

Coffee

Stumptown Coffee is an independent coffee roaster based in Portland, Oregon. They are a B-Corp certified business-a new kind of business that balances purpose and profit. They are legally required to consider the impact of their decisions on their workers, customers, suppliers, community, and the environment. 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 | 4.00
Caffè macchiato | 4.50 (classic style - 2oz)
Affogato al Caffè | 6.00 (Vanilla ice cream “drowned” in espresso)
Flat White | 5.00 (7oz)
Americano | 8oz cup, 12oz cup, 16oz cup - 4.00
Latte | 8oz - 5.00 | 12oz - 5.50 | 16oz - 6.00
Mocha | 8oz - 5.50 | 12oz - 6.00 | 16oz - 6.50
Cappuccino | 8oz - 5.00
French Press | 17oz - 6.00 | 34oz - 9.50
Chai Tea Latte | 12oz - 5.50 | 16oz - 6.50
* Milk Alternative (Soy, Almond, Hemp) for espresso drinks | 1.00

Drinks

Fall/Winter Mulled Wine | 12.00
Wine, Beer, Prosecco Cocktails - ask server
Hot Tea | 3.50
Orange Juice (fresh squeezed) | 6oz - 7.00
Lemonade-fresh squeezed lemon w/mint,lavender, or other (ask) (house-made) | 16oz - 5.50
Coke, Diet Coke, Sprite | 4.00
no refills on drinks, except hot water for tea

Soup

Ask your server which delicious Polish soup is on the menu today. Soup is served with house-made Challah.

Cup 7.00 | Bowl 9.00
Cup of soup and 1/2 Sandwich combo | 15.00
Cup of soup and side salad combo | 13.00
add a cup of soup to any whole sandwich | 6.00

Salad

Side Salad - Spring mix, grapes, dried cranberries, Cotija cheese, pumpkin seeds, drizzled with h/m dressing | 7.00
Entree Salad - Spring mix, grapes, dried cranberries, Cotija cheese, avocado, candied pecans, drizzled with h/m dressing | 14.00

Add bacon or prosciutto to salad | 5.50 or add smoked salmon to salad | 6.50

Savory Crêpes

Crêpe made with whole wheat flour or dairy-free, gluten-free buckwheat flour. Buckwheat flour available on request | add 1.00 ***We mill our own buckwheat flour from organic buckwheat groats

1*. Organic sunny side up egg, Fontina cheese, mushrooms, caramelized onions, garlic | 14.00
2*. Two organic eggs, Fontina cheese, apple smoked bacon, avocado, arugula | 17.00
3*. Organic egg, Fontina cheese, Italian sausage, tomato pesto, topped with salad, sliced cucumbers, and Cotija cheese | 17.00
4. Italian prosciutto, French brie, organic honey, topped with seasonal fruits and mixed lettuce tossed with h/m Dijon-lemon-honey dressing | 17.00
5. House-roasted pork loin, Fontina cheese, honey-braised red cabbage, arugula, dried cranberries, chili-fig spread and candied pecans | 17.50
6. Grilled seasonal veggies, Fontina cheese, Tzatziki sauce | 16.00
7. Italian prosciutto (or Alaskan Coho salmon), avocado, sun-dried tomato pesto, cherry tomato, Cotija cheese, mixed lettuce drizzled with olive oil and balsamic glaze | 17.50
8. Chef’s choice | 17.50

Breakfast without Crêpes (Available all day)

15. Fruit cup | 6.00
16. Vanilla Chia pudding, granola, cinnamon-roasted apples and walnut powder | 10.00
17*. Cast iron red-lentils Shakshuka - 2eggs poached in tomato and red bell pepper sauce, sprinkled with fresh dill, served with toasted bread | 15.50
18*. Pierogi (potato and farmer cheese) topped with sunny side up organic egg, diced bacon, green onion and sour cream | 17.00
19*. Turkish Çılbır - poached egg on garlic yogurt with fresh dill, avocado, and fried potatoes, topped with Aleppo pepper olive oil-butter sauce and toasted bread | 15.00
20*. Oven baked fritatta w/2 organic eggs, Italian sausage, potatoes, tomatoes, caramelized onion, topped with Fontina cheese served with side of jam, butter and toasted bread | 16.00
21*. Brunch bowl with poached organic egg over greens, fried zucchini and cauliflower, broccoli, avocado, tomatoes, Cotija cheese, tossed with h/m Dijon-lemon-honey dressing (GF) | 15.50
22*. Breakfast plate with 2 scrambled or fried organic eggs, 2 pieces of smoked bacon, fried potatoes, side of jam, butter and toasted bread | 15.00

Pierogi

We offer traditional, handmade Polish pierogi at Magdalena’s, topped with caramelized onions and served with a side of sour cream. If you would like your pierogi topped with house-roasted bacon bits, add 5.00. Choice of fillings:

-potatoes and farmer’s cheese
-sauerkraut and mushroom
-beef and pork

We serve pierogi pan-fried, unless you request them boiled. Ask your server about taking some home for dinner!

large plate (portion of 10) | 21.50
small plate (portion of 6) | 15.00

Sandwiches

Sandwiches can be grilled on request. If you would like sandwich ingredients on a crêpe, ask for chef’s choice.

Roma: Grilled panini with Fontina cheese, onions chutney, sliced apple, and chili fig jam w/side of greens | 15.00/8.00 veg

Vienna: Brie, bacon, red-wine caramelized onions, fig jam, fresh arugula | 16.00/9.00

1/2 Sandwich and side-salad | 15.00

Sweet Crêpes

31. Jam (strawberry, raspberry, cherry, or apricot) | 5.50
32. Cinnamon, melted butter and sugar | 6.00
33. Belgian dark chocolate and whipped-cream | 11.00
34. Caramel (house-made),Belgian dark chocolate, fresh seasonal fruit, topped with whipped cream | 15.00
35. Nutella | 10.00 or Nutella and bananas drizzled with dark chocolate | 12.00
36. Freshly squeezed lemon juice and sugar | 7.00 or house-made seasonal curd | 8.00
37. Mascarpone cream cheese, seasonal fruit curd, fresh seasonal fruit | 15.00
38. Two Polish-style soft crêpes, cinnamon-roasted apples, ricotta cheese, mascarpone cream cheese | 15.00

Add whipped cream or maple syrup to any crêpe | 2.00
Add Greek yogurt, lemon curd or mascarpone cream cheese | 3.00
Add ice cream | 3.00 per scoop

Extras/Notes

Add meat to any dish | 5.50 (house-roasted pork loin, prosciutto, ham, bacon)
Add Kenai-Red smoked wild Alaska Keta salmon to any dish | 6.50
Add mushroom sauce to any crêpe (prep time 10 min) | 4.50

Prosciutto - Italian style dry-cured ham, thin sliced

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

Cotija - aged Mexican cheese made from cow’s milk.

Challah - braided ceremonial bread

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