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## Crepes, in the sweet or savory varieties, can be found on Granby Street

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Vicki Cronis-Nohe | The Virginian-Pilot

One of the more popular items on the menu at Lamia's Crepes is the banana, strawberry and Nutella crepe, topped with chocolate sauce and whipped cream. Photographed on March 27, 2017, in Norfolk, at their location on 401 Granby St.

Crepe places in Europe are ubiquitous. You find them in stalls on the streets of Paris, tucked into the flying buttresses of Gothic churches in Germany, or spliced into little shop fronts along major streets. They provide a place for a quick, on-the-go snack, and usually serve only sweet crepes.

Norfolk now has its own storefront creperie – Lamia's Crepes – nestled into an unassuming downtown slot on Granby, serving both the sweet and savory varieties. The interior is utilitarian, with four crepe griddles located behind the counter, and a few stools along a shelf on the opposite wall for those who want to stay and enjoy. There is little bit of outdoor seating on Granby for the warmer weather or those who don't mind the cold.

On the night of our visit, there was one cook, running the register and hustling to serve up crepes to a steady stream of folks coming through the door. I enjoyed watching the ballet of someone who knew what he was doing as he ladled batter onto the circular, un-rimmed griddle tops, then carefully used the wooden

spreader to thin the dough right to, but never over, the open edges. I had seen this no-nonsense intensity in other places in the world, where single servers kept pace with ever-coming orders. An artful slide under and flip of the pancake to its other side yielded the vessel for whatever any of us were craving that night.

Lamia's offers sweet and savory crepes, both built upon the thin pancakes created on the griddle. In the case of savory, the cook prepares the filling on one unit as the pancakes form on the other. When everything is done, it is all folded together in a triangle of goodness.

On the night of our visit, we went with the poulet (\$10) and the Mediterranean (\$8) for our savory selections. The poulet was chicken, with mushrooms, spinach and Swiss cheese, cooked and melted together in the fold of the pancake, then topped with bechamel. A very satisfying nosh on a cold night.

The Mediterranean was a tasty medley of red pepper, onion, spinach, and tomato. Olive tapenade was swirled onto the crepe when the veggies were added, then the folded triangle was topped with a squirt of aioli. This, too, was great, and I could not pick a favorite.

Moving on to the "dessert" course, we went with a sweet German crepe. This was essentially a scrumptious sugar bomb with salted caramel and straight sugar, all topped with a squeeze of fresh lemon. We made short work of this, and decided that we were done for the evening.

Service is not really a thing here. The cook is smiling, but doesn't have a lot of time for idle chitchat as he works the griddle and turns out the steady stream of orders. You get your food at the counter, and either eat it on a stool at the shelf, outside at a small table, or in a paper cone to consume as you walk along. You bus your own table like a fast-food joint.

All in all, Lamia's is a great experience. It is by no means fine dining, or even regular dining. It is essentially a place where classic street food is served out of a small storefront. It is the sort of place I would drop into for a quick, non-fussy bite, or when I had a hankering for the powdered sugar and lemon classic I enjoyed so much on the streets of Paris. It is well worth putting on your list.