

Coffee

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

Drinks

Mimosa or Bellini | 12.00
Wine, Beer, Prosecco Cocktails - ask server
House Wine | 6oz - 8.00- 12oz carafe - 12.00
Hot Tea | 3.50
Orange Juice (fresh squeezed) | 6oz - 8.00
Lemonade-fresh squeezed lemon w/mint, lavender, or other | 16oz - 5.50

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 9) | 23.00
small plate (portion of 6) | 18.00

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*. Two organic eggs, Fontina cheese, apple smoked bacon, avocado, arugula | 18.50
2. Sautéed market veggies, Fontina cheese, garlic yogurt with fresh dill | 17.50
3. Italian prosciutto, French brie, chili-fig spread, topped with market fruits and mixed lettuce tossed with h/m Dijon-lemon-honey dressing | 18.50
4. Italian prosciutto, burrata, cherry tomato confit, kalamata olives, seasonal pesto, pickled sweet red onion, mixed lettuce drizzled with olive oil and balsamic glaze | 18.50
5. Raspberry coulis, whipped-cream | 7.50
6. Belgian dark chocolate, caramel, whipped-cream | 12
7. Ricotta, Blueberry Lavender Compote, fresh berries, mascarpone cream cheese | 16.00
8. Lemon curd, Raspberry coulis, whipped yogurt, granola | 15.50

Salad

Side Salad - Spring mix, seasonal fruit, feta cheese, pumpkin seeds, drizzled with h/m dressing | 8.00

Entree Salad - Spring mix, seasonal fruit, feta cheese, pickled sweet onion, sunflower seeds, pumpkin seeds, drizzled with h/m dressing | 15.00

For the Kids

- 13*. Crêpe with egg and fontina cheese | 12.00
14. Crêpe with Cinnamon, melted butter and sugar | 7.00
15. Crêpe with Nutella | 10.00

Breakfast without Crêpes (Available all day)

- 9*. Pierogi (potato/farmer cheese) topped with poached egg, diced bacon, green onion and sour cream | 19.00
- 10*. Turkish Çilbir - two poached eggs on garlic yogurt with fresh dill, avocado, and fried potatoes, topped with Aleppo pepper olive oil-butter sauce and toasted bread | 18.00
- 11*. Brunch bowl with poached organic egg over greens, sautéed market veggies, avocado, cherry tomato confit, feta cheese, tossed with h/m dressing | 18.00 (gf)
- 12*. Breakfast plate with 2 eggs (poached, fried, or scrambled), 2 pieces smoked bacon, side of fruit, toasted bread w/butter and jam | 17.00

Soup

Cup 7.00 | Bowl 9.00 (served with bread)

Cup of soup and side salad combo | 14.00

Pierogi combo - (4) pierogi of your choice w/cup of soup or side salad | 16.00

Extras/Notes

- + protein to any dish | 6.00 (prosciutto, bacon)
- + mushroom sauce (prep time 10 min) | 4.50
- + egg | 2.75
- + 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