

Savory Crêpes

ZORBA THE GREEK.....\$9.95

Crepe filled with scrambled egg, feta cheese, spinach, tomato, red onion, fresh basil and oregano. Golden pommes frites on the side.

NAPOLEON'S CHOICE.....\$9.75

You're the little general. We'll make a crepe with scrambled egg, cheddar cheese & your choice of either sautéed mushrooms or broccoli. Served with our delicious pommes frites.

LUMBER JACK.....\$9.95

Crepe with scrambled egg, bacon, and cheddar cheese. Served with our crispy, golden pommes frites. A great way to start the day!

UPPER WEST SIDER.....\$11.95

Nova Scotia salmon, cream cheese & scallions. Treat yourself to something special. Served with an organic mixed greens side salad.

RISE 'N SHINE.....\$10.95

Fleur de Lis baked ham or crispy bacon with scrambled egg and Gruyère cheese. Served with a side order of golden, crispy pommes frites.

TEXAS TORNADO.....\$11.95

This brunch crepe is sure to blow you away! Homemade chili, cheddar cheese and two poached eggs topped off with sour cream, scallions & a hefty side of pommes frites.

GODFATHER'S GARDEN.....\$10.50

Portobello mushrooms, fresh basil, diced tomatoes & garlic, with mozzarella cheese. Served with a salad of mixed organic greens.

RATATOUILLE.....\$9.95

Eggplant, sweet peppers, zucchini and yellow squash with fresh basil & Herbes de Provence. Served with an organic mixed green salad.

CREPE HELOISE.....\$9.95

A mild chèvre (goat cheese) with plump juicy grape tomatoes, basil & scallions. Salad too.

MAMA MIA.....\$9.95

Italian sausage, sweet peppers & onions with mozzarella cheese. Served with a side salad.

LEFT BANK.....\$10.95

Ham, Gruyère cheese, & fresh diced tomatoes. This crepe is a favorite on the streets of Paris. Salad of greens & balsamic vinaigrette too.

TAJ MAHAL\$11.50

A delicious Indian curry - chicken, apples, cauliflower, onions, raisins, and zesty Indian spices. Includes an organic side salad.

LA SORBONNE.....\$10.50

Fresh asparagus, sun-dried tomatoes, and chèvre (goat cheese). It's simply delicious! Served with a salad of organic greens.

Pommes Frites

Handcut each day, pommes frites are another Ravenous specialty. Pommes frites are Belgian French fries. In keeping with the European tradition, our frites are twice cooked for twice the flavor - in 100% pure peanut oil. Enjoy them with ketchup, vinegar or our dipping sauces.

Small \$3.25

Medium \$4.25

Large \$5.25

***** **Dipping Sauces (.75 extra)** *****

Aioli (Garlic Mayo)

Honey Mustard Sauce

Teriyaki Mayo

Pesto Mayo

Barbecue Mayo

Russian Mayo

Cajun Spicy Mayo

Horseradish Mayo

Blue Cheese Sauce

Sweet Crêpes

BANANA-FO-PHANA.....\$6.95

Rich chocolate-hazelnut spread in a crepe with sliced bananas. Dusted with vanilla powdered sugar & topped with whip cream.

STRAWBERRY FIELDS.....\$7.75

Fresh strawberries combined with a delicate sauce of vanilla, sugar, and sweet butter. Freshly whipped cream on top.

CREPE RHUBARBE\$8.25

Rhubarb, strawberries and apples. This crepe is irresistible - with just enough sugar & a dash of coriander. Topped with whip cream.

FRENCH KISS\$5.50

Chocolate-hazelnut spread dusted with vanilla powdered sugar and finished with whipped cream. Melts in your mouth.

MERRY BERRY.....\$7.95

A mixed-berry extravaganza (blueberries, strawberries & raspberries) folded in a crepe and topped with fresh whipped cream.

BLUEBERRY ZEPPELIN.....\$8.25

Fromage blanc (a creamy farmer's cheese - sweetened with sugar, orange zest, & vanilla) drizzled with blueberries and blueberry syrup.

BLUEBERRY JAMBOREE.....\$7.75

Plump, juicy blueberries in a crepe drizzled with real Vermont maple syrup. Delicious!

FRUIT FLURRY.....\$8.25

Divine assortment of fresh fruit heaped on a crepe with a dollop of luscious Greek yogurt. Finished with granola and a drizzle of honey.

LEMON BLOSSOM.....\$5.50

Sweet crepe with a tart & tangy lemon curd. Topped with freshly whipped cream.

CREPE ANTOINETTE.....\$7.95

Apples, pears, and plump cranberries combined with fresh-squeezed oranges, brown sugar, & lemon zest. Finished with whipped cream.

DULCE DE LECHE.....\$6.95

Butterscotch-caramel rolled in a crepe with toasted pecans. With whip cream & peaches.

CONFITURE CREPE.....\$5.50

Your choice of imported fruit jam (apricot, blueberry, raspberry, strawberry, or orange) topped with our sweetened sour cream sauce.

SARAH'S FAVORITE.....\$8.25

Chocolate hazelnut spread and ripe, juicy strawberries in a crepe topped with a dollop of freshly whipped cream.

Beverages (beer & wine on back page)

Fresh Squeezed Orange Juice

Organic Apple Juice

Ravenous Pink Lemonade

Iced Moroccan Mint Tea

(iced tea with green tea, fresh mint & honey)

Saratoga Bottled Water

Saratoga Sparkling Water

Colombian Roast Coffee (reg or decaf)

Green, Decaf Herbal, or Black Teas

Iced Colombian Coffee (reg or decaf)

Latte or Cappuccino (iced or hot)

Caffe Mocha (iced or hot)

Sodas: Pepsi, Diet Pepsi, 7up,

Root Beer or Ginger Ale

* We accept major credit cards. Sorry, no separate checks. Eighteen-percent service charge added to parties of 7 or more. *

Bubbly

CHAMPAGNE MIMOSAS

Enjoy some mid-morning delight, with a Ravenous mimosa. Made with our fresh-squeezed orange juice and topped off with a fresh-cut strawberry.

Hard Cider

WOODCHUCK AMBER DRAFT CIDER

A crisp and refreshing hard-apple cider. Golden & medium-bodied. In France, hard ciders are the drink of choice when enjoying savory crepes.

Wine

SHIRAZ, ROCK RABBIT

Full-bodied and rich, with gripping aromas of ripe berries & cinnamon spice.

MERLOT, BLACKSTONE

A delicious medium-bodied red wine with a solid core of cherry fruit.

CABERNET SAUVIGNON, ROSEMOUNT

Cassis, cherry, cedar & spicy oak are the primary aromas of this red wine.

CHARDONNAY, HESS SELECT

A dry & flavorful white wine. Green-apple fruit paired with a bit of oak.

PINOT GRIGIO, ECCO DOMANI

Light-bodied with a dry slightly fruity taste. Pair with chicken & light sauces.

SAUVIGNON BLANC, MATUA VALLEY

A vibrant award-winner from New Zealand, with gooseberry & pear highlights

WHITE ZINFANDEL, R.H.PHILLIPS

A light & delicately fruity blush wine. Fresh berry aromas and flavors.

Beer & Ale

HENNEPIN ALE

A golden ale with a champagne like effervescence. Crisp and refreshing.

OMMEGANG ABBEY ALE

Dark & rich Belgian-style ale, with fruit overtones. Light, not heavy.

PAULANER HEFEWEIZEN

Smooth body & cloudy golden color, served with a lemon wedge.

STELLA ARTOIS, HEINEKEN OR AMSTEL LIGHT