

FONTAINE

— OLD TOWN —

Where the Locals Eat

HOURS OF OPERATION

LUNCH Monday - Friday | 10:00am - 2:30pm

DINNER Monday - Friday | 5:30pm - 10:00pm

BRUNCH Saturday & Sunday | 9:00am - 3:00pm

DINNER Saturday & Sunday | 3:00pm - 10:00pm

For Online Ordering, please visit our website at
FontaineBistro.com

We have added a 10% COVID-19 Surcharge.

This helps us offset the cost of additional labor, rising food and paper costs and additional costs that are directly related to implementing state mandates under COVID-19.



There is a 90 minute
seat limit.



Facemasks are required
inside of FONTAINE.

Ask your server for Daily Specials and Bulk To Go Items.

We have a full bar, beer, wine, and ciders.

Due to mandated guidelines,
we are unable to offer free refills.

119 South Royal Street | Alexandria, VA 22314 | 703.535.8151

  fontainecaffe

fontainebistro.com

Wines by the Glass

SPARKLING AND FRENCH SPARKLING CIDRES

Wolfberger Brut Rosé	Eguisheim, France	12/48
Dibon Brut Cava NV	Cava, Spain	8/32
Fournier Brut Apprie Cidre	Normandy, France	6/20
Daufresne Poire Cidre	Normandy, France	8/32

ROSÉS

Mont Gravet 2017	Languedoc, France	7/26
Le Paradou	Provence, France	10/40

WHITES

Dr. Loosen Riesling 2017	Mosel, Germany	10/35
Little James Basket Sauvignon-Viogner	Languedoc, France	10/33
Alain de la Treille Muscadet	Loire Valley, France	8/28
Chateau De Fontenille 2018	Bordeaux, France	9/32
Macrostie Chardonnay	Sonoma, California	13/46

REDS

Smoke Tree Pinot Noir 2016	Sonoma, California	13/46
Perrin Cotes-du-Rhone 2017	France	9/32
Bujanda Rioja 2016	Spain	8/29
El Ganador Malbec 2016	Argentina	7/28
L'Ecole Red Blend 2016	Walla Walla, Washington	15/60

Wines by the Bottle

SPARKLING

Zardetto Prosecco	Veneto, Italy	36
Private Cuvée Brut NV	Champagne, France	69
Trouillard Extra Brut Champagne NV	Champagne, France	69

ROSÉS

Mont Gravet 2017	Languedoc, France	26
Le Paradou Rose	Provence, France	40

WHITES

Broadbent Vinho Verde NV	Minho, Portugal	36
Maysara Arsheen Pinot Gris 2018	Oregon	49
Benoit Gautier Vouvray 2017	Loire, France	39
Michel Thomas Sancerre Blanc 2019	Loire, France	63
Huntaway Sauvignon Blanc	New Zealand	48
Twin Islands Sauvignon Blanc 2018	New Zealand	35
Perchaud 1st Cru Fouchaume Chablis 2016	Chablis, France	69
Trouillet Lebeau Pouilly-Fuisee 2018	Burgundy, France	70
Chartron Trebuchet Bourgogne Blanc 2018	France	45
Traisental Gruner Veltliner Obere Steigne 2019	Austria	60
Gruner Veltliner Hugo 2018	Austria	35

REDS

Belle Glos Pinot Noir	California	55
Argyle "Reserve" Pinot Noir	Willamette Valley, Oregon	70
BonAnno Pinot Noir 2014	California	54
MacRostie Pinot Noir 2016	California	62
Cloudline Pinot Noir 2018	Oregon	49
Pavillon de Chavannes	France	49
Côte-de-Brouilly 2017	Beaujolais	70
Morgon Grand Cras 2017	Beaujolais	70
Joao Vila Santa Blend 2015	Portugal	36
Michel Gassier Cercius CDR 2016	France	42
Jaume Cotes-du-Rhone 2016	France	40
HRW Zinfandel 2014	California	45
Duckhorn Decoy Merlot 2017	California	49
Castello di Neive Barbera D'Alba 2016	Italy	49
Tenuta Sant Antonio Amarone 2015	Italy	89
Château Ségla Margaux 2012	Bordeaux	92
Siegel 1234 Reserve Red 2017	Chile	39
Montebuena Rioja 2017	Spain	32
Quilt Cabernet Sauvignon 2017	Napa Valley, California	65
Justin Cabernet Sauvignon 2017	California	60
Ch. Landes Prestige Saint-Emillion 2016	France	69

Beers

AMERICAN CRAFT

Port City Optimal Wit	Virginia	6
Belgian Style White, crisp and citrusy with layers that evolve in the glass. Brewed with Virginia wheat, Spanish orange peels, coriander and grains of paradise for a subtle, peppery finish. ABV 4.9%		
Evolution DelMarVa Pilsner	Maryland	6
Czech-style pilsner, golden in color with floral and citrus hop characteristics from German Saphir and Opal hops. Crisp with delicate malt flavors and a dry finish. ABV 4.8%		
Two Roads Two Juicy Hazy DIPA	Connecticut	10
Unfiltered beer is a New England Style IPA with juicy flavors imparted by Citra, Mandarin Bavaria and other hop varieties. ABV 8.2%		
Victory Sour Monkey	Pennsylvania	8
Sour/Wild Ale, with nuances of sweet fruit, and a sharp tang of tartness. ABV 9.5%		
Mustang Sally Article	Virginia	6
One Amber Lager	Virginia	6
Vienna-Style Amber Lager, with tasting notes of toast, caramel and nuts. ABV 4.5%		
North Coast Prangster	California	7
Belgian Golden Ale, made using traditional Belgian brewing techniques with a mixed culture of antique yeast strains that result in a floral nose, and full fruity flavor with a clean finish. ABV 7.6%		
Great Lakes Edmund Fitzgerald	Ohio	6
Porter, complex roasty aroma with a bittersweet, chocolate-coffee taste and a bold hop presence. ABV 6.0%		
Alewerks Superb IPA	Virginia	7
Hazy IPA, bright and fresh with notes of mango and passion fruit. ABV 6%		
Von Trapp Pilsner	Vermont	6
A smooth, crisp Bohemian pilsner with a harmonious blend of Perle and Saaz hops. By the family that inspired "The Sound of Music." ABV 5.4%		

IMPORTS

Gaffel Kolsch	Germany	7
Kolsch, with signature flavor derived from an ale yeast that is "lagered" in cold cellars. Pale, faintly fruity with a crisp, hop finish. ABV 4.8%		
Eggenberg Pilsner	Austria	7
Crisp, clean, dry hoppy nose with aromatic flavors. ABV 4.5%		
Kronenbourg 1664 Lager	France	6
Pale Lager, France's #1 selling beer, made with a unique blend of hops including aromatic hops from Alsace. ABV 5.5%		
Grimbergen Blonde	Belgium	9
Belgian Pale Ale Brewed by Monks using Gatinais Barley and select Hops. ABV 6.7%		
Straffe Hendrik Tripel	Belgium	11
A strong beer with spicy aromas, hints of black pepper and ginger. ABV 9.0%		
Palm Belgian Amber Ale	Steenhuffel, Belgium	7
Belgian Amber Ale, made with English hops, French barley and Belgian yeast. ABV 5.2%		
Gouden Carolus Keizer Imperial Dark	Belgium	12
World's Best Belgian Style Strong; roasty and caramel with plum. ABV 11.0%		
Oud Beersel Oud Gueuze Lambic	Belgium	15
Fruity nose with a hoppy palate, spontaneous fermentation. ABV 6.0%		
Rodenbach Grand Cru	Roeselare, Belgium	9
Flander's Style Red (sour), "The Burgundy of Belgium" a blend of 1/2 young beer and 1/2 of beer aged 2 years in oak foeders. Oak maturation contributes to its fruity taste, complexity and intensity. ABV 6%		
Dubuisson Scaldis Pêche Mel	Belgium	11
This amber ale is brewed with fresh peaches for a wholly unique experience. ABV 8.5%		
De Halve Maan Brugse Zot	Belgium	10
With the perfect balance of malty sweetness and savory hops, it's no wonder this is the city beer of Bruges. ABV 6%		
Morland Old Speckled Hen	England	9
Popular with ale drinkers around the world: unique and quality. ABV 5.2%		
Weihenstephaner Hefeweizen	Germany	7
From the world's oldest brewery; the first example of Hefeweizen. ABV 5.4%		
Weihenstephaner Kristall	Germany	9
A golden, tangy clear wheat beer with fresh citrus. ABV 5.4%		
Bitburger Drive - Non-alcoholic	Germany	5
A refreshing, non-alcoholic beer fully-fermented so that there is no need for pasteurization that has a crisp, fresh taste. ABV 0.0%		

Ciders

FRENCH SPARKLING CIDERS & HARD CIDER

The traditional drink with crêpes in France

Seasonal Virginia Ciders ~ Cobbler Mountain Cidery

Cranberry Ginger	Red delicious, ginger gold & fuji apples with ginger & cranberries. ABV 6.8%	7
Mountain Top Hop	Red delicious, golden delicious & ginger gold apples. ABV 6.8%	7
Kickin' Cinnamon	Red delicious, ginger gold & fuji apples with local Virginia honey. ABV 6.8%	7
Ginger Peach	Red delicious apples, peaches and ginger. ABV 6.8%	7
Wild Blackberry	Red delicious apples, blackberries and cascade hops. ABV 6.8%	7

Savory Crêpes

Add two eggs to any savory crêpe for \$4.95 during Breakfast, Brunch & Lunch ~ not available during Dinner.

Alexandrian ~ ham, mushrooms & swiss cheese	13.95
Farmer's Market ~ zucchini, spinach, mushrooms, tomatoes & feta cheese	14.95
Moroccan ~ spinach & feta cheese topped with mint-yogurt sauce	13.95
Norwegian* ~ cold-smoked salmon, caramelized onions & crème fraîche	16.95
Old Towner ~ ham, sautéed spinach & caramelized onions	13.95
Parisienne ~ roasted herb chicken, ratatouille & brie cheese	16.95
Sultan ~ spicy lamb sausage, lentils, spinach & feta cheese topped with fresh tomatoes & yogurt mint sauce	16.95
Tuscan ~ Italian sausage, cannellini beans, red peppers & onions in tomato sauce	16.95
Zenist ~ lentils, spinach & tomatoes simmered in a coriander coconut curry sauce	15.95
Californian* ~ two eggs scrambled with fresh baby spinach & tomatoes (Breakfast/Brunch/Lunch only)	12.95

All savory crêpes are gluten free, made with 100% buckwheat flour & served with a house side salad tossed with a house-made dijon red wine vinaigrette.

Sweet Crêpes

Dusted with powdered sugar. All sweet crêpes are made with wheat flour ~ substitute Buckwheat for \$1.00.

Bella ~ fresh strawberries & Nutella	8.95
Black Forest ~ chocolate ice cream, morello cherries, dark chocolate sauce & whipped cream	9.50
Grand Chocolate ~ duo of dark chocolate & praline mousse topped with our house-made dark chocolate sauce	10.50
Just Peachy ~ caramelized peaches, vanilla ice cream, toasted almonds & peach brandy	8.95
Lemon Drop ~ lemon cream	8.95
Marathon ~ banana and/or fresh apple, Nutella, peanut butter & chocolate sauce	8.95
Simply Nutella ~ Nutella	6.50
Sundae Afternoon ~ chocolate & vanilla ice cream, banana, walnuts & chocolate sauce topped with whipped cream	10.50
Sweetest Thing ~ sweet mascarpone (Italian cheese cream) & morello cherries marinated in red wine	8.95
Wild Berry ~ fresh strawberries, strawberry ice cream, toasted almonds & raspberry sauce	8.50
Charming Frenchman ~ caramelized apples, french vanilla bean ice cream & calvados (Dinner only)	8.95
Late Nighter ~ poached pear, butter pecan ice cream, cognac & dark chocolate (Dinner only)	9.50
Add a scoop of vanilla ice cream to any sweet crêpe	3.00

Kinder Crêpes

6 years and under.

Lunch Box ~ peanut butter & strawberry jam	6.95
Naptime ~ dusted with powdered sugar	5.95
Playtime ~ ham & cheese, made with buckwheat flour	9.95
Tea Party ~ banana with chocolate sauce	7.95

*Consuming raw or undercooked meat, seafood or egg can significantly increase risk to your health.
20% gratuity charge applies to party of six (6) or more.

Ask your server about how we can accommodate your dietary restrictions and/or requests.

Breakfast

Yogurt with Organic Granola & Fresh Fruits	8.95
Overnight Oats with Banana, Walnut & Maple Syrup ~ served with 2% or soy milk	9.50
Vanilla Brioche French Toast ~ topped with walnuts served with 100% pure maple syrup	10.95
• with banana	12.95
• with fresh strawberries	14.95
Quiche du Jour ~ served with house side salad	12.95
Continental Breakfast* two scrambled eggs, ham, tomato, cucumber & French baguette	12.95
Breakfast Cobb Salad* ~ olive oil fried egg, avocado, bacon, tomato, blue cheese & mixed greens served with French baguette	14.95

Lunch

Alsatian Tartlet ~ savory tartlet with ham, caramelized onions & goat cheese served atop our house-made tomato sauce with a house side salad	11.95
Bruschetta • with fresh apples and brie cheese	10.95
• with white Spanish anchovies & fresh tomatoes	10.95
Cheese Plate ~ three imported or artisanal cheeses, mixed olives & French baguette	15.95
Duck Liver Pâté ~ served with cornichons, olives, dijon mustard & French baguette	13.95
Fresh Tomato & Mozzarella ~ topped with extra virgin olive oil & balsamic vinegar reduction	8.95
Fontaine Salad ~ baby spinach, roasted chicken breast, fresh apples & goat cheese tossed in a red wine oil olive vinaigrette served with French baguette	14.95
French Bistro Burger ~ topped with melted brie cheese, garlic mayonnaise & caramelized onions on a brioche bun served with house side salad & our classic frites	16.95
Local Kale & Lentil Salad ~ chopped kale, lentils, tomatoes, red onions & feta cheese tossed in our house-made dijon red wine vinaigrette	12.95
• with roasted chicken breast	15.95
• with duck liver pâté or smoked salmon	19.95
PEI Mussels & Frites ~ sautéed with a delicate broth of tomatoes, onions & white wine	18.95
Provençal Salad ~ mixed greens, roquefort cheese & walnuts	10.95
• with roasted chicken breast	13.95
• with duck liver pâté or smoked salmon	17.95
Pan-Roasted Trout with Rosemary & Lemon ~ baby spinach & tomato salad served with French baguette	21.95
Pan-Seared Salmon ~ sliced avocado & tomato served with French baguette	24.95
Steak Frites with Red Wine Reduction ~ 8 oz sirloin topped with house red wine sauce, served with house side salad & our classic frites	25.95

Sandwiches

Ham & Swiss ~ toasted ham & Swiss cheese with mayonnaise on French baguette	10.95
Le Parisienne Sandwich ~ buttered French baguette filled with ham & a few thinly sliced cornichons ~ <i>a true French classic</i>	10.95
Rotating Daily Sandwiches (ask your server for today's selection)	
Egg Salad ~ classic egg salad with sliced cucumber on pumpnickel bread	10.95
Curry Chicken Salad ~ with apples & grapes served on toasted French baguette	10.95
Tuna & Caper Salad ~ served on toasted French baguette	10.95
Soup du Jour	
Cup	5.95
Bowl	7.95
Basket of French baguette	3.95
Classic frites (French fries)	5.95
House side salad	5.95

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Starters

Basket of French Baguette	3.95
Bruschetta	
• with fresh apples and brie cheese	10.95
• with white Spanish anchovies & fresh tomatoes	10.95
Cheese Plate ~ three imported or artisanal cheeses served with mixed olives	
	15.95
Duck Liver Pâté ~ served with cornichons, olives, dijon mustard & French baguette	13.95
Fresh Tomato & Mozzarella ~ topped with extra virgin olive oil & balsamic vinegar reduction	
	8.95
Mixed Olives & Feta Cheese ~ marinated in extra virgin olive oil & herbs	8.95
Soup du Jour	
Cup	5.95
Bowl	7.95

Entrées

Alsatian Tartlet ~ savory tartlet with ham, caramelized onions & goat cheese served atop our house-made tomato sauce with a house side salad	11.95
Fontaine Salad ~ baby spinach, roasted chicken breast, fresh apples & goat cheese tossed in a red wine oil olive vinaigrette served with French baguette	14.95
Provençal Salad ~ mixed greens with Roquefort cheese & walnuts tossed in our house-made dijon red wine vinaigrette	
	10.95
• with roasted chicken breast	13.95
• with duck liver pâté or smoked salmon	17.95
Local Kale & Lentil ~ chopped kale, lentils, tomatoes, red onions & feta cheese tossed in our house-made dijon red wine vinaigrette	12.95
French Bistro Burger ~ topped with melted brie cheese, garlic mayonnaise & caramelized onions on a brioche bun served with house side salad & our classic frites	16.95
PEI Mussels & Frites ~ sautéed with a delicate broth of tomatoes, onions & white wine.....	18.95
Pan-Roasted Trout with Rosemary & Lemon ~ baby spinach & tomatoes salad served with French baguette	21.95
Pan-Seared Salmon ~ sliced avocado & tomato served with French baguette	24.95
Steak Frites with Red Wine Reduction ~ 8 oz sirloin topped with house red wine sauce, served with house side salad & our classic frites	25.95

Sides

Classic Frites (French Fries)	5.95
House Side Salad	5.95
Pan-Fried Brussel Sprouts & Carrots ~ with olive oil & lightly seasoned with salt & pepper	5.95
Ratatouille ~ sautéed onion, red pepper, zucchini & eggplant	5.95
Poached Asparagus ~ lightly tossed in butter & flake salt with a side of lemon	5.95
Sautéed Baby Spinach ~ baby spinach in oil olive & lightly seasoned with flake salt	5.95
Parsley Baby Potatoes ~ baby potatoes tossed with parsley, thyme, garlic, salt & pepper	5.95
Make it an entrée, choose any three (3) vegetables	13.95

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Entrées

Assorted Artisanal Cheese & Fresh Fruit Plate served with a basket of locally-made French baguettes	15.95
Breakfast Bruschetta ~ toasted brioche topped with pancetta (bacon), tomatoes, two eggs fried in olive oil & drizzled with pesto aioli & balsamic vinegar glaze served with house side salad	13.95
Cold-Smoked Salmon & Avocado Tartine* served on toated brioche with tomatoe & crème fraîche	16.95
Cold-Smoked Salmon & Scrambled Eggs* served with tomato, cucumber, capers, red onions & French baguette	16.95
Mixed Greens Salad ~ topped with fresh apples, roquefort cheese & walnuts tossed in our house-made dijon red wine vinaigrette	11.95
• with chicken	14.95
• with duck liver pâté or smoked salmon	18.95
Pan-Roasted Trout with Rosemary & Lemon served with baby spinach & tomato salad	21.95
Shakshouka* ~ spicy Morrocan tomato sauce simmered with egg & spicy lamb sausage served with salad & French baguette	18.95
Quiche du Jour served with house side salad	12.95
Vanilla Brioche French Toast ~ topped with walnuts served with 100% pure maple syrup	10.95
• with banana	12.95
• with fresh strawberries	14.95

Sides

French fries	5.95
Fresh fruit	6.95
Two (2) slices of honey smoked ham	3.95
Two (2) slices of Italian bacon (pancetta)	3.95
Basket of locally-made French baguette	3.95

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Soup of the Day Ask Server for the Soups of the day (All Soups are Vegan and Dairy Free)	32 oz. \$9.95
Fresh Made Tuna, Egg or Chicken Salad	8 oz. \$6.95 / 16 oz. \$10.95
Tuscan White Bean and Sausage Stew	16 oz. \$14.95
Coq au Vin (Red Wine Braised Chicken)	32 oz. \$14.95
Beef Bourguignon	16 oz. \$14.95
Choice of Bulk House Vegetables	16 oz. \$8.95
<ul style="list-style-type: none"> • Pan Fried Brussel Sprouts & Carrots • Ratatouille (Medley of Red Pepper, Eggplant, Onion, Zucchini) • Parslied Potatoes 	
Baguette of Bread	\$3.95
Moravian Chicken Pie	\$24.95
Includes 2 side salads. All white meat chicken and broth baked in a flaky homemade crust. Gravy packaged separately.	
Whole Quiche of the Day	\$24.95
Ask Server for the Quiche of the day	

All items are subject to availability.

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FONTAINE PRIVATE DINING OPTION

Our "Petite" space is available for your private dining option. We can accommodate between 10-20 guests in our private space with a dedicated server. Minimum headcount of 10 to reserve the space. Dining times are limited to 2.5 hours. We offer a 2-course prix-fixe menu at \$46.95 per person (menu is customizable), a la carte items and alcoholic beverages additional. Price does not include state and local taxes and 20% server gratuity.

Drink Specials

COCKTAILS

House Made Sangria

(Ask Server about Rotating Flavors)

Femme Fatale 9.50

Rosé Brut, Limoncello, lemon juice, strawberry

St. Germain 9.50

Champagne, Elderflower, Club Soda

Mimosa 9.50

Champagne, fresh orange juice

Pomegranate Mimosa 9.50

Champagne, PAMA liqueur, fresh orange juice

Bellini 9.50

Champagne, Peach Schnapps

Fontaine Bloody Mary 9.50

House made fresh tomato juice, spices, vodka

French 75 9.50

Champagne, Gin, fresh lemon juice

Aperol Spritzer 9.50

Aperol and Cava garnished with fresh orange peel

Royal Cosmo 12.00

Grey Goose, Grand Marnier, orange peel

Rosemary Gin & Tonic 11.00

House made Rosemary Syrup, Tanqueray Gin, Tonic

Grand Marnier Old Fashioned 11.00

Grand Marnier, Bourbon, Bitters

WINE

Daily Wine Special - Ask Server for Details

Soft Beverages

Bottled Sparkling Water	5.95
Milk	3.50
Cranberry	3.50
Orange Juice	3.50
House Made Tomato Juice	5.95
Orangina	3.95
Limonata	3.95
Blenheim Ginger Ale	4.95
Cola or Iced Tea	2.95
Iced Coffee	2.95
Coffee or Hot Tea	3.95
Espresso	2.50
Cappuccino	3.95
Hot or Iced Latte	3.95
Hot or Iced Chai Latte	3.95

Weekly Specials

LUNCH SPECIALS

Crab Cake Sandwich

House pan fried jumbo lump crab cake on a brioche bun with sliced heirloom tomato & mayo, served with a side of fries & house side salad 16.75

Pan-Fried Scallops

Pan roasted scallops with baby spinach and fresh tomato salad 21.95

Mussels and Frites

Pei mussels sautéed with a delicate broth of tomatoes, onions & white wine 18.95

Washingtonian

Savory crepe filled with tender beef, onions, mushrooms, carrots and potatoes in a rich dark chocolate and red wine gravy 14.95

DINNER SPECIALS

Jumbo Lump Crab Cake

Pan fried jumbo lump crab cake blended with our chef's special seasonings, served with our classic frites and house side salad 26.95

Pan-Fried Cod

Pan roasted cod fish topped with lemon aioli and sautéed spinach 21.95

Breton

Savory crepe filled with pan-roasted scallops in a delicate white wine sauce 21.95

Washingtonian

Savory crepe filled with tender beef, onions, mushrooms, carrots and potatoes in a rich dark chocolate and red wine gravy 14.95

BRUNCH SPECIALS

Pan-Roasted Trout

Pan roasted trout with fresh rosemary and lemon served with spinach and tomato salad 21.95

Pan Seared Salmon

Served with avocado & tomato Salad w/ locally and daily made french baguette 24.95

Virginian

Savory crepe filled with ham, local Virginia sautéed apples, and smoked gouda cheese 14.95

Crab Cake Sandwich

House pan fried jumbo lump crab cake, on a brioche bun with a sliced heirloom tomato and mayo, served with a side of our classic fries & house side salad 16.75

SWEET CREPE

Coconut Grove

Crepe Filled with Toasted Coconut Ice Cream, Banana and house made Chocolate Syrup 8.95

Blueberry Pie

Crepe Filled with Blueberry Ice Cream, Fresh Blueberries and drizzled with blueberry sauce 8.95