

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
Mulled Wine (spiced) - 12.00
House Wine | 6oz - 8.00- 12oz carafe - 12.00
Hot Tea | 3.50
Winter Tea (spiced) | 7.00
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. 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
- 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. Sautéed market veggies, mushrooms, Fontina cheese, chimichurri, garlic yogurt with fresh dill | 18.50
- 2*. Two organic eggs, Fontina cheese, apple smoked bacon, avocado, pickled red cabbage | 19.50
3. Italian prosciutto, French brie, chili-fig spread, topped with fresh fruits and mixed lettuce tossed with h/m dressing | 19.50
4. Pork loin, market greens and herbs, roasted beets, spiced carrots, chèvre, candied walnuts, h/m dressing | 19.50
5. Three berries coulis, whipped-cream | 8.00
6. Rich Belgian chocolate paired with caramelized brûlée banana and a cloud of fresh whipped cream | 12.00
7. Ricotta, Blueberry Lavender Compote, fresh berries, mascarpone cream cheese | 16.00

Small Fare

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

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 | 17.00

17. Roma Sandwich - melted Fontina and sun-dried tomato pesto with fresh market greens | 16.50
18. Porto Sandwich - roasted pork, melted Fontina, apple slice, spicy chili-fig jam with fresh market greens | 18.00
19. BLT Sandwich - crispy bacon, melted Brie, tomato, roasted garlic pepper aioli with fresh market greens | 18.00

Salad

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

Entree Salad - a vibrant mix of greens with roasted beets, creamy avocado, chèvre, crisp apple slices, candied walnuts, 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 | 19.50
- 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 | 18.00
11. Breakfast plate with 2 eggs (poached, fried, or scrambled), 2 pieces smoked bacon, side of fruit, toasted bread w/butter and jam | 18.00
12. Herbed Omelette Breakfast - Three-egg omelette infused with fresh herbs, filled with sautéed mushrooms, crispy bacon, and creamy chèvre. Served with a side of herbed potatoes, a dollop of aioli sauce, and a slice of toast with butter and jam | 19.50

Extras/Notes

+ protein to any dish | 6.00 (pork, 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
our h/m dressing is a whole grain mustard-citrus dressing