

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 like real butter 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.

Welcome & we hope you enjoy your experience.

SWEET CRÈPES

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

THE CLASSIC \$19.75

Fresh strawberries, nutella & whipped cream

BERRIES & CREAM \$12.95

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

CRÈPE BRUILEE \$13

Strawberries & vanilla custard filling topped with a burned sugar disc

BANANA'S FOSTER \$13

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

GONEBANANAS \$12.85

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 CRÈPE \$11

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

PLAIN CRÈPE \$6

Plain crépe dusted with powdered sugar

SAVORY CRÈPES

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

BREAKFAST CRÈPE \$13.5

Choice of ham, bacon, sausage or avocado. Scrambled eggs, green onion & bechamel cheese sauce

CRÈPE MONSIEUR \$19.75

Ham & bechamel cheese sauce garnished with parsley flakes

CRÈPE MADAME \$13.85 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 CRÈPE \$14.5

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

CRÈPE RANCHERO \$13.75

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. herbs & shallots. Topped with crumbled feta and parsley flakes

VEGGIE CRÈPE \$12

Pan roasted medley of vegetables including wild mushrooms, red onion, green pepper, zucchini, & sweet potatoes tossed with our house seasoning & olive oil. Topped with feta & a drizzle of sweet balsamic reduction.

*While we offer gluten free items, we are not a gluten free facility and though we do our best to avoid it, there is always a chance of cross contamination.

BREAKFAST

AVOCADO TOAST \$11

Avocado mash on toast -add egg \$1.95ea -add smoked salmon \$4 -add bacon \$3)

POWER TOAST \$19.5

Avocado mash, topped with feta & pepitas. Drizzled with olive oil & garnished with Maldon salt on wholegrain toast
-add egg \$1.95ea -add smoked salmon \$4 -add bacon \$3

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 -add\$1,
ham, turkey, bagel, white bread,
avocado wheat bread
gluten free bread-add \$1.50

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

Rich velvety quiche made with premium ingredients including pasture raised eggs from local Missouri Buttonwood farms.

GRILLED SANDWICHES

Served with mixed field greens dressed with fresh lemon juice, olive oil & Maldon salt Gluten free bread available upon request -Add \$1.50

The Boss -half \$8.5 whole \$14.5

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

ROAST BEEF & WHITE CHEDDAR -half \$7.5 whole \$14

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

CAJUN CHICKEN -half \$7.5 whole \$14 Grilled chicken, pepperjack cheese, red onion, lettuce, tomato & cajun mayo on grilled bread

WILD MUSHROOM & GRUYERE

-half \$7.5 whole \$14 Wild mushrooms cooked in a delightful wine, shallot & garlic sauce, gruyere

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

CROISSANT SANDWICH

Tuna Salad Sandwich

cheese & spinach

Features a buttery croissant filled our signature tuna salad (celery, red onion, and sweet pickle relish, dressed with whipped mayo and house seasoning). Includes lettuce and tomato



A LA CART

Egg \$1.95ea 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 \$1.5 Berry cup \$4

Bagel & Cream Cheese \$4

Plain Croissant \$3

Pan roasted potatoes \$3.5



CINNAMON ROLL \$4 with pecan or no pecan

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

CHOCOLATE PASTRY \$4

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

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

PISTACHIO CROISSANT \$6.99 flaky croissant, decadent pistachio, cream & chopped pistachio

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

Add complimentary chocolate drizzle to your beignet upon request.

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

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

PISTACHIO AFFOGATO \$8 vanilla ice cream, 2 shots of espresso, pistachio syrup, pistachio praline cream. Garnished with chopped pistachio

SCOOP OF VANILLA ICE CREAM \$2.5

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

	160z	20oz	24oz
House Drip			
Cold Brew	\$4.10	\$4.95	\$5.8

ESPRESSO DRINKS

Espresso \$1.5 - Double \$3

Cubano \$3.75

Americano

Cappuccino \$4.75

Macchiato (traditional) \$3.75

160z 200z

Decaf Americano \$3.85 \$4.85

LATTE DRINKS

	16 0 z	20oz	240z	
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	
Salley Caramel				

EXTRA TOPPINGS

Whipped cream .75 Cold foam 1.25 Peppermint pieces .75

TEA & MORE

Hot Tea \$3

We offer Flying Bird Botanical organic, fairtrade tea

ancient sunrise, bluebird morning, cloud mountain, irish breakfast, lavender orange gray, peace of mind

Bottled Iced Tea \$2.5

sweet or unsweet

Matcha Latte \$6/\$6.75/7.4

organic, ceremonial grade matcha,

steamed milk, honey

Coconut Matcha Latte \$6.5/\$7.25/\$7.75

organic, ceremonial grade matcha, steamed milk, Coconut syrup

Chai Latte \$5/\$5.75/\$6.55

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

	16oz 20oz 24oz		
Lemonade	\$3	\$3.75	\$4.50
Lychee Lemonade	\$3.5	\$4.25	\$4.75
Purple Haze Lemonade	\$4.25	\$5.10	\$5.25
Orange Juice (bottled)	\$2		

frozen drinks

	16 0 z	20oz	240z
Strawberry & Cream	\$5.5	\$6.5	\$7.5
Strawberry Banana (dairy free)	\$6	\$7	\$8
Paradise punch (dairy free)	\$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



A refreshing dairy free tropical frozen treat crafted with our signature coconut milk base, coconut syrup, ice & fruit. Topped with coconut flakes & drizzled with sweetened condensed coconut milk.

Mango - Strawberry - Dragon fruit -Pineapple - banana

BOTTLED SODA \$2

Coke, Diet Coke, Sprite, Dr. Pepper



- Island Doctor
 Dr. Pepper & coconut syrup
- Baja Blast-off
 Baja Blast, blue curacao
- Orange Crush
 Orange Soda, vanilla syrup
- Coconut Crush
 Coke, coconut syrup, & lime
- Strawberry Fields
 Sprite, strawberry syrup,
 vanilla syrup, strawberry
 puree

- Crimson Crush
 Coke, cherry syrup, vanilla syrup
- Pink Dragon
 Sprite, dragon fruit puree,
 cherry syrup
- Doctor Love

 Dr. Pepper, cherry syrup
 & vanilla syrup
- Sunset On The Beach
 Orange soda, coconut syrup,
 dragon fruit puree
- Lychee Rainbow

 Sprite, lychee syrup, dragon fruit
 puree, butterfly pea tea

Make it dirty with a splash of cream!
-Add whipped cream .75



Made with Poppi prebiotic sodas

- **Strawberry Twist** strawberry lemon Poppi, strawberry puree, vanilla syrup
- Cherry Blast
 cherry lime Poppi, dragon fruit
 puree,
 vanilla syrup
- Dreamy Orange orange Poppi, vanilla syrup
- The Poppi Doc doc Pop Poppi , cherry syrup, vanilla syrup
- Doc's Island Fizz
 doc Pop Poppi, coconut syrup,
 vanilla syrup
- When The Sun Goes Down orange Poppi, coconut syrup, dragon fruit puree



- White Lotus
 white lotus energy, sparkling water, coconut
 syrup, coconut milk
- Golden Sunrise
 gold lotus energy, dragon fruit puree,
 lemonade,
 sparkling water, & mango syrup
- Pretty In Pink Lotus
 pink lotus energy, sparkling water, dragon
 fruit puree, strawberry syrup, coconut syrup
 & coconut milk
- Cherry Cake Lotus

 pink lotus energy, sparkling, water,
 cherry syrup, vanilla syrup
- Guava Refresher gold lotus energy, lemonade, sparkling water, & guava syrup
- Desert Bloom
 white lotus energy, desert pear syrup,
 guava syrup, coconut milk
- Blue Paradise white lotus, curacao & coconut syrup, ime juice