



EST. 2016



table shares

TOTCHOS

tater tots topped with cheese, bacon, jalapeños and served with a side of ranch 8.75

CLASSIC BEIGNETS

square fried dough tossed with our lavender-infused powdered sugar (4) 8.25

SIGNATURE STUFFED BEIGNETS

fried dough stuffed with Nutella® and dusted with powdered sugar (3) 9

eggs-clusive

CREPE FACTORY BREAKFAST

two eggs, buttermilk biscuit with strawberry or peach butter, grits and applewood smoked bacon or sausage 15

batter up!

SALUDA RAIL TRAIL

three buttermilk pancakes, grits and applewood smoked bacon or sausage 14

SWEET MARIE

Belgian waffle with powdered sugar 9.75
add blueberries, bananas or strawberries 11.45

healthy + delicious

FRENCH ONION SOUP

beef broth, caramelized onion, melted gruyere on French bread 6.5

THE LUNCH PAIR

smoked ham, turkey, bacon, lettuce, tomato, and mayo on toasted Texas toast with a cup of soup 12.75

QUICHE + FRUIT

one slice of quiche of the day served with fresh seasonal fruit 10.5

CREPE FACTORY SALAD

hearty greens, tomatoes, cucumbers, jack cheese, and our house basil mint vinaigrette dressing 9.95
(add grilled or fried chicken 13.95)

rooney's pick

THE ROONEY BURGER

hand-pattied burger, bacon, cheddar cheese, bread & butter pickles and housemade garlic aioli with parmesan fries 15.25

the side dish

SIGNATURE BRUSSELS SPROUT HASHBROWNS
brussels sprouts, red potatoes, tomatoes, and blueberries tossed with white truffle oil 6

SIGNATURE BREAKFAST POTATOES
deep-fried potatoes tossed with salt, pepper and rosemary 5

STONEGROUND GRITS*
our most famous menu item 5

SEASONAL FRUIT CUP*
mixture of fresh, seasonal fruits 5.5

TATER TOTS*
basket of potato puffs fried to perfection 5.5

FRENCH FRIES*
basket of fries tossed with our house seasoning 5.5

*side choices that are included - there is a 3 upcharge for signature sides

chef's favorites

THE MORNING SMASH

our classic avo smash with crisp spring mix, heirloom tomatoes, & soft herbs on farmhouse bread 10.5 (add egg: 12.5)

THE FRENCH MARKET

toasted artisan bread with juicy, ripe heirloom tomatoes, applewood smoked bacon, crisp spring mix and our housemade aioli served with chips 9.5

THE RUSTIC CAPRESE

fresh mozzarella, juicy heirloom tomatoes, and fresh basil on artisan bread drizzled with a rich balsamic glaze served with chips 10.5

THE CLASSIC CROQUE

ham and cheese sandwich made with gruyere, ham Dijon Mustard and béchamel sauce, toasted in the oven and served with fries. (Madame: topped with a sunny-side-up egg) 12.5 / 14.5

THE CRISPY CRISTO

batter-dipped and deep fried ham and cheese sandwich dusted with powdered sugar and a drizzle of wild berry jam served with fries 12.5

THE BRUNCH CLUB

smoked ham, turkey, bacon, lettuce, tomato, and mayo on toasted Texas toast with chips 15

SOUTHERN SUNRISE

our famous stoneground grits with a scrambled egg, cheese and bacon or sausage 11

RISE & SHINE

two freshly-baked buttermilk biscuits smothered with our housemade sausage gravy 10.75

oh, crepes!

UPGRADE YOUR SIDE TO A SIGNATURE CHOICE FOR ADDITIONAL 3

PROSPECT STREET

fresh strawberries with Nutella® and topped with whipped cream 9.95
add blueberries or bananas 11.45

LADSON STREET

our tangy housemade Meyer lemon curd with fresh blueberries and blueberry-thyme compote 9.95

HENRY STREET

scrambled eggs, smoked applewood bacon, folded crepe on the side topped with powdered sugar, fresh fruit, our housemade wild berry jam, and maple syrup 13.5
(no modifications please)

HOWARD STREET

shredded chicken cooked in a rich tarragon cream sauce with mushrooms and spinach with choice of stoneground grits, fresh fruit or tater tots (not gluten-free) 13.75

AMOS STREET

scrambled eggs, applewood smoked bacon, and cheddar cheese topped with housemade jalapeño bacon jam with choice of stoneground grits, fresh fruit or tater tots 14.5

MAGNOLIA STREET

caramelized bananas with a light drizzle of our housemade sea salt caramel and dark chocolate 10.25

THE DUBAI

rich filling of pistachio cream, kataifi, and a drizzle of chocolate 14.95

the daily grind

AMERICANO 4

CAFE LATTE. 4.5

CAFE MOCHA 5.5

CAPPUCCINO 4.5

CHAI 5

COLD BREW 4.25

ALTERNATIVE MILK CHOICE 1.5

OAT

ALMOND

SIGNATURE HOT CHOCOLATE

rich cocoa powder, steamed milk, and garnished with whipped cream and chocolate drizzle 3.95



CRÈME BRÛLÉE

espresso, vanilla, caramel, milk, whipped creme 6

LUCKY CHARM

espresso with Irish creme and topped with whipped cream and a dust of cinnamon 6

CUPCAKE

espresso, milk, whipped creme, vanilla, cupcake 6

SNICKER DOODLE

espresso, brown sugar, a dust of cinnamon, milk 6

HONEY LAVENDER

espresso, honey, vanilla, lavender, milk 6

TEA FORTE HOT TEA

Chamomile Citron - Citrus Mint - Darjeeling - Earl Grey English Breakfast - Green Mango Peach - Jasmine Green 2.95

SYRUP CHOICES

Regular and Sugar-Free Vanilla, Caramel and Hazelnut - White Chocolate - Dark Chocolate - Irish Creme - Pumpkin Spice - Toasted Marshmallow - Lavender - Amaretto - Caramel Apple - Cherry - Pistachio - Gingerbread - Peppermint .95

cool vibes

SOFT DRINKS

Coke, Coke Zero, Sprite, Dr. Pepper, Lemonade and Ginger Ale (refills while in house) 3.25

OUR SIGNATURE BLEND HOUSE COFFEE

our special blend roasted for us locally by Mozza Roasters (refills while in house) 4.5

TEA

sweet or unsweet (refills while in house) 2.95

EAGLE

grenadine and ginger ale with a cherry 3.25

CUB

orange juice, ginger ale and grenadine with a cherry 3.25

MUSTANG

grenadine syrup, orange juice and sprite with a cherry 3.25

PANTHER

coke and grenadine syrup with a cherry 3.25

ARNOLD PALMER

sweet tea and lemonade (one refill) 3.25

STRAWBERRY TEA

sweet or unsweet tea with our house-made strawberry infusion (one refill) 3.5

PEACH TEA

sweet or unsweet tea with our house-made peach infusion (one refill) 3.5

STRAWBERRY LEMONADE

lemonade with our house-made strawberry infusion (one refill) 3.5

LAVENDER LEMONADE

lemonade with house-made lavender infusion (one refill) 3.5

JUICE

orange, apple or cranberry 3.25

MILK

white or chocolate 2.00

sip, sip, hooray!



BOB'S BLOODY MARY

vodka and a zesty mix in a spicy rimmed glass with all the fixings 10

BELLINI

sparkling Italian cocktail made with Prosecco and peach purée (our Bellini is served at Harry's Bar in NYC) 8.95

KIR or KIR ROYALE

white wine, crème de cassis 9
Make it Royale (Champagne) 10

MIMOSA

Orange, Mango or Pomegranate with champagne 7.5

TIFFANY MIMOSA

Blue Curaçao, lemonade and champagne with a sugar-rimmed glass 7.5

BEERMOSA

light beer, orange juice 7.5

ORANGE CRUSH

vodka, grand marnier, fresh squeezed orange juice and club soda 11

CHAMPAGNE MARGARITA

tequila, lime juice, orange liqueur with champagne 10

past, present & pillars

After the completion of a major renovation in 2021, our restaurant took up residence in what was once the bustling Bailes-Collins-Crain department store. This historic building blends the charm of the past with the vibrant atmosphere of a modern eatery. Several of the building's original architectural features remain - the towering pillars, our expansive front windows which were used for clothing displays, two small original windows now framed in our brick wall, and the original brick and tile floor in our entryway.

With a nostalgic nod to Inman's history, our host stand was a former teller counter from the Inman bank. Our spacious interior, once filled with retail displays, is now a chic and inviting space where guests can savor their meals in an environment that tells a story of both the past and the present.

FUN FACT: As a child, Inman's beloved mayor, Cornelius Huff, shopped for his Easter BUSTER BROWN™ shoes in this very building.