



A talk with P.J. at What Crepe?

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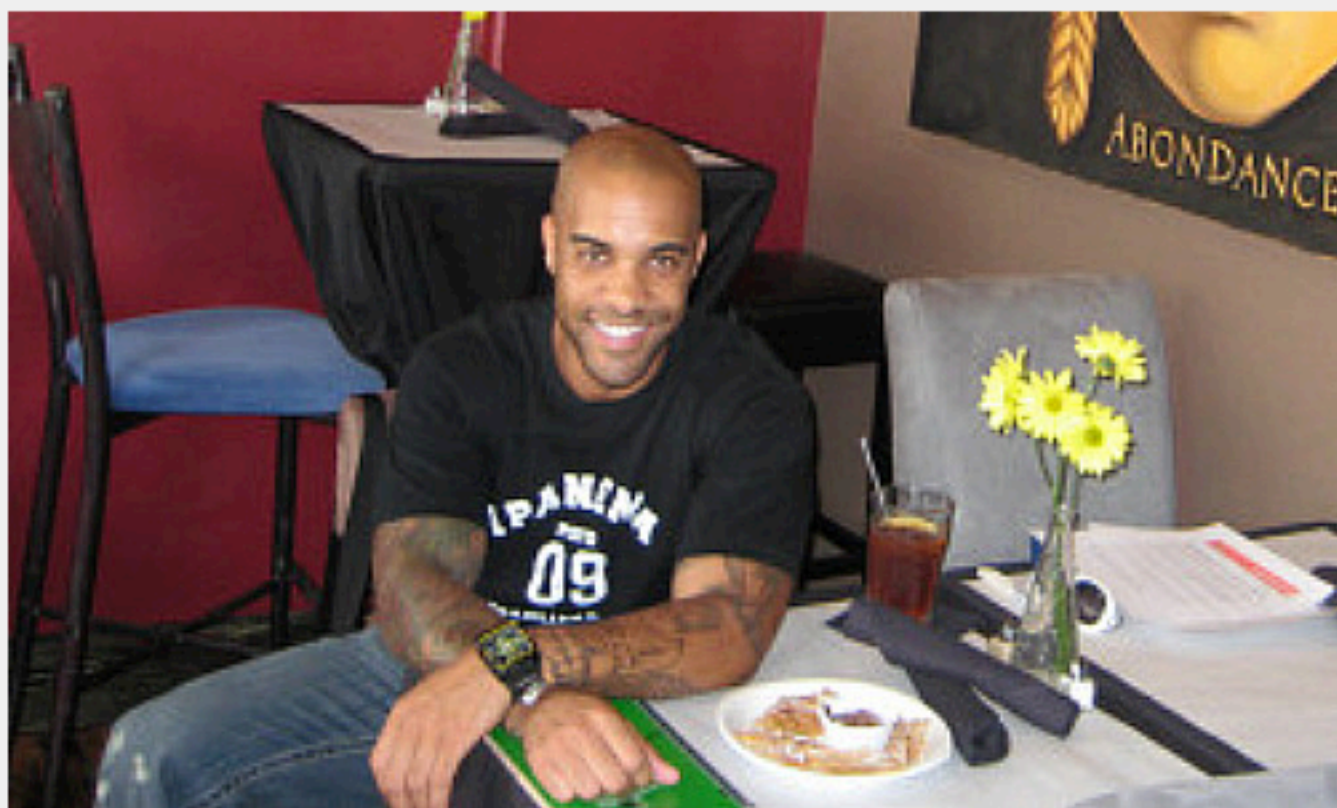
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P.J. at What Crepe?

A few months ago, P.J. was a party promoter. Now he is the proud owner of one of Royal Oak's newest restaurants, the very cute What Crepe? at 317 S. Washington. P.J. (which is short for Paul Jenkins) decided to get out of the party biz and into the restaurant biz because, someday, he would rather be an old restaurateur than an old party guy. Smart choice, I imagine.

In his travels as a promoter, P.J. often sought out the best crepe spot in what ever city he was visiting. The guy just loves crepes. Then it occured to him that his own hometown lacked a good crepe restaurant, and the idea was born. Now, two months after opening, What Crepe? is expanding its menu to nearly 50 speciality crepes.

With the help of chefs coming from P.F. Changs and Noble Fish, P.J. has put together a menu featuring not only the expected sweet crepes, but a full complement of savory, entre type dishes, as well. Business has been brisk already, with a heavy lunch crowd most days and a healthy desert crowd as well. P.J. hopes his expanded menu will fill the tables at the dinner hour, as well.

For more info:

[What Crepe? review](#)

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