Vegetarian Dinner Menu

Soups @ Salads Iupy i salaty

Herb & Vegetable Soup* \$8...Clear vegetable broth, fresh green vegetables, & a drizzle of mixed herb oil.

Chłodnik* \$4.75 sm...\$8 lg.....Chilled buttermilk & beet soup with diced beets, carrots, cucumbers & hardboiled egg.

Butter Lettuce Salad* \$8..... Hearts of palm, blue cheese, walnuts, tomatoes & lemon-poppyseed vinaigrette.

Pickled Beet & Carrot Salad* \$9.....Layers of shredded pickled beets, shredded carrot in lemon-mayonnaise, & Granny Smith apple slices; topped with toasted walnuts, red onion & chives.

Georgian Tomato Salad* \$8.50.....Chunks of fresh tomato, cucumber, red onion, cilantro, basil, mint, Bulgarian feta & jalapenos with fresh lemon juice & olive oil.

Appetizers Rodek na apetyt

Mama Alicja's Pierogi....4 handmade Polish dumplings lightly fried in butter & onions {no mixing on single orders} Sauerkraut & Mushroom* \$8

Roasted Tomato & Feta* \$8....Oven-roasted tomatoes & Bulgarian feta with a splash of olive oil; served with toasted baguette slices.

Blackberry Goat Cheese * \$9.....Panko-crusted fried goat cheese with peppery blackberry sauce.

Pickled Cabbage & Caraway Dip* \$8.....Caraway pickled cabbage & gruyere cheese dip with knäckebröd.

Main Course Glowne danie

Vegetarian Swedish Meatballs* \$16.50.....Lentil, parmesan, & mushroom "meatballs" served with mashed potatoes & lingonberry preserves.

Red Onion Pie* \$14.00.....Red Onions, cheese and phyllo dough baked in a tart served with a green salad.

Weekly specials – seasonal inspired dishes prepared especially for Vegetarian night.

All sides \$5 each

Brussels Sprouts with Garlic & Pine Nuts* Mashed Potatoes*

Grated Carrot & Coriander Salad* Cabbage-Apple Salad

