



# Crêpes

sweet



\$12.00

\$1.00 Per Additional Meat, Cheese or Fruit

savory



## Crêpe au Nutella et à la Banane

Stuffed with Nutella & Fresh Banana Topped with Whipped Cream & Chocolate Sauce (Chopped Walnuts Optional)

## Crêpe aux Pêches et Crème Fraîche

Filled with Caramelized Peaches & Crème Fraîche. Topped with Whipped Cream & Caramel Sauce

## Crêpe de Tarte Sucrée

Filled with Fresh Strawberries & Chantilly Crème Topped with Whipped Cream & Chocolate Sauce

## Crêpe de Cannoli

Filled with a Sweet Ricotta filling & Chocolate Chips Topped with Confection Sugar - Whipped Cream - Chocolate Chips - (Crushed Pistachios Optional)

## Crêpe S'mores

Stuffed with Chocolate - Marshmallow - Graham Cracker Topped with Chocolate Sauce

## Crêpe Monte Cristo

Dipped in Egg & Stuffed with Ham - Turkey - Swiss Cheese - Gouda Cheese - Dijon Mustard - Raspberry Preserves Topped Off with Fresh Raspberries & Confections Sugar

## Crêpe Cordon Bleu

Stuffed with Ham - Chicken - Provolone Cheese over an Italian Cheese Spread Topped with a Dijon Sauce

## Crêpe Toscane

Stuffed with Chicken - Swiss Cheese - Spinach - Mushroom Topped with a Dollop of Crème Fraîche - Parmesan Cheese & a Rich Ricotta Filling

# Panini \$12.00

press grilled sandwich, choice of meat & cheese w/ roasted tomato, basil pesto & fresh spinach

Meats: Roast Beef - Turkey - Ham

Cheeses: Provolone - Swiss - Mozzarella

# Salads

Cobb Salad ..... \$10.00

Turkey - Ham - Bacon - Blue Cheese - Egg - Carrot - Tomato - Cucumber - Greens

Fresh Market Salad ..... \$10.00

Chicken - Nuts - Blueberries - Grapes - Apple - Strawberries - Carrots - Tomato - Greens

House Salad ..... \$7.00

Carrots - Tomato - Olives - Cucumbers Bacon - Feta Cheese - Greens

# Artisan Crafted Drinks

\$0.85 extra espresso shot      \$0.75 extra flavor or topping

Gourmet Flavorings : Caramel Vanilla Almond Coconut Hazelnut Raspberry Toffee Nut White Chocolate Irish Cream

Gourmet Iced Tea ..... \$3.50

Lemon Hibiscus - Orange Blossom - Raspberry - French Peach

Hot Tea ..... \$3.00

Choose from a fine assortment of our black and herbal Gourmet Tea:

London Fog - Earl Gray - Royal English Breakfast - Prince of Wales - served with lemon and honey (optional)

Fruit Smoothies ..... \$6.00

Blended with only the finest ingredients

Fruit Fusions ..... \$5.50

A blend of fruit and sparkling water Strawberry - Banana Raspberry - Blackberry - Orange (Seasonal)

Gourmet Coffee ..... \$3.00

Our very own artisan reserve blend

Espresso ..... \$3.50

Macchiato ..... \$4.50

Café Latte ..... \$4.50

Cortado ..... \$5.50

Triple Shot of espresso mixed with equal amount of steamed milk

Bicerin ..... \$4.50

A shot of espresso layered with hot chocolate & topped with whipped cream

Cold Brew ..... \$4.50

Steeped cold for 20 hours to extract all the rich flavor of the bean - Served over ice

Nitro Cold Brew ..... \$5.50

Nitrogen infused Cold Brew to create a natural sweet velvety Cascade & topped with a beautiful crema finish

Caffe Shakerato ..... \$4.50

A rich & decadent iced espresso shaken with our gourmet flavoring and topped with a generous layer of froth

Affogato ..... \$8.00

Double Scoop of Vanilla Gelato topped with shaved chocolate and a Double shot of espresso to create a decadent creamy dessert

# Pastries

Scones ..... \$3.99

Cinnabons ..... \$4.99

Biscotti (pk) ..... \$5.99

Brownies ..... \$4.99

Madelines (pk) ..... \$6.99

Italian Wedding Cookies (pk) ..... \$6.99

Cannoli ..... \$3.99

Tiramisu Cups ..... \$5.99

Gourmet Cupcakes ..... \$3.99

Muffins ..... \$3.50

Danish ..... \$3.99

# Parfaits \$6.99

Fruit Parfait: Greek yogurt layered with fresh fruit and Granola topped with a dollop of crema

Check our tabletop placards for seasonal specials and soups of the day