

## Coffee

Stumptown Coffee Roasters is an independent coffee roaster based in Portland, Oregon. They’ve revolutionized the coffee business with their sustainable practices and standards of quality and are leading the so-called “Third Wave” of the coffee movement. We proudly serve Stumptown Coffee in all our coffee drinks and will gladly provide you with fresh-roasted whole bean coffee to take with you to enjoy at home. We pull 2-shots for all our coffee drinks without extra charge. Iced versions available on request.

Espresso Doppio | 2.75

Macchiato | 3.25

Affogato al Caffè | 4.00 (Vanilla ice cream “drowned” in espresso)

Flat White | 3.50

Americano | 8oz - 2.75 | 12oz - 3.25 | 16oz - 3.75

Latte | 8oz - 3.50 | 12oz - 3.75 | 16oz - 4.25

Mocha | 8oz - 4.00 | 12oz - 4.25 | 16oz - 4.75

Cappuccino | 8oz - 3.50 | 12oz - 3.75

French Press | 17oz - 4.25 | 34oz - 7.25

Chai Tea Latte | 12oz - 3.75 | 16oz - 4.25

\* Milk Alternative (Soy or Almond) for espresso drinks | 0.75

## Drinks

Hot Tea | 2.00

Iced Tea | 2.50 (no-refill)

Lemonade | 16oz - 5.00 (no-refill) fresh squeezed lemon with mint or lavender

Carrot Juice | 10oz - 4.50 Organic

Orange Juice | 6oz - 5.00 | 10oz - 6.75 Fresh squeezed

Carrot, Orange, Ginger Mixed Juice | 10oz - 6.75

Coke, Diet Coke, Sprite | 2.00

## Soup

Ask your server which delicious Polish soup is on the menu today. Soup is served with bread.

Cup 4.25 | Bowl 5.75

Cup of soup and 1/2 Sandwich combo | 10.00

Cup of soup and side salad combo | 9.50

add a cup of soup to any whole sandwich | 3.50

## Salad

Side Salad | 5.00 Spring mix, tomato, pumpkin seeds, drizzled with house-made dressing

Entree Salad | 9.00 Spring mix, chevre cheese, tomato, kalamata olives, avocado, drizzled with house-made dressing

Add chicken to salad | 4.00 or add smoked salmon to salad | 5.00

## Savory Crêpes

Crêpe made with Fairhaven Organic whole wheat flour - white or buckwheat flour available on request. For buckwheat flour add 1.00

1\*. Chorizo sausage (or bacon or ham), sunny side up egg, Fontina cheese | 12.50

2\*. Two eggs, Fontina cheese, apple smoked bacon (or ham), avocado, arugula | 14.00

3\*. Egg, sun-dried tomato pesto, chevre, grilled asparagus, arugula | 12.00

4\*. Two eggs, Wild Pacific smoked salmon, avocado, capers, topped with mixed lettuce and creamy horseradish sauce | 14.00

5\*. Egg, French brie, Italian prosciutto (or bacon), red wine caramelized onion, Dalmatia orange-fig spread, arugula | 14.00

6. Wild Pacific Salmon, French brie, asparagus, cherry tomato, olives, capers, arugula | 14.00

7. Italian prosciutto, French brie, organic honey, topped with seasonal fruits and mixed lettuce tossed with olive oil and balsamic | 14.00

8. Smoked sliced ham, Fontina cheese, wine red caramelized onion, seasonal fruits, arugula | 13.50

9. Grilled seasonal veggies, Fontina cheese, spinach, tzatziki sauce | 12.00

10. House-roasted pork loin, Fontina cheese, Dalmatia orange-fig spread, red wine caramelized onion and spinach | 14.00

11. Italian prosciutto (or Wild Pacific salmon), avocado, sun-dried tomato pesto, cherry tomato, chevre, mixed lettuce drizzled with olive oil and balsamic glaze | 14.50

12. Chef’s choice | 14.00

13. House-roasted pork loin, pan-fried mushrooms, Fontina cheese, green onion, creamy horseradish sauce | 14.00

14. House-roasted pork loin (or herb-roasted chicken), sautéed spinach topped with creamy mushroom sauce, red wine caramelized onion served with mixed lettuce | 14.00

15. Crespelle-Italian style oven baked crepe with asparagus, sun-dried tomato, chorizo sausage (or prosciutto) topped with béchamel sauce and Fontina cheese. Served with side of mixed lettuce (15 min prep.) | 15.00

16. Crespelle-Italian style oven baked crepe with sautéed spinach, Wild Pacific salmon, capers, white caramelized onions, Italian ricotta topped with béchamel sauce and Fontina cheese. Served with side of mixed lettuce (15 min prep.) | 16.00

## Breakfast without Crêpes (Available all day)

17. Parfait with house-made granola and our delicious lemon curd, yogurt, seasonal fruits | 8.00

18\*. Two scrambled eggs with smoked ham, tomato, green onion, Fontina cheese | 11.00

19\*. Two scrambled eggs with sautéed spinach, Wild Pacific smoked salmon, green onion | 12.00

20\*. Oven baked frittata w/2 eggs, spinach, tomato, choice of bacon, chorizo sausage or smoked ham, Fontina cheese | 13.00

21\*. Oven baked frittata w/3 eggs, spinach, asparagus, white caramelized onion, tomato, Fontina cheese | 12.50

22\*. Breakfast plate with 2 scrambled or fried eggs, 2 pieces of smoked bacon, side of tomatoes, side of jam, butter and toasted bread | 10.00

## Extras/Notes

Add meat to any dish | 4.00 (house-roasted pork loin, chicken, prosciutto, ham, bacon)

Add Wild Pacific Smoked Salmon to any dish | 5.00

Add mushroom sauce to any crêpe (prep time 10 min) | 3.00

Add creamy horseradish sauce or tzatziki sauce to any crêpe | 1.00

\*consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food borne illness

Prosciutto - Italian style dry-cured ham, thin sliced

Fontina cheese - a semisoft cow cheese with a gentle buttery, nutty flavor.

Chevre - goat cheese.

## Pierogi

We offer traditional, handmade Polish pierogi at Magdalena’s, topped with caramelized onions and served with a side of sour cream. Ask your server what fillings are available. Tell us if you prefer them pan-fried or boiled.

large plate (portion of 12) | 17.50

medium plate (portion of 9) | 13.25

small plate (portion of 6) | 10.00

if you would like your pierogi topped with house-roasted bacon bits, add 3.00

## Sandwiches

We serve our sandwiches on BreadFarm whole grain bread. Sandwiches can also be grilled on request. If you would like sandwich ingredients on a crêpe, ask for chef’s choice.

Oslo: Salmon, arugula, avocado, tomato, horseradish sauce | 12.00/8.00

Paris: Brie, prosciutto, arugula, tomato, fresh cucumber | 12.00/8.00

Roma: Grilled panini with Fontina, sun-dried tomato pesto, w/side of greens | 10.00/6.00 veg

Vienna: Brie, bacon, red-wine caramelized onions, fig jam, fresh spinach | 12.00/8.00

Warsaw: Baked pork, lettuce, tomato, horseradish sauce | 12.00/8.00

York: Herb-roasted chicken, avocado, spinach, mayo | 12.00/8.00

## Sweet Crêpes

Crêpe made with low-gluten white flour.

Crêpe can also be made with chocolate batter on request - add 1.00

Add whipped cream, maple syrup or Greek yogurt to any crêpe | .75

Add lemon curd or mascarpone cream cheese | 1.50

Add ice cream | 2.00 per scoop

32. Jam (strawberry, raspberry, cherry, or apricot ) | 4.25

33. Cinnamon, melted butter and sugar | 4.50

34. Nutella drizzled with dark chocolate | 8.00

35. Nutella and bananas drizzled with dark chocolate | 9.00

36. Caramel (house-made), fresh fruit OR roasted apples w/cinnamon, drizzled with dark chocolate | 13.00

37. Freshly squeezed lemon juice and sugar | 6.00

38. House-made lemon curd | 7.00

39 Cinnamon-roasted apples, mascarpone cream cheese | 12.00

40. Mascarpone cream cheese, lemon curd, seasonal fruits | 13.50

41. Two Polish-style soft crêpes, ricotta cheese, fresh seasonal fruits, mascarpone cream cheese | 13.50

42. Greek yogurt, house-made granola, Cinnamon-roasted apples, maple syrup | 12.50

43. Crêpe Suzette - fresh squeezed orange juice reduction, Grand Marnier, ice-cream (requires 15 min preparation) | 15.00

## Desserts

Tarts with fresh fruit | 2.50 Choose from the following fillings: Lemon curd, Mascarpone cheese, Nutella, Ice Cream

Fruit cup | 4.00