

Coffee

Espresso Doppio | 4.50
Caffè macchiato | 5.00 (classic style - 2oz)
Cortado | 5.50
Flat White | 6.00 (7oz)
Americano | (2 shots) 8oz or 12oz cup - 5.50
Latte | 8oz - 6.00 | 12oz - 6.50
Mocha | 8oz - 6.25 | 12oz - 6.75
Cappuccino | 8oz - 6.00
French Press | 17oz - 6.00 | 34oz - 9.50
Chai Tea Latte | 12oz - 6.00 | 16oz - 6.95

Drinks

Mimosa or Bellini | 13.00
Wine, Beer, Prosecco Cocktails, Mocktails - ask server
Mulled Wine (spiced) - 12.00
House Wine | 6oz - 9.00 | 12oz carafe - 12.00
Hot Tea | 4.00
Iced Tea (spiced) | 5.00
Orange Juice (fresh squeezed) | 6oz - 8.50
Lemonade-fresh squeezed lemon w/mint, lavender, or other | 16oz - 6.00

Pierogi

We offer traditional, handmade Polish pierogi at Magdalena's, topped with caramelized onions and served with a side of sour cream. Our pierogi are fried in clarified butter, not vegetable oil. 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
- check board for specials

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

large plate (portion of 9) | 24.00
small plate (portion of 6) | 19.00

Crêpes/Galette

All savory crêpes are made with whole wheat batter. Traditional french galette, made with organic, gluten-free buckwheat flour (no dairy), available for an additional \$1. Sweet crêpes made with white flour.

1. Sautéed market veggies, Fontina cheese, chimichurri, tomato confit, garlic yogurt with fresh dill | 19.50
- 2*. Two scrambled eggs, Fontina cheese, apple smoked bacon, avocado, pickled red cabbage | 20.50
3. Italian prosciutto, French brie, chili-fig spread, topped with fresh fruits, shaved fennel, mixed lettuce, fresh mint and dill and tossed with h/m dressing | 21.00
4. Pork tenderloin, spiced cucumber salad, tomato confit, market greens and herbs, avocado, h/m dressing | 21.00
5. Three berry coulis, whipped-cream | 9.00
6. Rich Belgian chocolate paired with caramelized brûlée banana topped with fresh whipped cream | 13.00
7. Ricotta, Blueberry Lavender Compote, fresh berries, mascarpone cream cheese | 16.00
8. Lemon curd, fresh berries, mascarpone cream cheese, raspberry coulis | 16.50

Small Fare

14. Crêpe with Cinnamon, melted butter and sugar | 7.00
15. Crêpe with Nutella | 11.00 add banana | 13.00
- 16*. Crêpe with egg and fontina cheese | 13.00

Soup and Sandwiches

Cup 8.00 | Bowl 9.50 (served with bread)
Cup of soup and side salad combo | 15.00
Pierogi combo - (4) pierogi of your choice w/cup of soup or side salad | 18.00

17. Roma Sandwich - melted Fontina, sautéed mushrooms, caramelized onions, spiced cucumber | 16.50
18. Porto Sandwich - roasted pork, melted Fontina, Chimichurri sauce, caramelized onions with fresh market greens | 18.00
19. Paris Sandwich - prosciutto, melted Brie, sliced apple, spicy chili-fig jam, with fresh market greens | 18.00

20*. Budapest Sandwich - Two fried eggs, melted Fontina, spiced bacon-jam, pickled cucumber | 18.00

Salad

Side Salad - Spring mix, seasonal fruit, chèvre, pumpkin seeds, drizzled with h/m dressing | 10.00

Entree Salad - Spring mix, creamy avocado, chèvre, tomato confit, sauteed asparagus, and a sprinkle of pumpkin and sunflower seeds drizzled with h/m dressing | 16.00

Breakfast without Crêpes (Available all day)

9*. Pierogi (potato/farmer cheese) topped with poached egg, diced bacon, caramelized onions, parsley and sour cream | 21.00

10*. Turkish Çılbır - two poached eggs on garlic yogurt with fresh dill, avocado, and fried potatoes, topped with Aleppo pepper olive oil-butter sauce and toasted bread | 19.00

11. Breakfast plate with 2 eggs (poached, fried, or scrambled), 2 pieces smoked bacon, side of fruit, toasted bread w/butter and jam | 19.00

12. Herbed Omelette Breakfast - Three-egg omelette, fresh herbs, chimichurri, sautéed mushrooms, caramelized onions and creamy chèvre. Served with a side of herbed potatoes, and a slice of toast with butter and jam | 21.00

Extras/Notes

- + protein to any dish | 6.00 (pork, prosciutto, bacon)
- + mushroom sauce (prep time 10 min) | 4.50
- + egg | 3.00
- + whipped cream or maple syrup to any crêpe | 2.00
- + Greek yogurt, lemon curd or mascarpone | 3.00
- + ice cream | 2.50 per scoop
- + Side of fruit | 5.00

*consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food borne illness
our h/m dressing is a whole grain mustard-citrus dressing