

hometown

crepes from scratch
1113 Baum Ave North
St. Pete, FL 33705



our flavor savor

- **BAD HASS \$8.99**
oven roasted turkey, avocado, mayo, provolone and sun-dried tomatoes
- **HOLSINGER \$9.99**
smoked salmon, cream cheese and capers
- **ANML LUVR \$8.99**
sataras (bell peppers, tomatoes, onions), ajvar (roasted red pepper sauce) and mozzarella

our sweet side

- **THE ORIGINAL \$7.99**
chocolate eurocrem and plazma (crushed up graham crackers)
- **BERRY BIG DREAM \$7.99**
strawberries, blue berries, vanilla eurocrem and whipped cream
- **NUT'N BUT LOVE \$7.99**
nutella, crushed up nuts and caramel drizzle

BUILD YOUR OWN

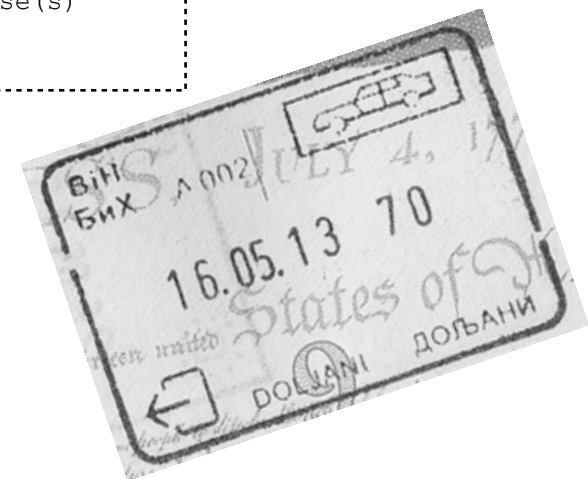
BASE \$7
TOPPING \$1

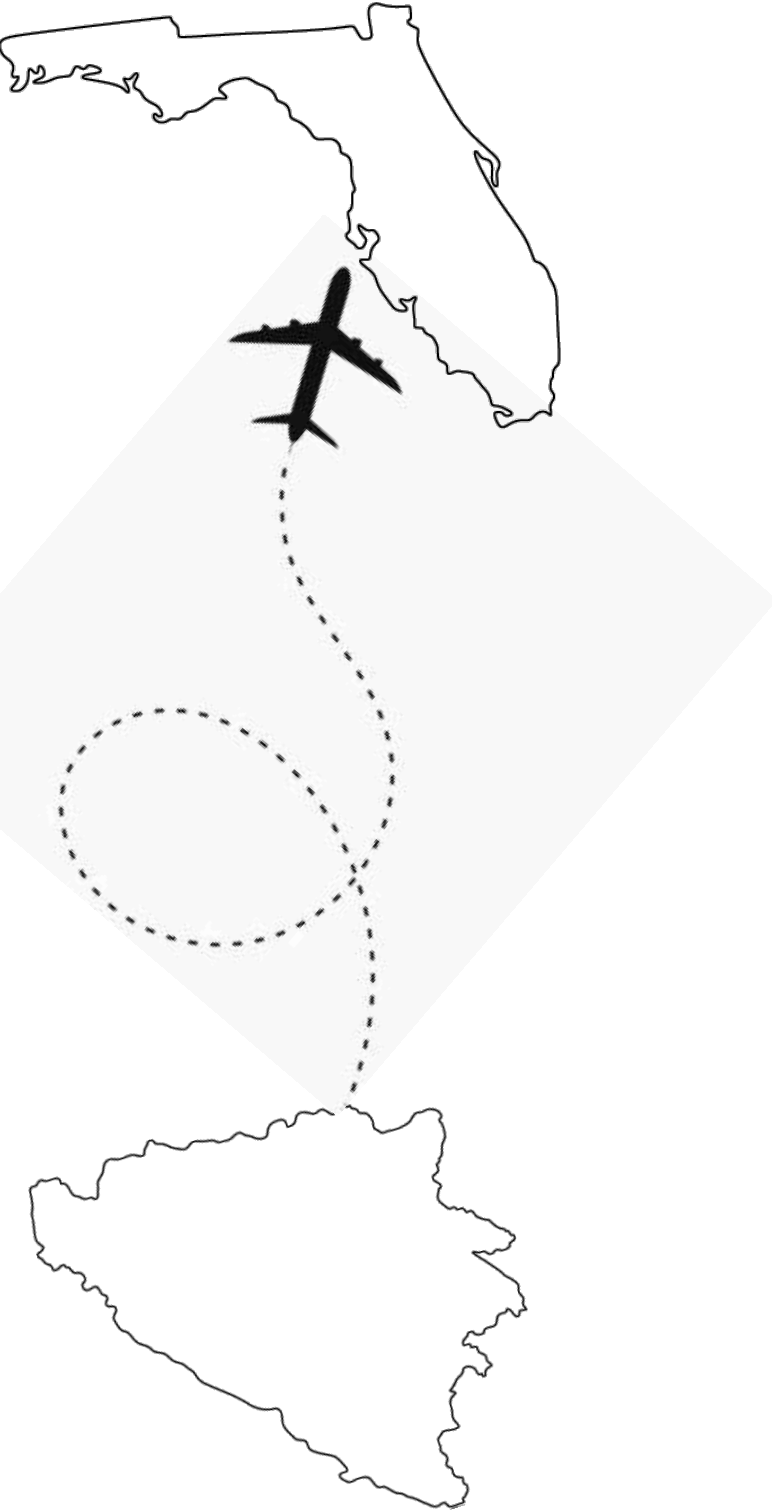
spreads: nutella, jam, eurocrem, mayo, ajvar, cream cheese

toppings: nuts, graham crackers, whipped cream, caramel, bananas, berries, honey, oven roasted turkey, rotisserie chicken, capers, sun-dried tomatoes avocado, cheese(s)

REFRESHMENTS: BOTTLED WATER \$2
COCKTA COLA \$3
BOTTLED MILK \$3

SPARKLING WATER \$2
APPLE JUICE \$3
JUPI ORANGE \$3





hometown's story

My family is from former Yugoslavia. They survived The Bosnian War and had an opportunity to get to safer grounds in 1994 in St. Petersburg, Florida. Fast forward to two years later and they gave birth to a little American. I was born into one culture, raised by another. I didn't have a mom and dad, I had a mama and tata. I didn't speak English at the house, I spoke Bosnian. I didn't grow up on pancakes, I grew up on crepes. Waking up to the smell of crepes on a Saturday morning was one of my favorite childhood memories. I just knew it was going to be a good day by starting it off with a food coma. So please enjoy this simple master piece, as we are enjoying living the American dream. XO

With Love,

Ina Crnalic