese -Mozzarella, Fresh Basil, Tomatoes, Balsamic Vinegar and House Pesto 14.95

***Turkey Club -** Turkey, Ham, Bacon, Swiss Cheese, Lettuce, Tomatoes, and Chipotle Mayo 14.95

Italian - Salami, Prosciutto, Ham, Provolone Cheese, Onions, Tomatoes, and Tuscan Olive Oil 14.95

*Meat & Cheese - Sliced Steak, Green Peppers, Onions, Provolone and Swiss Cheese, Mayo, and Dijon Mustard 15.95 (Croissant not recommended)

BLT - Bacon, Lettuce, Tomato, and Mayo 13.95

Chicken Salad Croissant (Cold) - Chicken, Mayo, Green Grapes, Seasoning, and Onions with Lettuce 12.95

Kíds Plates

Líttle Tíkes Breakfast – Eggs Scrambled, Choose any 2: Fruit Cup, Half Waffle, 1 French Toast Croissant, 1 Bacon, 1 Línk Sausage, or Home Fries **6.25**

Half Waffle - with Powder Sugar 4.45

Chicken Strips (Breaded Pan Fried or Grilled) - 2 Chicken Strips and Fries or House Chips 8.95

Grilled Cheese Sandwich - Choice of Cheese: Cheddar, Swiss or Provolone 3.75

Fruít Cup – Bananas, Blueberries, Strawberries

Savoury Crepes Served from Open till Close Gluten Free Crepe <u>(NOT ALLERGY OR SENSITIVITY)</u> - Add \$2.75 \$1.00 Split or Extra Plate

Proscíutto e Fromaggío – Proscíutto, Fresh Mozzarella, Sun Dried Tomato, Strawberry Balsamic, Chives **14.25**

***Smoked Salmon** – Sliced Salmon, Cream Cheese, Onions, Capers, Spinach, and Tomatoes with a side of Balsamic Vinaigrette **21.50**

*Gyro – Real Seasoned and Sliced Leg of Lamb Roast or Chicken, Feta, Onions, Tomatoes, Kalamata Olives, and Romaine Lettuce topped with Tzatziki Sauce Lamb 16.95 Chicken 14.95

Veggie - Fresh Spinach, Tomatoes, Onions, Kalamata Olives, Feta or Goat Cheese, and Tuscan Olive Oil 12.25

*Crepesadílla - Chicken 14.95 or Sliced Steak 16.95, Bell Peppers, Onions, Cheddar, and Mozzarella served with sides of Sour Cream and Salsa

*Mediterranean - Chicken, Spinach, Mozzarella, Onions, and Garlic Olive Oil 12.95

Champignons et Fromage - Portobello Mushrooms, Brie Cheese, and Tuscan Olive Oil 12.95

*Cordon Bleu - Chicken, Ham, Swiss Cheese, and Honey Mustard 14.95

*Fiesta Crepe - Chicken 14.95 or Sliced Steak 16.95, Onions, Cheddar Cheese, Tomatoes, and Lettuce served with sides of Sour Cream and Salsa

***Southern -** Chicken, Bacon, Mozzarella, Cheddar, Honey Mustard, and Ranch Dressing **15.95**

***Tuscan Chicken –** Chicken, Fresh Spinach, Grilled Mushrooms, Mozzarella, Bruschetta, and Tuscan Olive Oil **15.95**

*Crepe de Salade de Poulet - Cold Crepe House Recipe: Chicken, Mayo, Green Grapes, Seasoning, and Onions with Lettuce 12.50

Crepe de Asperges - Fresh Steamed Asparagus, Swiss Cheese, Ham, and Onions with a side Hollandaise Sauce 14.95

*Chicken Florentine - Chicken, Spinach, Mushrooms, Onions, Swiss Cheese, and Hollandaise Sauce 15.95

Cheese Crepe - Cheddar 9.50Mozzarella 9.50Swiss 9.50Provolone 9.50Fresh Mozzarella 9.95Add Ham, Bacon or Turkey 3.95

Soups & Salads

\$1.00 Split or Extra Plate Served from Open till Close

Our Homemade Soups - Chicken Noodle or French Onion Bowl 8.50

Bed of Chicken Salad - 2 Scoops of Chicken Salad on Bed of Lettuce 11.50

Fruít Bowl - Bananas, Blueberries, Strawberries, Whipped Cream, and Powder Sugar 7.50

Caprese Salad - Tomatoes, Fresh Mozzarella, Fresh Basíl, Olíves, Olíve Oíl, and Balsamíc Vínegar **9.50**

Caesar Salad - Lettuce, Fresh Shredded Parmesan, Croutons, and Caesar Dressing 8.95

House Salad – Lettuce, Tomatoes, Red Onions Cucumber, Croutons, Cheddar Cheese, and choice of Salad Dressing **9.50**

Greek Salad - Lettuce, Tomato Bruschetta, Olives, Feta Cheese, Red Onions, and Cucumbers, with our House Greek Dressing 10.50

Wedge Salad -Crispy Iceberg Wedge, Cherry Tomatoes, Red Onions, Chopped Bacon, Croutons, Crumbled Blue Cheese, with Blue Cheese Dressing or Your Choice of Cheese or Dressing. **12.50**

Add: Chicken Salad 1 Scoop 3.75/ 2 Scoops 7.50 *Grilled Chicken Strips (3) 7.95 *Smoked Salmon 12.95 *Salmon Filet (802) 13.50 *Sliced Steak 11.00 *Shrimp (4) 9.95

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

Les Hors D'Oeuvres -Appetízers \$1.00 Split or Extra Plate

Charcuteríe

Chefs Selection of Great Meats and Cheeses, Baby Dills, Seasonal Accoutrements and Baguettes served with Dijon Dill sauce and Roasted Red Pepper Walnut Dip **19.95**

Vegetable Spring Rolls - With Soy Sauce or Sweet Chili Thai Sauce 4.95

***Shrimp Skewers -** With a House Dill Dijon and Cocktail Sauce **15.50**

*Moules (Mussels) Steamed - One pound of Mussels sautéed in our House Heavy Cream Sauce 15.50

*Chicken Wings - Style: Buffalo, BBQ, Old Bay, or Plain Teriyaki, or BBQ

Sauces: Ranch, Blue Cheese, Honey Mustard,

6 pcs **9.50** 1 Sauce 10 pcs **15.50** 2 Sauces Extra Sauces .50 ea ***Frenched Lamb Chops - (4)** grilled with Orange Marmalade or Mint Sauce **18.50**

Baguettes and Bruschetta 3.95 Add melted Mozzarella or Cheddar for 1.50

House Made Chips 3.95 Ranch, Blue Cheese, or Dijon Dill Extra Sauces .50 ea

***Grílled Chícken Stríps** (3) **8.50** Pan Fried or Grilled with Ranch, Blue Cheese, or Dijon Dill

Stuffed Potato Skins Cream Cheese, Sour Cream, Bacon, Onion, Jalapeno, Cheddar and Mozzarella Cheeses, and Sour Cream **7.95**

Maín Course Entrees

Served from 12- Close

Entrees listed below Served with a Baguette and choice of 2 Sides

****Steak and Seafood Prices are Subject to Change Dependent on Market Price****

Splitting of Meals \$4.00 Charge

***Swordfish - Fresh Wild Caught and Hand Cut** (8-902) Blackened and served with a Lemon Cajun Remoulade Sauce **21.95**

*Filet Mignon - CAB Hand Cut Filet Mignon (802) 32.95 Make au Poivre \$3.00

*Ríbeye - CAB Hand Cut 24.95 (1402)

*Blackened, Seared or Herb Crusted Salmon 21.50

*New Zealand Lamb Chops – Petite Lamb Chops with Orange Marmalade or Mint Sauce 4 chops 26.45 6 chops 34.45 8 chops 39.45

*Grilled Pork Chops - an 8-10 oz Grilled Pork Chop 1 Pork Chop 15.95 or 2 Pork Chops 21.95

***Smothered Chicken & Andouille** Classic Cajun dish includes: Chicken, Andouille, Bell Pepper, Onions, Garlic, Tomato, and celery **16.50**

*Meatloaf - Chef's own Homemade Meatloaf Recipe 16.50

Jager Schnitzel - Crispy Breaded Pork Cutlets served with rich Mushroom Gravy. 16.75

Ziguener (Gypsy's) Schnitzel - Crisp breaded and pan-fried pork cutlet topped with a Zigeuner Sauce made with peppers, onions, tomatoes, mushrooms, and paprika. **16.95**

Choose Any 2

French FriesFBake Potato with Butter or Sour CreamFLoaded - Butter, Sour Cream, Chives, BaconSand Cheddar Cheese Add 2.00AMash PotatoesPApple SaladCCaesar Dinner Salad - Parmesan & CroutonsFHouse Dinner Salad - Romaine, Tomatoes,Red Onions, Cheddar Cheese, Cucumber, Croutons

Fresh Cooked Green Beans - with Onions and Bacon Fresh Steamed Broccoli Sautéed Brussel Sprouts - /Bacon and Mushrooms Add 2.50 Asparagus - Topped with Freshly Grated Parmesan Cheese with a side of Hollandaise Sauce Add 2.50 Chicken Noodle Soup 2.50 French Onion Soup 2.50

Our Burgers (*USDA Prime) Served Open - Close Add Fries, House Chips or Potato Salad 2.95 Recommend Cooking to Medium to Medium Well \$1.00 Split or Extra Plate

*Hamburger – Lettuce, Tomato, Pickles, and Onions (Cheddar, Swiss, or Provolone) 8.25 *CCC Burger – Lettuce, Tomato, Prosciutto, Brie, and Sweet Balsamic Glaze 12.25 *Bacon Blue Cheese – Tomato, Onions, Bacon and Blue Cheese 12.25 *Spicy Burger - Lettuce, Tomato, Onions, Cheddar, Jalapenos, and Salsa 10.25 *Mushroom Swiss – Lettuce, Tomato, Swiss, Mushrooms, and Hollandaise Sauce 10.50

Les Desserts

Desserts & Dessert Crepes Gluten Free Crepe <u>(NOT ALLERGY OR SENSITIVITY)</u> - Add \$2.75 Whipped Cream is Homemade \$1.00 Split or Extra Plate

Desserts (Not Crepes)

Crème' Brule – Homemade rich custard topped with a layer of hardened Caramelized Sugar Served Chilled **8.95**

Chocolate Mousse – Homemade Fluffy rich chocolate mousse garnished with Strawberries and Whipped Cream **8.95**

Cheese Cake – Creamy cheesecake topped with Whipped Cream and Strawberries Puree 8.95

<u>Dessert Crepes</u>

Vanílla Crème Crepe - House made Vanilla Crème, Powder Sugar, and Whipped Cream **8.50** Add Bananas **2.50**, Strawberries **3.95**, or Blueberries **3.95**

Nutella Crepe – Nutella, Powder Sugar and Homemade Whipped Cream **8.50** *Add Bananas* **2.50**, *Strawberries* **3.95**, *or Blueberries* **3.95**

Chocolate Dream - Cold Crepe House Chocolate Mousse and Strawberries topped with Milk Chocolate, Whipped Cream, and Powder Sugar **14.95**

Blueberry Farm - Cold Crepe House Recipe: Ricotta Cheese Sweetened with Honey, Vanilla, Brown Sugar, Fresh Lemon Juice & House Blueberry Compote with Whipped Cream and Powdered Sugar **14.95**

Bananas Foster - Butter, Brown Sugar, and Bananas topped with Powder Sugar and Caramel served with Whipped Cream 13.95

Fruit Delight - Cold Crepe Choice of two fruits: Strawberries, Bananas, or Blueberries and topped with Whipped Cream and Powder Sugar 15.95

Reese's Rush - Nutella and Peanut Butter topped with Powder Sugar served with Whipped Cream 11.50

Apple Turnover – Homemade Apple Filling topped with Caramel, Powder Sugar, and Whipped Cream served with a side of Vanilla or Chocolate Ice Cream 14.95

Tiramisu Crepe – Cold Crepe Our own House Recipe - Ricotta Cheese Sweetened with Honey, Vanilla, Brown Sugar, Fresh Lemon Juice, Nutella, and Espresso served with Whipped Cream **13.95**

Crêpes Roulées – Rolled Crepe with a choice of Honey or Syrup and topped with Powder Sugar 1 Crepe **3.99** 2 Crepes **7.95**

*Lemon Zest –*Lemon Juice, Sugar, Butter, Whipped Cream and Powder Sugar 6.75 Add Bananas 2.50, Strawberries 3.95, or Blueberries 3.95

Drínks No Splitting Refillable Drínks

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Soft Drinks- Refillable (Coke, Diet Coke, Mr. Pibb, Sprite, Lemonade, Ginger Ale)						
Real Coca Cola Bottle - No Preservatíves or Fake Sugar (No Refills)						
Arnold Palmer- Refillable						
Ice Tea- Refillable (Sweet and Unsweet)						
Coffee Regular or Decaf - Refillable						
Mílk						3.50
Chocolate Mílk						3.99
Hot Chocolate						
Perrier – Sparkling Mineral Water						
Homemade Coconut Límeade (Freshly Squeezed Límes) Add Prosecco 4.95 (After 10am on Sundays) Add House Rum 6.00 (After 10am Everyday) Add Champagne 2.95 (After 10am on Sundays) Add House Vodka 6.00 (After 10am Everyday)						6.95
Cranberry Juice or Apple Juice						3.95
Fresh Squeezed Orange Juíce, Mango, Píneapple, or Papaya Juíces						6.95
Mimosas - OJ, Pineapple, Mango						8.95
Espresso	A F	AT	Single Shot	1.99 Double	Shot 3	2.90
Cappuccino	4.50	Latte	4.50 Cara	mel Macchía	ito	4.95
Vanílla Latte	4	Café Mocha				4
Sweet	4.95	500	4.95 Café.	Americano	igh	3.25 TG
Harney & Sons Premíum Hot Teas \$3.50						
Black Teas		Green Teas			erbal Teas	5
Ceylon Decaf Organic Green Tea with Organic Peppermint Chamomile						
Earl Grey Supreme	Organic English Breakfast Rooib				ooibos Chai	

Hot Cinnamon Spice

Refreshing Adult Drinks

Checkout our Little Blue Book for our selection of Mixed Drink selections

Оп Тар

Coors Light3.75Sam Adams Seasonal6.75Guiness7.95Ely Space Dust7.75Stella Artois6.75Tidal Creek Hefeweizen7.95

Bottles/Cans

Coors Líght	3.75	Peroní	5.95	New Belgium Fat Tire	7.25
Bud líght	3.75	LaBatt Blue	5.95	Angry Orchard Crisp Apple	7.25
Budweiser	3.75	Amstel Light	4.95	Holy City Pluff Mud Porter	7.25
Miller Lite	3.75	Fosters	7.50	Palmetto Huger Street IPA	7.25
Pabst PBR	3.75	Corona	4.50	Crooked Hammock Peach Wheat Ale	7.25
Michelob Ultra	3.95	Corona Light	4.50	Legal Remedy Blonde Stout	7.25
Blue Moon	4.25	Red Stripe	4.75		
Yuengling	4.25				

Wínes

House Wines Salmon Creek Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel, Pinot Noir, and Pinot Grigio

White Wines

Peter Mertes Riesling, (Pfalz Germany) 10/36 Castello del Poggio Moscato, (Italy) 10/36 Zonin Prosecco, (Italy) 10/36 Cavaliere D'Oro Campanile Pinot Grigio, (Italy) 10/36 Matua Sauvignon Blanc, (New Zealand) 14/52 La Crema Sonoma Coast Chardonnay, (California) 11/40 B&G Fonfroide Bordeaux Blanc (France) 11/40

Red Wines

Chateau Peuch Haut Grenache (France) 16/60 B&G Beaujolais, (France) 11/40 Boen Tri County Pinot Noir, (California) 12/44 Bouchard Aines & Fils Pinot Noir (France) 11/40 Sterling Vinters Collection Merlot, (California) 11/40 Crios Malbec, (Argentina) 11/40 Susana Balbo Malbec, (California) 16/60 Michael David Freakshow Cabernet (California) 12/44 Chevalier du Grand Robert Bordeaux Superieur (France) 11/40 Edmeades Red Zin, (California) 12/44 Chateau Peuch Presitige Rose, (France) 13/48 Line 39 Rose, (California) 10/36

Happy Hour Menu Every Day 4-7pm

DINE-IN ONLY (No Call-ín or Take Out Orders) Not to be combined with any other offers or Discounts

\$8.00 House Select Martínis (See Little Blue Book)
\$7.00 House Margaritas
\$6 .00 House Liquors: Bacardi Rum, Lunazul Tequila, Gordon Gin, Svedka Vodka, Scoresby Scotch, and Evan Williams Bourbon
\$1.00 Off all Beers, \$2.00 Off all Glasses of Wine, \$6.25 Mimosas
\$2.00 Off Red and White House Sangrias (Does not include Specialty Sangrias)

\$1.00 Split or Extra Plate

Soup Du Jour - Try one of our Homemade Soups todayBowl 6.50Chicken Noodle or French Onion

House Made Chips 2.50 Ranch, Blue Cheese, or Dijon Dill Extra Sauces .50 ea.

*Chicken Wings - Style: Buffalo, BBQ, Old Bay, Teriyaki, or Plain Sauces: Ranch, Blue Cheese, Honey Mustard, or BBQ 6 pcs 6.95 1 sauce 10 pcs 12.95 2 sauces

Charcuterie Chefs Selection of Great Meats and Cheeses, Baby Dills, Seasonal Accoutrements and Baguettes served with Dijon Dill sauce and Roasted Red Pepper Walnut Dip **15.95**

*Mussels Steamed - One pound of Mussels sautéed in Olive Oil, Butter, Heavy Cream, Fresh Garlic, and White Wine served with Baguettes 9.95

***Shrimp Skewers** - Eight Grilled Shrimp, Bell Peppers, Onions, Cherry Tomatoes, and Pineapples served with our House Cocktail and Dill Dijon sauces **9.95**

Stuffed Potato Skins - Cream Cheese, Sour Cream, Bacon, Onion, Jalapeno, and Cheddar and Mozzarella Cheese **5.50**

Chicken Strips (Pan Fried or Grilled) - 3 Chicken Strips 5.50

Bed of Chicken Salad - 2 Scoop of Chicken Salad on Bed of Lettuce 7.50

Crepe Creatíon Cafe

Grab & Go

We now offer a Grab & Go Menu of cold dishes. Just come in, pick what you would like out of our Grab & Go Cooler. Checkout and take it back to work or home.

Grilled Chicken Caesar Salad – (2 pcs) Grilled Chicken Breast, Romaine, Fresh Shredded Parmesan, Croutons, and Caesar Dressing **13.50**

Caesar Salad - Romaine, Fresh Shredded Parmesan, Croutons, and Caesar Dressing Petite 3.25/ Regular 7.95

House Salad - Romaíne, Tomatoes, Red Onions Cucumber, Croutons, Cheddar Cheese, and choice of Salad Dressing *Petíte 3.25/ Regular 7.95*

Dressings: Ranch, Blue Cheese, Caesar, Honey Mustard, Greek, Italian, Thousand Island, Balsamic Vinaigrette

Cold Sandwiches

Add a Petite Side: Potato Salad, Apple Salad, House, OR Caesar Salad 3.25

Turkey Club – Turkey, Ham, Bacon, Swiss Cheese, Tomatoes, Mayo, and served on Sourdough **6.50**

Italian - Salami, Prosciutto, Ham, Provolone Cheese, Onions, Tomatoes, Tuscan Olive Oil, and served on Sourdough **7.25**

Chicken Salad Croissant - Chicken, Mayo, Green Grapes, Seasoning, and Onions 5.75

Capicola & Brie - with Tomatoes, Onions, with a Balsamic Vinaigrette and served on a Hoagie Roll 6.50

Mortadella & Provolone – with Tomatoes, Onions, Mayo, Mustard, and served on a Hoagie Roll 6.50

Small Plate Meals

Chicken Salad - 2 lbs. (House Made) Chicken, Mayo, Green Grapes, Seasoning, and Onions 11.50

Turkey Club Crepe Pinwheels (10 PCS) 12.95

Italian Crepe Pinwheels (10 PCS) 12.95

****Meatloaf Meal** - Homemade Meatloaf, Mash Potatoes, and a Choice of One: Small Petite House Salad or Petite Caesar Salad **12.50**

****Pork Chop Meal** – (1) Pork Chop, Mash Potatoes, and a Choice of One: Small Petite House Salad or Petite Caesar Salad 12.50

**Meals can be heated up in microwave for 3 to 4 minutes with lid on.