

CRÊPES

SAVORY CRÊPES

Choice of buckwheat (GF) or blonde crêpe

Farmer's Daughter (GF, VG) \$11

Roasted mushrooms, fresh spinach, sundried tomato, scallions, mozzarella, and topped with our signature pesto crème fraîche and avocado

Add a fried egg \$1

Ham, Egg & Cheese (GF) \$9

Country smoked ham, sliced thin, sunny egg, Gruyere cheese and house-made caramelized onion jam.

Add avocado \$1

The German (GF) \$12

Creamy au gratin potatoes, hardwood smoked bacon, house-made caramelized onion jam, scallions and house-made crème fraîche

Add a fried egg \$1

BREAKFAST WRAPS

Choice of buckwheat (GF) or blonde crêpe

The Big Breakfast (GF) \$12

Potatoes au gratin, two eggs scrambled, choice of bacon or roasted mushrooms, caramelized onion jam, cheddar. Served with Louisiana crème fraîche

Add avocado \$1

Maddy's Breakfast (GF, VG) \$10

Scrambled eggs, mozzarella, roasted mushrooms, sundried tomato, avocado, and romesco sauce. Served with pesto crème fraîche

Le Griddle \$11

Scrambled eggs, cheddar, house-spiced sausage, maple syrup and potatoes au gratin

Add avocado \$1

Substitute *Beyond Meat* Vegan Breakfast Patty \$2

CRÊPE BENEDICTS *Saturday & Sunday Only*

Two poached eggs, smothered in house-made hollandaise

Ham & Gruyere \$13

Bacon & Cheddar \$13

Spinach, Sundried Tomato & Mozzarella \$11

Add Avocado \$1

SWEET CRÊPES

Choice of buckwheat (GF) or blonde crêpe

The Classic \$9

Nutella, Fresh Banana, Graham Cracker Crumble.

The Deluxe \$9

Oregon Marionberry compote, Fresh Lemon Curd, Poached Apples, Candied Walnuts.

The Lemon "Pie" \$8

Fresh Lemon Curd, Graham Cracker Pie Crust, whipped cream

Berries & Cream..... \$8

Crème anglaise, fresh blueberry compote.

Add graham cracker crumble \$1

BRUNCH

SERVED ALL DAY

Hardwood Smoked Bacon \$4

Three slices of honey cured bacon.

Monte Cristo \$11

Prosciutto and swiss french toast sandwich on Grand Central Bakery bread. Spicy maple syrup.

Lemon Ricotta Stuffed French Toast \$11

Two slices of Grand Central Bakery Como stuffed with sweet lemon ricotta filling and marionberry compote. Served with whipped lemon butter and maple syrup.

Breakfast Sandwich \$8

House sausage, Tillamook cheddar, scrambled egg, caramelized onion and sun dried tomato aioli on a toasted brioche bun

Substitute *Beyond Meat* Vegan Breakfast Patty \$2

Double Sausage \$2

Add avocado \$1

Add bacon \$1

French Onion Soup Cup \$5, Bowl \$9

Topped with sliced baguette and gruyere. Vegetarian.

Potatoes au Gratin (GF) \$6

Yukon Gold potatoes, cream, gruyere cheese, chives.

Becky's Breakfast \$10

Two eggs any style, our potatoes au gratin, Grand Central Bakery toast with butter & jam.

Add bacon, house sausage *or*

Beyond Meat Vegan Breakfast Patties \$3

(*Becky gets bacon, extra crispy*)

French Onion Meatball Sub \$12

100% beef meatballs simmered in our French onion soup, in a toasted Grand Central Bakery hoagie roll with melted gruyere and caramelized onions.

Drew's Omelet \$11

Three egg omelet with chèvre, roasted red pepper, caramelized onion and pesto. Add house sausage \$2

Served with toast, upgrade to potatoes au gratin for \$3

DRINKS

NOSSA FAMILIA COFFEE

French Roast drip coffee..... \$3

Double Espresso..... \$3

Americano..... \$3

Cappuccino..... \$4

Latté..... \$4

Mocha..... \$5

Iced Coffee..... \$3

Iced Latte..... \$4

Iced Mocha..... \$5

Alternative Milk..... \$1

Oat, Almond, Soy

Syrups \$1

Lavender, Vanilla, Caramel

COLD DRINKS

Coke, Diet Coke, Sprite..... \$2

Apple, Orange, or
Grapefruit juice..... \$3

Iced Tea..... \$3

La Croix Pamplemousse..... \$2

San Pellegrino Aranciata..... \$3

San Pellegrino Limonata..... \$3

HOT DRINKS

Hot Apple Cider..... \$4

Hot Chocolate \$3

Chai Tea Latte \$4

English Breakfast Tea..... \$3

Green Tea..... \$3

COCKTAILS

Bloody Mary..... \$8

House mix, pickles, tajin rim

Mimosa..... \$7

Grapefruit or Orange

Aperol Spritz..... \$7

Aperol, Prosecco, Soda, Orange



FROG & SNAIL