

Serving Lunch  
Dinner & Brunch  
View our hours online  
Saratoga Springs, New York



# RAVENOUS

← crêperie →

We are committed to sourcing the highest quality ingredients available to prepare daily from scratch your favorite crêpes, sauces, frites and beverages.

## BRUNCH



### COLD DRINKS

- Flavored seltzers 2.59
- All natural apple juice 2.39/2.99
- Fresh 100% Florida orange juice 2.99/3.99
- Assorted sodas 2.59
- Saratoga sparkling water 2.99
- Saratoga water 2.99



### HOUSEMADE DRINKS

#### ICED MOROCCAN MINT TEA

Our own recipe, green tea, fresh mint and a little bit of honey  
2.59/2.99

#### PINK LEMONADE

Made year round with fresh lemon juice  
2.59/2.99



### HOT DRINKS

- 100% Colombian coffee 2.49
- Espresso 3.59
- Latte 4.99
- Mocha 4.99
- Cappuccino 4.99
- Assorted teas 2.49



## SAVORY CRÊPES



### CHAMPAGNE MIMOSAS

Enjoy some mid-morning delight, with a Ravenous mimosa. Made with 100% fresh orange juice. 7.99

*Prepared with local eggs from Thomas Poultry Farm and served with our crispy golden pommes frites*

#### GREEN MOUNTAIN

Apples caramelized in pure maple syrup, all natural ham and white cheddar topped with a maple dijon sauce.

12.39

- Add a jumbo egg + 1.79

#### SMOKED MEAT HASH

Fried jumbo egg, Montreal style smoked brisket, potatoes, caramelized onions, diced pickles and stone ground mustard sauce.

13.59

#### BUILD YOUR OWN BRUNCH CRÊPE <sup>Ⓟ</sup>

A jumbo scrambled egg with your choice of cheese.

9.79

- Add 1 meat + 2.89,
- Add 1 veggie + 1.99
- Add béchamel + 0.59

#### ZORBA THE GREEK <sup>Ⓟ</sup>

Scrambled jumbo egg, feta cheese, diced tomato, red onions, fresh spinach, and mediterranean spices.

12.79

#### TEXAS TORNADO

Our housemade chili con carne and sharp cheddar cheese topped with two poached eggs, sour cream and scallions.

13.59

#### CRÊPE BOUDREAUX

Hard boiled egg, andouille and chorizo sausages, caramelized red onions, diced tomato and aged white cheddar grits.

13.59

*Served with a simple salad.*

#### CORDON BLEU

Roasted chicken breast, all natural ham and imported gruyere cheese in a dijon-béchamel sauce.

13.79

#### UPPER WEST SIDER

Smoked Atlantic salmon, cream cheese and your choice of scallions or capers.

13.99

#### GODFATHER'S GARDEN <sup>Ⓟ</sup>

Portobellos, grape tomatoes, garlic, fresh basil & mozzarella cheese.

12.99

#### MAMA MIA

Herb and romano sausage, roasted peppers and onions, mozzarella and a tomato-garlic reduction.

13.79

#### RATATOUILLE <sup>Ⓟ</sup>

Roasted eggplant, squash, peppers, onions, Herbes de Provence, fresh basil and parsley and a light tomato-garlic reduction.

12.99

#### TAJ MAHAL

Curry spiced chicken, apples, cauliflower, onions and raisins.

13.79

### SWITCH IT UP

*Swap in a different side dish.*

Poutine-it-up 2.59

Strawberries & bananas 2.79

Switch to a salad or frites

Add a side of all natural smoked bacon 3.79

*We accept all major credit cards. An eighteen percent gratuity will be added to parties of seven and more.*



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(518) 581-0560

## BRUNCH



### POMMES FRITES <sup>GF</sup> <sup>V</sup>

Handcut each day, pommes frites are a Ravenous specialty. In keeping with the European tradition, our Belgian-style French fries are twice cooked for twice the flavor in 100% pure peanut oil. Golden, crispy frites are served in paper cones - try them with a dipping sauce. **Small 3.99 | Medium 5.99 | Large 6.99**



### SEASONINGS

Garlic parm	Curry
Old bay	Cinnamon sugar
Lemon pepper	Maple sugar
Smoked sea salt	<b>0.50 Cents Each</b>

### DIPPING SAUCES <sup>GF</sup> <sup>V</sup>

Aioli (garlic mayo)	Curry mayo
Pesto mayo	Sriracha ketchup
Cajun spicy mayo	Roasted red pepper coulis
Horseradish mayo	Gochujang chili mayo
Sesame miso mayo	Citrus mayo
Chipotle BBQ	Raspberry melba
Honey mustard sauce	Maple cinnamon mayo
Mango ginger chutney	Chipotle ranch
	<b>0.89 Cents Each</b>



### POUTINE <sup>GF</sup>

Locally-sourced cheddar cheese curd, housemade gravy and our fabulous pommes frites.

**Petite: 5.99 | Regular 8.59**

### SAVORY ADD-ONS FOR CRÊPES & POULTINE

*Additional charges may apply for substitutions & additions. Ask your server.*

Scrambled egg	Smoked salmon
Grilled asparagus	All natural bacon
Béchamel sauce	All natural ham
Roasted broccoli	Housemade chili
Baby spinach	Romano & basil sausage
Diced tomatoes with basil	Fire braised pork shoulder
Roasted peppers & onions	Slow roasted angus short rib
Sautéed mushrooms	Roasted chicken breast
Sundried tomatoes	Montreal smoked brisket



## SWEET CRÊPES

### SWEET ADD-ONS:

Bananas	Maple glazed apples
Strawberries	Whipped cream
Greek yogurt	Sweetened sour cream
Roasted pecans	Chocolate syrup
Granola	Chocolate-hazelnut spread

### POMMES & CARAMEL <sup>V</sup>

Maple glazed apples combined with our housemade sea salt caramel. Served with fresh whipped cream. **7.99**

### SARAH'S FAVORITE <sup>V</sup>

Fresh strawberries, delicate vanilla sauce, chocolate-hazelnut spread and fresh whipped cream. **8.99**

### LEMON BLOSSOM <sup>V</sup>

A thin layer of our tart and tangy lemon curd, a lemon wheel and fresh whipped cream. **6.99**

### STRAWBERRY FIELDS <sup>V</sup>

Fresh strawberries combined with a delicate sauce of vanilla sugar, butter and fresh whipped cream. **6.99**

### BANANA-FO-PHANA <sup>V</sup>

Freshly sliced bananas, chocolate-hazelnut spread and fresh whipped cream. **8.99**

### BLUEBERRY ZEPPELIN <sup>V</sup>

Fresh cheese sweetened with orange zest, cream cheese and vanilla topped with blueberry compote and sweetened sour cream. **8.99**

### CRÊPE RHUBARBE <sup>V</sup>

Tart rhubarb, sweet strawberries and crisp apple compote. A touch of sugar and coriander and fresh whipped cream. **8.99**

### DULCE DE LECHE <sup>V</sup>

Housemade caramel and toasted pecans accompanied by diced peaches and fresh whipped cream. **7.99**

### FRENCH KISS <sup>V</sup>

Chocolate-hazelnut spread, dusted with powdered sugar and finished with fresh whipped cream. **6.99**

### CRÊPE ANTOINETTE <sup>V</sup>

Spiced apples, pears and cranberries combined with fresh orange juice and lemon zest. Finished with fresh whipped cream. **8.99**

### GLUTEN FREE? ASK YOUR SERVER

Most of our savory and sweet crêpes can be made gluten free for an additional charge.

<sup>GF</sup> Gluten free options are available

<sup>V</sup> This dish is vegetarian

Good things take a little extra time...

We are still a scratch kitchen, so thanks for your patience - hope you agree that our creations are worth the wait.

For those who have allergies please inform your server. We are happy to discuss any possible changes. Note: we use peanut oil and tree nuts.