

Lunch Menu

Our Signature French inspired Crepes – each crepe is made by hand to order, with seasonal vegetable and risotto, entrée is two crepes, petite is a single crepe.

Winter Warmers

Smoked Chicken Penne Florentine

House smoked chicken, penne pasta and a creamy spinach and garlic Alfredo sauce.
14.95

Holiday Dinner Wrap

Roasted turkey breast, provolone cheese, macerated cranberry, sweet potato, field greens, Mornay sauce. 10.95

Beef and Mushroom Risotto

Sautéed beef and mushrooms, wilted arugula in a creamy risotto, with fresh herbs de fins.
\$14.95

Riviera Chicken

Smoked chicken, fresh tomato, grilled summer vegetables, fresh herbs, a hint of Dijon and Mornay sauce
petite 10.95/ entrée 12.95

Smoked Salmon

House cured and smoked salmon, grilled vegetables, capers, red onion, topped with cool, creamy dill sauce, petite 10.95/ entrée 12.95

Shrimp Crepe

Scampi style sautéed shrimp in a garlic, white wine sauce with grilled summer vegetables, parmesan cheese, topped with Mornay sauce
petite 14.95/entree 16.95

Egg Crepe Champignon

Scrambled eggs, sautéed mushrooms, grilled summer vegetables, Gruyere cheese, topped with Mornay sauce
petite 9.95/entrée 12.95

Vegetarian Crepe

Grilled summer vegetables, Provolone cheese, fresh herbs, and Mornay sauce petite 9.95/ entrée 12.95

Our Sandwiches – are served with your choice of fresh fruit, cup of soup, petit house or Caesar salad or potato chips. Gluten free sandwich bun option available +\$1

Croque Monsieur

Michigan ham, Gruyere cheese, house made Dijon on sourdough bread, topped with Mornay 10.95
Top with a fried farm egg for Croque Madame, 11.95

Smoked Chicken Croissant

House smoked chicken salad with red flame grapes and toasted pecans, organic greens on a house baked croissant
10.95

Trois Frommage

Basil pesto, Gruyere, Cheddar and Provolone cheese on sourdough bread, grilled then baked (veg)
pairs perfectly with our tomato basil soup 9.95
Top with a fried farm egg and Mornay sauce 10.95

Farmer's Market Flatbread

Grilled tandoori naan bread, chipotle aioli, provolone cheese, grilled summer vegetables (vegetarian) \$9.95

Grilled Apple Goat

Goat cheese, apple chutney, Applewood bacon, balsamic jam on grilled sourdough bread 12.95

Smoked Fish Melt

Our house made smoked fish salad with capers and red onion, on baked sourdough with gruyere cheese. \$10.95
add ripe tomato \$11.95
Top with a fried farm egg and Mornay Sauce \$12.95

Ala Carte Breads

Fresh baked croissant with garlic butter \$2
Artisan French Bread-loaf 3.50, ½ loaf \$2
Grilled tandoori naan bread \$2

Soups

French Onion \$6
Tomato Basil \$3.50 cup/\$5 bowl
Soup du Jour \$3.50 cup/\$5 bowl