



At Saint Charles Coffee & Creperie we pride ourselves on offering the finest, freshest ingredients whenever possible. We take our coffee seriously too, roasting our own organic, Nicaraguan beans to create rich, flavorful espresso drinks, house drip coffee, cold brew and concentrates for our signature frozen beverages. Our crepes are made from scratch with straightforward ingredients, and we use only the best local, pasture-raised eggs from Buttonwood Farms. As a family-owned business, supporting local producers is not just a practice but a passion, ensuring that every dish we serve not only tastes good but also contributes positively to our community.

Welcome & we hope you enjoy your experience.

SWEET CRÊPES

Gluten free crepes are available upon request -Add \$1
-Add vanilla ice cream to any crepe \$2.5

THE CLASSIC \$12.75

Fresh strawberries, Nutella & whipped cream

BERRIES & CREAM \$12.95

Mixed berries, whipped ricotta, berry sauce & whipped cream.

CRÊPE BRULEE \$13

Strawberries & vanilla custard filling topped with a crunchy layer of torched sugar

BANANA'S FOSTER \$13

Sliced banana & pecans, flambéed with rum & brown sugar topped with caramel sauce & whipped cream

GONE BANANAS \$12.5

Sliced banana, chocolate sauce, peanut butter and chocolate chips.

CINNAMON DELIGHT \$7.5

Butter, cinnamon & sugar.

MOM'S APPLE PIE \$12.5

Warm apple pie filling, caramel sauce & crumb topping with whipped cream

LEMON CRÊPE \$11

Lemon curd, fresh squeezed lemon & powdered sugar. Served with whipped cream -Add fresh blueberries \$1

PLAIN CRÊPE \$6

Plain crepe dusted with powdered sugar

SAVORY CRÊPES

Gluten free crepes are available upon request -Add \$1

BREAKFAST CRÊPE \$12.5

Ham or bacon, scrambled eggs, green onion & bechamel cheese sauce

CRÊPE MONSIEUR \$12.5

Ham & bechamel cheese sauce garnished with parsley flakes

CRÊPE MADAME \$13.75

Ham & bechamel cheese sauce topped with an over-medium egg & garnished with parsley flakes

WILD MUSHROOM & SPINACH \$13.5

Wild mushrooms cooked in a delightful wine, shallot & garlic sauce, gruyere cheese & spinach

LOX \$14.5

Smoked salmon, cream cheese, tomatoes, red onion & capers.

CRÊPE RANCHERO \$13.5

Scrambled eggs, chorizo, red onion, shredded cheddar, sour cream & salsa garnished with green onion.

TUSCAN CHICKEN \$13.5

Grilled chicken breast in a velvety garlic cream sauce with sundried tomato, spinach & shallots. Topped with crumbled feta and parsley flakes

VEGGIE CRÊPE \$12

Pan roasted medley of vegetables including wild mushrooms, red onion, green pepper, zucchini, & sweet potato. Topped with feta & a drizzle of sweet balsamic reduction.

Though we offer gluten free items, we are not a gluten free facility and there is always a chance of cross contamination.

BREAKFAST

AVOCADO TOAST \$9

Avocado mash on toast

-add egg \$1.85ea -add smoked salmon \$4
-add bacon \$3)

POWER TOAST \$11

Avocado mash, topped with feta, pepitas & micro greens. Drizzled with olive oil & garnished with Maldon salt on wholegrain toast

-add egg \$1.85ea -add smoked salmon \$4
-add bacon \$2.5

BERRY TOAST \$10

Toast topped with whipped lemon ricotta, berry compote and fresh berries

BREAKFAST SANDWICH \$11

Fried egg, white cheddar cheese with choice of protein & bread.

-Add Roasted Potatoes \$3

Protein (choose one)	Bread (choose one)
bacon, sausage patty,	toasted croissant,
ham, turkey,	bagel, white bread,
avocado	wheat bread
	gluten free bread-add \$1

BREAKFAST CROISSANT \$11

Buttery croissant topped with cheesy scrambled eggs & choice of protein .
garnished with green onion

-Add roasted potatoes \$3

BREAKFAST PLATE \$14

2 eggs your way, bacon or sausage patty & pan roasted potatoes. Served with white or wheat toast.

QUICHE OF THE DAY \$8

GRILLED SANDWICHES

Served with mixed field greens dressed with fresh lemon juice, olive oil & Maldon salt

THE BOSS -half \$8.5 whole \$14.5

Ham, salami, pepperoni, provolone, lettuce, tomato, banana peppers, red onion, creamy italian dressing & mayo on grilled italian bread

ROAST BEEF & WHITE CHEDDAR

-half \$7.5 whole \$14

Roast beef, white cheddar, red onions & creamy horseradish sauce on grilled bread.

CHICKEN BACON RANCH

-half \$7.5 whole \$14

Grilled chicken, bacon, white cheddar, tomato, lettuce & ranch dressing on grilled bread

CAJUN CHICKEN -half \$7.5 whole \$14

Grilled chicken, pepperjack cheese, red onion, lettuce, tomato & cajun mayo on grilled italian bread

WILD MUSHROOM & GRUYERE

-half \$7.5 whole \$14

Wild mushrooms cooked in a delightful wine, shallot & garlic sauce, gruyere cheese & spinach

TURKEY CLUB -half \$7.5 whole \$14

Turkey, bacon, avocado, white cheddar lettuce, tomato & mayo

GRILLED CHEESE -half \$6 whole \$11

White cheddar, gruyere & tomato

A LA CART

Egg \$1.85ea Bacon \$4
Sausage patty \$3 Sliced Avocado \$3
Avocado mash \$5 Toast \$2.5
Mixed field greens tossed in lemon
juice, olive oil & Maldon salt \$3
Chips \$1.75 Berry cup \$4
Bagel & Cream Cheese \$4
Plain Croissant \$3
Pan roasted herbed potatoes \$3.5

PASTRIES & SWEETS

CINNAMON ROLL \$4
with pecan or no pecan

APPLE PASTRY \$4.25
puff pastry stuffed with
apples and caramel

CHOCOLATE PASTRY \$4
Puff pastry stuffed with chocolate, dusted with
powdered sugar & drizzled with chocolate

AFFOGATO \$6
vanilla ice cream, 2 shots of espresso

MOCHA AFFOGATO \$6.5
vanilla ice cream, chocolate sauce &
2 shots of espresso

SCOOP OF VANILLA ICE CREAM \$2.5

STRAWBERRIES & CREAM CROISSANT \$10
glazed croissant, pastry cream & fresh
strawberries topped with chocolate sauce

GUAVA & CHEESE PASTRY \$4
Sweet cream cheese & guava baked in puff
pastry

BEIGNET
1/\$2 - 3/\$5.25 - 6/\$10.25

Add complimentary chocolate drizzle to your beignet
upon request.

Check the pastry case or ask your server about
our seasonal or daily inspirations

BEVERAGES

Proudly serving house roasted organic, fairtrade Nicaraguan coffee beans in all of our espresso and coffee drinks

COFFEE

	16oz	20oz	24oz
House Drip	\$3.65	\$4.5	\$5.15
Cold Brew	\$4.10	\$4.95	\$5.8

ESPRESSO DRINKS

Espresso \$1.5 -Double \$3

Cubano \$3.75

Cappuccino \$4.75

Macchiato (traditional) \$3.75

	16oz	20oz
Americano	\$3.5	\$4.7
Decaf Americano	\$3.85	\$4.85

TEA & MORE

Hot Tea \$3

We offer Flying Bird Botanical organic, fairtrade tea
Flavors: ancient sunrise, bluebird morning,
cloud mountain, irish breakfast, lavender orange gray,
peace of mind

Bottled Iced Tea \$3
sweet or unsweet

Matcha Latte \$6
organic, ceremonial grade matcha,
steamed milk, honey

Coconut Matcha Latte \$6.5
organic, ceremonial grade matcha,
steamed milk, Coconut syrup

Chai Latte \$4.65 \$5.5 \$6.35
chai tea blend, milk & vanilla. dusted with
cinnamon

Dirty Chai \$5.65 \$6.5 \$7.35
chai tea blend, espresso, milk & vanilla. dusted
with cinnamon

Hot Cocoa \$4.85 \$5.7 \$6.55
premium hot cocoa blend, chocolate sauce, &
steamed milk topped with whipped cream.

LATTE DRINKS

	16oz	20oz	24oz
Cafe Latte	\$4.65	\$5.5	\$6.35
Vanilla Latte	\$5.15	\$6	\$6.85
Caramel Macchiato	\$5.15	\$6	\$6.85
Mocha	\$4.95	\$5.75	\$6.6
Mocha Supreme	\$5.65	\$6.50	\$7.35
Caramel Mocha Supreme	\$5.65	\$6.5	\$7.35
Lavender Bliss	\$5.4	\$6.25	\$7.1
White Choc Raspberry	\$5.4	\$6.25	\$7.1
Salted Caramel	\$5.4	\$6.25	\$7.1

EXTRA TOPPINGS

Whipped cream .75 Cold foam 1.25

Peppermint pieces .75

FROZEN DRINKS

	16oz	20oz	24oz
Strawberry	\$5.5	\$6.5	\$7.5
Strawberry Banana	\$6	\$7	\$8
Paradise punch	\$6.5	\$7.5	\$8.5
Coconut Matcha	\$6	\$6.75	\$7.75
Mocha Supreme	\$6	\$6.75	\$7.75
Coconut Lime Chiller	\$6	\$6.75	\$7.75
Caramel Mocha Supreme	\$6.5	\$7.25	\$8.25

LEMONADE & JUICE

Regular Lemonade	\$3	\$3.75	\$4.25
Lychee Lemonade	\$3.5	\$4.25	\$4.75
Purple Haze Lemonade	\$4.25	\$5.10	\$5.25
Orange Juice	\$3	\$3.85	\$4.7
Mango Nectar	\$4	\$4.85	\$5.7

EXCEL SODA (bottled) \$3