



At Saint Charles Coffee & Creperie we pride ourselves on offering the finest, freshest ingredients whenever possible. Our dedication to quality is evident in our homemade sauce and salad dressing, crafted right in our kitchen. 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 pasture-raised eggs from Buttonwood Farms. Their eggs are notable for their vibrant color and superior taste. 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

All crêpe dishes can be made with gluten free batter. Ask your server for details.

-Add vanilla ice cream to any crepe \$2.5

THE CLASSIC \$11.95
fresh strawberries, Nutella & whipped cream

BERRIES & CREAM \$12.5
mixed berries, whipped ricotta, berry sauce & whipped cream.

CRÊPE BRULEE \$13
strawberries & vanilla custard filling topped with a crunchy layer of torched sugar

GONE BANANAS \$12.5
sliced banana, chocolate sauce, peanut butter and chocolate chips.

CINNAMON DELIGHT \$8.5
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

PLAIN CREPE \$5
plain Crepe dusted with powdered sugar

SAVORY CRÊPES

Made with gluten free crepes

BREAKFAST CRÊPE \$12.5
ham or bacon, scrambled eggs, green onion & bechamel cheese sauce

CRÊPE MONSIEUR \$13.5
carve master ham, dijon mustard & 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 \$14
scrambled eggs, chorizo, red onion, shredded cheddar, sour cream & salsa garnished with green onion.

VEGGIE CRÊPE \$12
pan roasted medley of vegetables which include: wild mushrooms, red onion, green pepper, zucchini & sweet potato, Topped with feta then finished with a drizzle of sweet balsamic reduction

Though we offer some gluten free items, we are not a gluten free facility & will cook the crepes on the same drums used for regular crepes.

TOPPED TOAST

AVOCADO TOAST \$10

avocado mash on wholegrain toast
-add egg \$1.85ea -add smoked salmon \$4 -
add bacon \$3)

POWER TOAST \$11.5

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 \$3.5

EGG TOAST \$13

cheesy Scrambled egg topped with bacon
or ham & green onion. Served atop
wholegrain toast

BERRY TOAST \$12

wholegrain toast topped with whipped
lemon ricotta, berry compote and fresh
berries

CROISSANTS

BREAKFAST CROISSANT \$13

buttery croissant stuffed with cheesy
scrambled eggs, topped with bacon &
garnished with green onion

HOT HAM & CHEESE CROISSANT \$13

pressed Buttery croissant stuffed with ham &
cheese

STRAWBERRIES & CREAM CROISSANT \$11

glazed croissant, pastry cream, fresh
strawberries & topped with chocolate sauce

PLAIN CROISSANT \$3

GRILLED SANDWICHES

THE BOSS -half \$8.5 whole \$14.5

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

ROAST BEEF & WHITE CHEDDAR

-half \$8.5 whole \$14.5

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

HAM & GRUYERE -half \$7.5 whole \$14

Carve master ham, tomato & bechamel
cheese sauce on grilled bread

CAJUN CHICKEN -half \$7.5 whole \$14

Chicken Breast, pepperjack cheese, cajun
mayo, lettuce, tomato & red onion

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

SMALL PLATES & SIDES

Chips \$2

Berry cup \$4

Bagel & Cream Cheese \$4

Quiche of the day \$7

SALADS

CHOPPED ITALIAN -half \$8.5 whole \$14.5

Chopped romaine, ham, salami, pepperoni, pimentos, tomato, black olives, banana peppers & provolone cheese. Served with it creamy italian vinaigrette

KALE & POPPY -half \$5.5 whole \$10.5

Chopped kale, cabbage & carrots, cranberries, feta & poppy seed dressing
-Add grilled chicken \$5

TURKEY CLUB SALAD -half \$8.5 whole \$14.5

Turkey, shredded cheddar, bacon, avocado & tomato. Served with ranch

PASTRIES & SWEETS

CINNAMON ROLL \$4

APPLE PASTRY \$3.75

puff pastry stuffed with apples and caramel

CHOCOLATE PASTRY \$4

Puff pastry stuffed with chocolate, dusted with powdered sugar & drizzled with chocolate

BERRY SUGAR WAFFLE \$9.5

warm sugar waffle topped with vanilla ice cream, berry sauce, whipped cream & chocolate drizzle

AFFOGATO \$7

vanilla icecream, 2 shots of espresso

MOCHA AFFOGATO \$8

vanilla icecream, chocolate sauce & 2 shots of espresso

SCOOP OF VANILLA ICE CREAM \$2.5

Check our pastry case for daily baked goods.

BEIGNET

PLAIN

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

RASPBERRY

1/\$2.5 -3/\$6.75 - 6/\$12

Add complimentary chocolate drizzle to your beignet upon request.

BEVERAGES

Proudly serving organic Nicaraguan coffee beans in all of our espresso and coffee drinks

COFFEE

	16oz	20oz	24oz
House Drip	\$3	\$3.85	\$4.7
Cold Brew	\$3.5	\$4.35	\$5.2

ESPRESSO DRINKS

Espresso \$3 -Double \$4

Cubano \$3.75

Cappuccino \$4.75

Macchiato (traditional) \$3.75

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

TEA (HOT OR ICED)

Hot Tea \$3

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

Cherry Blossom Matcha Latte \$6.5

organic ceremonial grade matcha, cherry blossom syrup, cherry blossom cold foam

Chai Latte \$5.5

Chai tea blend, steamed milk, vanilla, cinnamon

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
Orange Juice	\$3	\$3.85	\$4.7

EXCEL SODA \$3 (bottled)

lucky club cola, guilt free cola, ski, frostie root beer, R-Pep, million dollar orange, cherry cola