Coffee

To go Coffee\$2.75sm/\$3md/\$3.251g Dine in Coffee \$2.75/\$0.75 refill Latte or Cappuccino \$3.75sm/\$4.751g Espresso or Americano \$2.75 single / \$3.50 double

Mighty Leaf Tea \$3.25 **Breakfast**

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

<u>EGGS</u>

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

Two eggs* \$10

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

3 eggs scrambled w/cream, scallions & dill

Eggs & Sausage \$15

2 eggs any style, breakfast potatoes, Ukrainian sausage & pickle *May contain undercooked food (over easy, or sunny side-up eggs)

3 EGG OMELETS \$15

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 Salmond \$4 Bacon, Ham or Sausage; \$3 Egg

Ukrainian Cheese Pancakes \$15.50

Made w/farmers cheese served w/sour cream & seasonal fruit compote

Loaded Avocado Toast \$15

Multigrain topped with avocado, roasted tomato & fried egg French Toast \$14

Crepes

Three Crepes Combination \$16 Choose three of the following Raspberry \$15 Fresh raspberries and pastry cream Apple \$14 Torched Banana Chocolate \$14 Sautéed fresh bananas, pastry cream, chocolate Ukrainian Sweet Cheese \$15 Sweetened farmers cheese filling, topped with berry compote Cinnamon Chocolate \$13 Maple-Walnut \$13 Plain with Berry Compote \$13

Meaty \$15 Ham & Gruyere \$15 Spinach Mushroom Feta \$15 Tomato Basil Fresh Mozzarella \$15



SMALL BOWL \$6 LARGE BOWL \$7 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 \$13 Pear, apple, dry cherries, caramelized pecans, blue cheese, & vinaigrette dressing **CHOP SALAD \$13** Lettuce mix, tomatoes, cucumbers, carrots, red onions, peppers, & buttermilk ranch **CUCUMBER & TOMATO SALAD \$11/\$7** Cucumbers, tomatoes, and onions with your choice of sour cream, buttermilk ranch, or oil/vinegar **GREEK SALAD \$13** WEDGE SALAD \$14 Crisp Lettuce Wedge topped w/ Crispy Bacon, Blue Cheese, Cherry Tomatoes & Buttermilk Ranch **BBQ CHICKEN SALAD \$16** Lettuce mix, tomatoes, cucumbers, corn, croutons, cheese, BBQ Chicken, avocado, & buttermilk ranch

CLASSIC CEASAR \$11



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

Potato \$14 dz. or \$8 ¹/₂dz.

Potato & Cheese \$14 dz. or \$8 ¹/₂dz.

Farmers Cheese in Butter \$15 dz. or \$8.50 ¹/₂dz.

Farmers Cheese in Cream & Scallion Sauce \$16 dz \$9 ½dz

Meaty \$14 dz. or \$8 ½dz.

Eggplant, green pea, & potato \$17 dz. or \$10 ¹/₂**dz.** Topped with Indian spiced tomato sauce

Mushroom potato & tarragon \$17 dz. or \$ 10 ¹/2dz. Topped with light Dijon cream sauce

Cherry \$14 dz. or \$8 ½ dz.

Blueberry \$14 dz. or \$8 ¹/₂ dz.

Pelmeni \$16 (24pcs) or \$11 ½ portion Pork filling wrapped in thin unleavened dough



Entrees

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

Chicken Liver \$17 Ukrainian Style Pork Chop or Chicken \$17.50 Pork tenderloin or chicken breast prepared in egg & flour on a skillet Seared Fillet of Tilapia \$16

Seared Salmon \$22 Seared Chicken Breast \$18

<u>Available Weekdays Only:</u> Veal Cutlet \$19 Pan-cooked & served in a cream sauce & sautéed onion, &mushrooms

Potato Pancakes \$13 (doesn't come with a side) Served with mushroom sauce or sour cream & a side salad



Soup of the Day please ask our server

TUESDAY

Entrée: Chicken Thighs \$17 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 \$20

Tender trips 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 \$16 Stuffed Cabbage with pork and rice filling

SATURDAY & SUNDAY

Hutsulske Pechenya \$17

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

Entrée: Roast Leg of Duck \$21

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

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 \$15

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 \$15** 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 \$17

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 \$14

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 \$13

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

Homemade Tuna Salad \$13

Homemade tuna salad, Swiss cheese, & tomatoes **Tilapia \$14** Seared Tilapia with Cilantro Lime Mayonnaise and Mixed

Cold Beverages

Greens (Please allow 15 min to be cooked)

Juices \$4 Iced Tea \$4 Spring Water \$2 San Pellegrino Flavored \$4 San Pellegrino Mineral Water \$4 / \$6 Soda \$3