

Crepes

Croque Monsieur

Smoked ham, swiss cheese, oven roasted tomato, apple honey mustard
16

Vegetable Lasagna

Eggplant, mushroom, zucchini, red pepper, tomato, in an alfredo sauce au gratin
17

Maple Glazed Pulled Pork

Slow roasted pork, caramelized onion, tomato, spinach, maple syrup, house made bbq sauce
17

Cherry Chicken

Caramelized onion, chèvre, spinach, chicken, cherry, toasted almond, balsamic glaze
17

Pancetta Brie

Pancetta, pear, brie, caramelized onion, spinach, horseradish aioli
16

Smoked Salmon Galette

Cold smoked salmon, boursin cheese, cucumber
17

Lamb Tagine

Braised lamb, tomato, apricot, raisin, almond, onion
18

Soup/Salad

House Soup 8; Side Soup 6

Roasted red pepper and tomato

Soup de jour 8; Side Soup 6

Local when possible, fresh daily

Heritage Greens

Crisp greens, cucumber, carrot, radish, citrus basil vinaigrette
8

Classic Caesar

Romaine hearts, naturally smoked bacon, house made dressing, lemon, crouton
10

Mill Street Salad

Mixed baby greens, chèvre, beets, pickled red onions, candied walnuts, herbed vinaigrette
10

Soup & Salad Combination

Choice of salad with side soup
14

Sweets

House made Ice Cream

6

Traditional Crème Caramel

8

Chocolate Torte

Served with house made ice cream
8

Traditional Crêpe

Butter, brown sugar, cinnamon, lemon
7

Nutella™ Crêpe

Nutella™, Caramel sauce, toasted hazelnuts, whipped cream
8

Berry Maple Crêpe

Berries, maple syrup, whipped cream
9

White Chocolate Crêpe

Stewed raspberries, white chocolate topped with roasted almonds
9

Crêpe Suzette

Sugar, orange, Grand Marnier
10



Organic Coffee 2.50

Organic Teas 2.50

Cappuccino 3.50

Espresso Single 2.50

Double 3.25

Cafe au Lait 3.50

Maple Latte 4

Hot Chocolate 2

Perrier 2

San Pellegrino Lemonade 2.50

Soft Drink 2

Fresh Juices 2

Juice Spritzer 2.75

Iced Tea (in season) 2.50

Savoury crepes are served with choice of side soup or side salad
When splitting meals, a second side order is required
Gluten Free Crêpe add 2 dollars
Poached Egg add 1 dollar

