

## SWEET & SAVORY CREPES

Savory crepes served with fries, a house salad or soup. Crepes are a blend of buckwheat and flour. Go GF w/Buckwheat +2.00

**FUNGUY'S** 16.75

Local organic mushrooms sauteed with spinach & chèvre.

**SALMON RUN** 18.00

Chilled lox, chèvre, tomatoes & capers topped with sour cream.

**ROSEMARY'S CHICK** 18.00

All-natural chicken breast marinated in garlic & rosemary with sauteed spinach, caramelized onions, mushrooms & Swiss cheese.

**MARDI GRAS** 17.00

Andouille sausage, caramelized onions & roasted red bell peppers.

**GARDENER'S DREAM** 16.00

Spinach, broccoli, carrots & Swiss cheese.

**NUTELLA** 11.00

Sweetened chocolate hazelnut spread with strawberries wrapped in a hot crepe topped with whipped cream.

**SPICED APPLE** 10.50

Warm apples in a hot crepe topped with caramel sauce.

## BIGGER PLATES

**COCONUT CURRY** 17.00

Penne pasta in a curried coconut milk & cream reduction with plumped cranberries, carrots, broccoli, & tomatoes. Topped with toasted almond slices & Parmesan cheese.

**TOMATO BASIL PASTA** 17.00

Roma tomatoes lightly sauteed in olive oil with minced garlic finished with fresh basil in a white wine reduction tossed with spaghetti & Parmesan cheese.

**PENNE PASTA AL CINGHIALE** 22.00

New York-style Italian sausage, with fresh tomatoes, local organic mushrooms, and aromatic garlic, all simmered in a rich chicken stock with a hint of chili flakes, served over penne pasta.

**SURF AND TURF PASTA** 24.00

Penne pasta in a cream sauce with prawns, andouille sausage, chicken, bell peppers and onions.

**MAC & CHEESE** 14.00

Elbow macaroni in a mix of cheddar, Swiss & pepper jack cheese. Topped with a panko Parmesan crust.

**RIB-EYE STEAK** 27.00

Pan-seared rib-eye steak, with fresh herbs, topped with home-made chimichurri sauce and served with a side Caesar salad and a choice of country fried potatoes or a cup of soup.

**CHICKEN PICCATA** 25.00

Tender chicken breast sauteed with lemon juice, butter, and capers. Accompanied by creamy mashed potatoes and a selection of fresh vegetables from the chef.

**SALMON PICCATA** 26.00

Wild salmon sauteed with lemon juice, butter and capers. Served with mashed potatoes & chef's veggie selection.

## BREAKFAST SIDES

Bacon, Italian or Andouille Sausage or Honey Ham 6.00

Mushroom or Sausage Gravy 5.75

Hollandaise Sauce 4.00

Fruit Bowl 6.95

Country Fried Potatoes 4.00

Homemade Biscuit or Toast 3.00

Avocado 3.75

Two Eggs 5.00

One Egg 3.00

Cheese 1.75

## SALAD/ENTREE ADD ONS

Grilled Chicken 6.50/Grilled Prawns 7.00/Wild Salmon 8.00

## BEVERAGES

### COFFEE & HOT DRINKS

Coffee 4.00

Espresso 3.00

Double Espresso 5.50

Cappuccino 4.00

Cafe Latte 5.00

Cafe Mocha 5.00

Hot Tea 4.00

Hot Chocolate 4.50

### SOFT DRINKS & CLASSICS

Iced Tea 4.00

Arnold Palmer 4.00

Sparkling Water 4.00

Soft Drinks 4.00

Whole Milk 4.00

Apple Juice 4.00

Cranberry Juice 4.00

Fresh Squeezed OJ 8.00

Whole Milk 4.00

Organic Lemonade 4.00

### FROM THE BAR

Margaritas 14.00

Bloody Mary 12.00

Micheladas 10.00

Mimosa 9.00

### BEER

Blue Moon 8.00

Pacifico 8.00

Modelo Special 8.00

Lagunitas IPA 8.00

## HAPPY HOUR DRINK SPECIALS M-F | 3-6

*\*contains raw egg*

*\*\*contains traces of wheat in soy sauce*

*Please inform your server of any allergies*