

RAVENHOLLS

21 PHILA STREET, SARATOGA — (518) 581-0560
Tues-Thurs 11:30am-9pm, Friday-Sunday 10am-9pm. Closed Mondays.

Appetizer

Belgian Pommes Frites with your choice of any of our 9 homemade dip sauces.

Salad

Organic field greens with our balsamic vinaigrette.

Savory Crêpe Entrée

MYKONOS CREPE

Savory crepe with succulent shrimp Greek olives, tomatoes, onions, oregano, with a bit of garlic and a sprinkling of Feta cheese.

CREPE ST. GERMAIN

Sautéed apples, Vermont goat cheese, chopped walnuts and red onions roasted with balsamic vinegar & fresh thyme.

CREPE MARRAKESH

Slow-roasted chicken, onions, toasted almonds, lemon, parsley & cilantro seasoned with turmeric, allspice & ginger. Finished with a sweet cinnamon topping.

Dessert Crêpe

CREPE ANTOINETTE

Apples, pears, and cranberries combined with oranges, brown sugar, & lemon zest.

BANANA WALNUT CREPE

Sliced bananas & chopped walnuts sautéed in a brown sugar Jamaican rum sauce combined with a moist banana crumble filling, finished with whipped cream.

STRAWBERRY FIELDS

Fresh strawberries combined with a delicate sauce of vanilla, sugar & butter. Topped with homemade whip cream. Sure to make you smile!

RESERVATIONS NOT TAKEN. SERVING BRUNCH, LUNCH & DINNER
YOU MAY ALSO ORDER ANY CREPE OFF OUR REGULAR MENU FOR THIS DINNER SPECIAL