

Coffee

To go Coffee \$3.25sm/\$3.75md/\$4.25lg
Dine in Coffee \$4.25/Free refill
Latte or Cappuccino \$4.50sm/\$5.25lg
Espresso or Americano \$3 single / \$3.75 double
Mighty Leaf Tea \$3.75

Breakfast

(Until 2pm weekdays and 1pm on Sat-Sun)

Loaded Avocado Toast \$16

Multigrain Toast with Avocado, Roasted Tomato & Fried Egg

Ukrainian Cheese Pancakes \$16

Made w/Farmers \Cheese served w/Sour Cream & Seasonal Fruit Compote

French Toast \$14

Thick Cut Brioche with Fresh Berries, Whipped Cream & Real Maple Syrup

EGGS

served with potatoes & toast (Buckwheat extra \$1)

Two eggs* \$11

Two eggs* with bacon, sausage, or ham \$14

Egg Sandwich \$11.50

2 eggs scrambled w/cheddar cheese, side of tomatoes & potatoes

Ukrainian Scrambled Eggs \$13.50

3 eggs scrambled w/cream, scallions & dill

Eggs & Sausage \$17

2 eggs any style, breakfast potatoes, Ukrainian sausage & pickle

**May contain undercooked food (over easy, or sunny side-up eggs)*

3 EGG OMELETS \$16

served with potatoes & toast

Sub Egg Whites +\$3 Buckwheat +\$1

Summer: tomato, avocado, cucumber, green onion, spinach & mozzarella

Athena: spinach, mushroom, tomato, onion, feta & mozzarella

Chicken Mushroom: chicken, onions, mushrooms, mozzarella

Western: ham, green pepper, onions, tomatoes, mozzarella

Your Choice Omelets: choice of cheese and any three fillings

EXTRAS: can only be ordered in addition to entrees

\$6 Smoked Salmon \$4 Bacon, Ham or Sausage; \$3 Egg

Crepes \$15.50

Raspberry

Fresh raspberries and pastry cream

Apple

Torched Banana Chocolate

Sautéed fresh bananas, pastry cream, topped with chocolate

Ukrainian Sweet Cheese

Sweetened farmers cheese filling, topped with berry compote

Meaty

Ham & Gruyere

Spinach Mushroom Feta

Tomato Basil Fresh Mozzarella

Three Crepes Combination \$17.50

Choose three of the following

Simple Crepes \$13.50

Cinnamon Chocolate

Maple-Walnut

Plain with Berry Compote

Soups

SMALL BOWL \$6.50 LARGE BOWL \$8

Available sizes for to go 32oz \$12 & 16oz \$7

Chicken Noodle

Borshch (Ukrainian beet soup) Served with house baked ricotta rolls & garlic sauce. Extra ricotta roll \$2

Soup of the Day please ask our server

Salads

All dressings are made fresh in our kitchen

Add grilled chicken breast to your salad +\$4

MIXED GREENS SALAD \$14

Pear, apple, dry cherries, caramelized pecans, blue cheese, & vinaigrette dressing

CHOP SALAD \$14

Lettuce mix, tomatoes, cucumbers, carrots, red onions, peppers, & buttermilk ranch

CUCUMBER & TOMATO SALAD \$12.50/\$8 sm

Cucumbers, tomatoes, and onions with your choice of sour cream, buttermilk ranch, or oil/vinegar

GREEK SALAD \$14.50

WEDGE SALAD \$15.50

Crisp Lettuce Wedge topped w/ Crispy Bacon, Blue Cheese, Cherry

Tomatoes & Buttermilk Ranch

BBQ CHICKEN SALAD \$17

Lettuce mix, tomatoes, cucumbers, corn, croutons, cheese, BBQ

Chicken, avocado, & buttermilk ranch

CLASSIC CAESAR \$12

Varenyky

Ukrainian Pierogies

Served with sour cream, can add bacon bits or fried onion

Potato \$15 dz or \$9 ½dz

Potato & Cheese \$15 dz or \$9 ½dz

Farmers Cheese in Butter \$16 dz or \$9.50 ½dz

Farmers Cheese w/Cream & Scallion Sauce \$17 dz \$10½dz

Meaty \$15 dz or \$9 ½dz

Eggplant, green pea, & potato \$18 dz or \$11 ½dz

Topped with Indian spiced tomato sauce

Mushroom potato & tarragon \$18 dz or \$11 ½dz

Topped with light Dijon cream sauce

Cherry \$15 dz. or \$9 ½ dz.

Blueberry \$15 dz. or \$9 ½ dz.

Pelmeni \$17 (24pcs) or \$12 ½ portion

Pork filling wrapped in thin unleavened dough

Shokolad
PASTRY & CAFE

Entrees

All entrees are served with a side salad and a choice of potatoes/noodles/rice (or buckwheat +\$1.00)

Chicken Liver \$18

Ukrainian Style Pork Chop or Chicken \$19

Pork tenderloin or chicken breast prepared in egg & flour on a skillet

Seared Fillet of Tilapia \$17

Seared Salmon \$24

Seared Chicken Breast \$19

Available Weekdays Only:

Veal Cutlet \$23

Pan-cooked & served in a cream sauce & sautéed onion, & mushrooms

Potato Pancakes \$15 (doesn't come with a side)

Served with mushroom sauce or sour cream & a side salad

Daily Specials

Soup of the Day **please ask our server**

TUESDAY

Entrée: Chicken Thighs \$18

Served with White Beans and Mushrooms

WEDNESDAY

Entrée: Pork Plov (Pork Rice Pilaf) \$17

Rice pilaf with chunks of pork, carrots, onions and spices

THURSDAY

Entrée: Beef Stroganoff \$22

Tender strips of beef in cream sauce, served with a side salad and a choice of potatoes/noodles/rice (or buckwheat +\$1.00)

FRIDAY

Entrée: Holubtsi in Tomato Cream Sauce \$17

Stuffed Cabbage with pork and rice filling

SATURDAY & SUNDAY

Hutsulske Pechenya \$19

Cubed beef, potatoes, carrots, lima beans, mushrooms & celery combined in a clay pot & cooked until tender. Served with freshly baked ricotta rolls. (Doesn't come with a side)

Entrée: Roast Leg of Duck \$22

Cooked and served in cream sauce, served with a side salad and a choice of potatoes/noodles/rice (or buckwheat +\$1.00)

Entrée: Roasted Pork \$20.50

Topped with mushroom sauce, served with a side salad and a choice of potatoes/noodles/rice (or buckwheat +\$1.00)

EXTRA SIDES (sour cream \$1.00, cheese \$1.00, avocado \$2, mashed potato \$3, breakfast potato \$3, rice \$2, mushroom sauce \$3, apple sauce \$1.00, grilled chicken \$4, bacon bits \$1.00, fried onion \$1.00, cabbage salad \$3.00, carrot salad \$3.00, buckwheat \$3)

**All sandwiches made with delicious
PUBLICAN QUALITY BREAD**

Panini

served with Carrot & Cabbage Salads

Roast Beef \$16

Our own slow roasted beef, caramelized onions, horseradish cream or mustard, & gruyere cheese

Seared Chicken Breast \$15

Herb marinated seared chicken breast, tomatoes, onions, provolone, & basil pesto

Turkey Club \$16

Turkey, bacon, grilled pepper, Swiss & Dijon Mayo

Tuna \$14

Homemade tuna salad, Swiss cheese, & tomatoes

Portabella Mushroom \$15

Grilled portabella, fresh mozzarella, goat cheese, caramelized onions, & basil pesto

Chicken Caesar \$15

Seared chicken breast, bacon, tomatoes, three cheeses Romano/parmesan/provolone, & Caesar dressing.

BBQ Pork \$15

Pulled BBQ pork, Caramelized onions, cheddar

Grilled Cheese \$8

Cheddar & Swiss Cheese

Cold Sandwiches

served with Carrot & Cabbage Salads

Lox and Avocado toast \$18

Multigrain bread, smoked salmon, avocado, tomatoes, onions, arugula salad

Grilled Chicken Breast \$14

Seared chicken breast, fresh mozzarella, lettuce, tomatoes, sundried tomato pesto, & basil pesto

Roast Beef \$15

Our own slow roasted beef with caramelized onions, horseradish cream or mustard, & gruyere cheese

All-Natural Oven Roasted Turkey Breast \$14

Turkey, Swiss, tomatoes, romaine, Dijon mayo, on multigrain

Grilled Pepper & Eggplant \$15

Grilled: pepper, eggplant, & zucchini w/fresh mozzarella, & sundried tomato pesto

Homemade Tuna Salad \$13

Homemade tuna salad, Swiss cheese, & tomatoes

Tilapia \$15

Seared Tilapia with Cilantro Lime Mayonnaise and Mixed Greens (Please allow 15 min to be cooked)

Cold Beverages

Juices \$4

Iced Tea \$4

Spring Water \$2

San Pellegrino Flavored \$4

San Pellegrino Mineral Water \$4 / \$6

Soda \$3