



DZIEŃ DOBRY DRODZY PRZYJACIELE!

PIEROGI MENU AVAILABLE EVERYDAY!

NA POCZĄTEK/ TO START...

APPETIZER PIEROGI (4PCS) 9.95

SERVED W/ FRIED ONIONS AND SIDE OF SOUR CREAM:

CHOOSE YOUR TYPE:

-POTATO & CHEESE -SPINACH & FETA - SAUERKRAUT

DINNER PIEROGI AND DUMPLINGS

POTATO & CHEESE PIEROGI (7PCS) 14.95

SERVED W/ FRIED ONIONS & SOUR CREAM & BABY GREENS SALAD

SAUERKRAUT PIEROGI (7PCS) 15.95

SERVED W/ FRIED ONIONS & SOUR CREAM & BABY GREENS SALAD

SPINACH & FETA PIEROGI (7PCS) 15.95

SERVED W/ FRIED ONIONS & SOUR CREAM & BABY GREENS SALAD

DILL CHICKEN & MUSHROOM PIEROGI (9PCS) 16.95

SERVED W/ FRIED ONIONS & SOUR CREAM & BABY GREENS SALAD

BEEF PIEROGI (9PCS) 16.95

SERVED W/ FRIED ONIONS & SOUR CREAM & BABY GREENS SALAD

ASSORTMENT PIEROGI (9PCS) 16.95

(3)POTATO & CHEESE, (3)SAUERKRAUT, (3)SPINACH&FETA

SERVED W/ FRIED ONIONS & SOUR CREAM & BABY GREENS SALAD



winter wine cocktails



Mimosa

fruit juice & prosecco
choose your flavor:

- mango
- tangerine
- strawberry
- cranberry
- Pink Grapefruit
- Lemonade

7 24

White Bellini

7 24

white peach puree topped
with prosecco

Red Sangria

9 28

traditional Spanish sangria,
oranges, limes, lemons

Prosecco

8⁵⁰ 32

Sparling Rose

Cote de Provence

8⁵⁰

Hot Drunken Cider

9

mulled Spanish Verdejo
w/ apple cider & spices

Hot Mulled Wine

9

Grzaniec, Gluhwein; red
mulled wine w/ Winter spices

Tropical Wine Slushies 9

- Mango Beach
- Island Breeze Pina Colada
- Strawberry Splash
- Peach Moscato

Red Wine Hot Chocolate 9

excellent combination of red
wine and decadent Belgian
Chocolate; it'll warm you up
instantly

Summer Aperol

10

sparkling wine, aperol, citrus

You love wine. We do too!

So, lets start the fun :)

All our wines by the glass
are available from
our famous Wine Fountain.

Check out our Polish
beer selection:)



APPETIZERS



crostini	Crostini Classico- tomatoes, onions & balsamic reduction	8 ⁹⁵
	Bacon, Avocado & Tomato Crostini- w/balsamic reduction	10 ⁹⁵
	Walnut & Gorgonzola Crostini- w/honey	9 ⁹⁵
	Smoked Salmon Crostini- w/spinach, truffle oil, dill & sesame seeds	11 ⁹⁵
tapas	Colossal Shrimp Cocktail- w/ homemade cocktail sauce	12 ⁹⁵
	Apricot & Goat Cheese Canapes- w/ mint & melba sauce	7 ⁹⁵
	Olives Sampler	4 ⁰⁰

made to share...

cheese & charcuterie boards

Holy Cow Board- everybody's favorite:

- Sharp Cheddar (USA): slightly earthy, yet mellow
 - Gouda (Netherlands): nutty
 - Double Cream Brie (France): creamy and delicate
- served w/ Chef's seasonal fruit selection & crackers

add prosciutto 4⁰⁰

add soppressata salami 4⁰⁰

22

Triple Cream Baked Brie Bouquet- whole wheel of baked Choisy le Roi French Brie on Granny Smith Apple, topped w/ maple candied walnuts & cranberries served w/ Chef's seasonal fruit selection & crackers

add prosciutto 4⁰⁰

add soppressata salami 4⁰⁰

24

Charcuterie Board- the best cuts of Old World smoked pork loin, prosciutto, Kielbasa, soppressata salami served w/ pickles, mustard, lingonberry sauce & crackers

add to your board for only \$3 each

- mixed olives

- organic Raw Honey

22

Quiche, please...

served w/ organic baby greens salad

**Spinach & Feta
Sun Dried Tomatoes & Goat Cheese
Lorraine**

10⁹⁵

Please be advise that foods prepared here may contain or have come in contact w/ Soy, Milk, Eggs, Nuts, Peanuts, Wheat, Fish. The consumption of raw or undercooked eggs/ meat may increase your risk of foodborne illness.



all day
BREAKFAST
crepes

all served w/ organic baby greens salad

EGGnormous- 3 (three) scramble eggs, applewood smoked bacon & artisan cheeses	10 ⁹⁵
VEGGnormous- 3 (three) scramble eggs, tomatoes, onions, spinach & artisan cheeses	veg 9 ⁹⁵
VEGGnormous Rustico- 3 (three) scramble eggs, asiago, spinach, pinenuts, truffle oil	veg 10 ⁹⁵
Modern Avocado- fresh guacamole, organic arugula, Goat cheese topped w/ a sunny side up egg on organic Gluten Free Dairy Free buckwheat crepe	veg 13 ⁹⁵
Eggs Florentine Benedict- 2 (two) sunny side up eggs, spinach, hollandaise sauce	veg 12 ⁹⁵
Crepes Benedict- 2 (two) sunny side up eggs, canadian bacon, hollandaise sauce	13 ⁹⁵
Dill Salmon Benedict- 2 (two) sunny side up eggs, smoked salmon, dill hollandaise sauce	14 ⁹⁵
Steak & Eggs- 2 (two) sunny side up eggs, steak, artisan cheeses, onion	13 ⁹⁵
Smoked Salmon Lox & Eggs- 3 (three) scramble eggs, gruyere, topped w/ creme fraiche	14 ⁹⁵
Polska Kielbasa & Eggs- 3 (three) scramble eggs, grilled authentic Polska Kielbasa, artisan cheeses & fresh scallions	13 ⁹⁵

Adds on:

our famous bacon	3 ⁹⁵
prosciutto/ham/turkey	2 ⁹⁵
feta/Goat cheese	1 ⁹⁵
sauteed onions	1 ⁹⁵
sauteed shiitake mushroom	2 ⁹⁵

Gluten  Dairy
free crepe batter

add \$1⁹⁵

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Gluten free crepe batter \$1.95
Dairy free

LUNCH & DINNER Crepes

all served w/ organic baby greens salad

Poultry

- Waldorf Chicken Salad-** vineyard ripe grapes, toasted walnuts & Granny Smith Apples on bed of spinach **11⁹⁵**
- Berry Chic Chicken Salad-** dried cranberries & blanched sliced almonds on bed of spinach **11⁹⁵**
- Tuscan-** sliced turkey, tomatoes, avocado, spinach & mayo **11⁹⁵**
- Spicy Satay Grilled Chicken-** w/ spinach & peanuts **15⁹⁵**
- Chicken Fajita-** w/ bell peppers, onions, avocado & sour cream **16⁹⁵**
- Duck Confit w/Figs & Goat Cheese-** w/ spinach **17⁹⁵**

Beef, Pork, Lamb

- Baked Brie & Black Forest Ham-** w/ fresh raspberry drizzle **12⁹⁵**
- Grilled Eggplant & Prosciutto-** w/ balsamic reduction **13⁹⁵**
add Goat Cheese - 1⁹⁵
- Polska Kielbasa-** w/ sauteed onions, sauerkraut salad & mustard **13⁹⁵**
- Philly Cheesteak-** w/ mushrooms & onions **13⁹⁵**
- Lamb Gyro-** w/ shaved lamb, tomatoes, onions, feta & tzatziki **13⁹⁵**

Seafood

- Tuna & Brie Melt-** albacore tuna, brie, Granny Smith Apples & arugula **15⁹⁵**
- Sauteed Shrimp & Spinach w/Goat Cheese-** w/ pinenuts & truffle oil **16⁹⁵**
- Shiitake Mushroom & Shrimp-** w/ spinach & Bearnaise sauce **16⁹⁵**

Vegetarian

- Grilled Cheese-** w/ fresh Roma tomatoes **8⁹⁵**
- Roasted Pear & Camembert-** w/ fresh rosemary & balsamic reduction **13⁹⁵**
add chicken - 3⁹⁵
- Mushroom & Gorgonzola-** w/ spinach, onions & Chardonnay sauce **13⁹⁵**
add chicken - 3⁹⁵ add shrimp - 4⁹⁵
- Summer Caprese-** tomatoes, mozzarella, basil, balsamic, quinoa pesto **12⁹⁵**
add chicken - 3⁹⁵ add shrimp - 4⁹⁵

add vegetarian tofu chicken - \$2⁹⁵

add bacon - \$3⁹⁵

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SWEET CREPES

Brown Sugar- sweet cream butter & cinnamon	5 ⁹⁵
Limoncello- fresh squeezed lemon juice, powdered sugar & whipped cream	6 ⁹⁵
Nutella- w/ whipped cream	7 ⁹⁵
→ add fresh bananas	\$1
→ add fresh strawberries	\$1
→ add fresh banana & strawberries	\$2
<i>*substitute w/ Dairy & Nut Free rich, Dark Chocolate add \$1</i>	
Fresh Strawberries & whipped cream	7 ⁹⁵
Fluffer Nutter- marshmallow fluff, peanut butter, melba sauce & whipped cream	8 ⁹⁵
Campfire S'mores- dark chocolate, marshmallow fluff, graham crackers, whipped cream topped w/ Giant Toasted Marshmallow	10 ⁹⁵
Salted Caramel w/ vanilla ice cream & whipped cream	9 ⁹⁵
European Raspberry Puree- w/ dark chocolate & whipped cream	9 ⁹⁵
White Chocolate Ganache- w/ fresh raspberries & whipped cream	10 ⁹⁵
Bananas Foster- w/ vanilla ice cream	10 ⁹⁵
Hot & Frozen Wildberries & Cream- warm, fresh wildberry compote w/ vanilla ice cream, chocolate drizzle & whipped cream	12 ⁹⁵
Honeycrisp Apple Cobbler- caramel apples, homemade cobbler & whipped cream	12 ⁹⁵
Wild Blueberries & Goat Cheese Cobbler- w/ fresh mint & whipped cream	12 ⁹⁵

add a scoop of
vanilla gelato \$3⁵⁰

Gluten free crepe batter  Dairy free batter
add \$1⁹⁵

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Oby Lee Espresso



Espresso / one shot	2 ⁴⁵
Espresso Con Panna w/ whip cream	2 ⁹⁵
Espresso Romano w/ lemon zest	2 ⁷⁵
Espresso Machiato w/ foam	2 ⁹⁵
Caffe Affogado espresso w/ ice cream	5. ⁹⁵



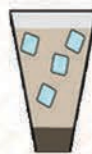
	small	tall
Latte	3 ⁸⁵	4 ⁸⁵
Cappuccino	3 ⁸⁵	4 ⁸⁵
Breve Latte	4 ⁷⁵	5 ⁵⁰
Caffe Au Lait	3 ⁸⁵	4 ⁸⁵
Americano	3 ²⁵	3 ⁷⁵
Red Eye drip coffee w/ a shot of espresso	3 ²⁵	3 ⁷⁵
Vanilla or Caramel Latte	4 ⁵⁰	5 ⁵⁰
Mocha	4 ⁵⁰	5 ⁵⁰
White Chocolate Mocha	4 ⁵⁰	5 ⁵⁰
Salted Caramel Mocha	4 ⁵⁰	5 ⁵⁰
Fresh Brewed Coffee	2 ⁴⁵	2 ⁹⁵

add flavor .65

vanilla	caramel	peppermint
hazelnut	almond	coconut

add extra shot .85

add soy/ almond milk
/coconut milk .95



Iced Latte	4 ⁵⁰
Iced Mocha	5 ⁰⁰
Iced Americano	3 ⁷⁵
Cold Process Iced Coffee	3 ⁷⁵
Iced Chai Tea Latte	4 ⁶⁰
Fresh Brewed Black or Green Iced Tea	2 ⁹⁵

add flavor .65



Latte Frappe	5 ⁵⁰
Mocha Frappe	5 ⁵⁰
Green Tea Latte Frappe	5 ⁵⁰
Chai Latte Frappe	5 ⁵⁰
The Peanut Butter Cup Frappe	6 ⁴⁵



	small	tall
Chai Tea Latte	4 ⁵⁰	4 ⁹⁵
Green Tea Latte	4 ⁵⁰	4 ⁹⁵
Hot Cocoa	3 ⁹⁵	4 ⁵⁰
Hot Spiced Apple Cider	4 ⁹⁵	
Hot Tea	3 ²⁵	

FRUIT SMOOTHIES

mango, peach, strawberry, wildberry

add fresh banana .75