

Coffee

Stumptown Coffee is an independent coffee roaster based in Portland, Oregon. They are a B-Corp certified business-a new kind of business that balances purpose and profit. They are legally required to consider the impact of their decisions on their workers, customers, suppliers, community, and the environment. We proudly serve Stumptown Coffee in all our coffee drinks and will gladly provide you with fresh-roasted whole bean coffee to take with you to enjoy at home. We pull 2-shots for all our coffee drinks without extra charge. Iced versions available on request.

Espresso Doppio | 2.75

Macchiato | 3.25

Affogato al Caffè | 4.50 (Vanilla ice cream “drowned” in espresso)

Flat White | 3.75

Americano | 8oz - 2.75 | 12oz - 3.25 | 16oz - 3.75

Latte | 8oz - 3.95 | 12oz - 4.50 | 16oz - 5.00

Mocha | 8oz - 4.25 | 12oz - 4.75 | 16oz - 5.25

Cappuccino | 8oz - 3.95

French Press | 17oz - 5.25 | 34oz - 8.50

Chai Tea Latte | 12oz - 3.95 | 16oz - 4.50

* Milk Alternative (Soy, Almond, Hemp) for espresso drinks | 1.00

Drinks*

Hot Tea | 2.00

Iced Tea | 2.50

Summer ginger/black pepper corn/raspberry (house-made) iced tea | 5.00

Lemonade-fresh squeezed lemon w/mint,lavender, or other (ask) (house-made) | 16oz - 5.00

Carrot Juice (organic) | 10oz - 4.50

Orange Juice (fresh squeezed) | 6oz - 6.00 | 9oz - 8.00

Carrot, Orange, Ginger Mixed Juice | 10oz - 8.00

Coke, Diet Coke, Sprite | 2.50

no refills on drinks, except hot water for tea

Soup

Ask your server which delicious Polish soup is on the menu today. Soup is served with bread.

Cup 5.00 | Bowl 7.00

Cup of soup and 1/2 Sandwich combo | 13.00

Cup of soup and side salad combo | 10.00

add a cup of soup to any whole sandwich | 4.00

Salad

Side Salad - Spring mix, strawberries, feta, pumpkin seeds, drizzled with h/m dressing | 6.00

Entree Salad - Spring mix, strawberries, feta, avocado, candied pecans, drizzled with h/m dressing | 11.00

Add bacon or prosciutto to salad | 4.50 or add smoked salmon to salad | 5.50

Savory Crêpes

Crêpe made with Fairhaven Organic whole wheat flour - white or buckwheat flour available on request. For buckwheat flour add 1.00

1*. Chorizo sausage, organic sunny side up egg, Fontina cheese | 13.00

2*. Two organic eggs, Fontina cheese, apple smoked bacon, avocado, arugula | 15.50

3*. Organic egg, seasonal pesto, burrata, grilled asparagus, arugula, cherry tomatoes | 14.00

4*. Two organic eggs, Wild Pacific smoked salmon, artichoke lemon pesto, avocado, green onion and mascarpone horseradish cream sauce | 16.00

5*. Organic egg, French brie, Italian prosciutto, red wine caramelized onion, Dalmatia orange-fig spread, arugula | 15.00

6. Italian pork sausage, seasonal pesto, Fontina cheese, fried potatoes and onion, mixed lettuce, tossed with h/m Dijon-lemon-honey dressing, fresh cucumber and feta cheese | 16.00

7. Italian prosciutto, French brie, organic honey, topped with seasonal fruits and mixed lettuce tossed with h/m Dijon-lemon-honey dressing | 15.00

8. House-roasted pork loin, Fontina cheese, red-wine caramelized onions, arugula, seasonal fruits, chili-fig spread and candied pecans | 15.50

9. Grilled seasonal veggies, fried-potatoes, Fontina cheese, spinach, tzatziki sauce | 14.00

10. House-roasted pork loin, sautéed spinach topped with creamy mushroom sauce, red wine caramelized onion served with mixed lettuce | 16.00

11. Italian prosciutto (or Wild Pacific salmon), avocado, sun-dried tomato pesto, cherry tomato, feta, mixed lettuce drizzled with olive oil and balsamic glaze | 15.50

12. Chef’s choice | 16.00

13. Crespelle-Italian style oven baked crêpe with sautéed spinach, Wild Pacific salmon, artichoke lemon pesto, green onions, Italian ricotta topped with béchamel sauce and Fontina cheese. Served with side of mixed lettuce (15 min prep.) | 16.50

14. Crespelle-Italian style oven baked crêpe with asparagus, sun-dried tomato pesto, Italian sausage topped with béchamel sauce and Fontina cheese. Served with side of mixed lettuce (15 min prep.) | 16.50

Breakfast without Crêpes (Available all day)

17*. Avocado toast with poached organic egg, arugula, cherry tomatoes, feta, and Nigella seeds, tossed with h/m Dijon-lemon-honey dressing | 12.00

18*. Pierogi (potato and farmer cheese) topped with sunny side up organic egg, diced bacon, green onion and sour cream | 14.50

19*. Turkish Çılbır - poached egg on garlic yogurt with fresh dill, avocado, and fried mini-potatoes, topped with Aleppo pepper olive oil-butter sauce and toasted bread | 12.50

20*. Oven baked fritatta w/2 organic eggs, mini-potatoes, bacon, tomatoes, caramelized onion, topped with Fontina cheese served with side of jam, butter and toasted bread | 14.50

21*. Brunch bowl with poached organic egg over spinach arugula, fried mini-potatoes, asparagus, avocado, tomatoes, feta, tossed with h/m Dijon-lemon-honey dressing (GF) | 14.00

22*. Breakfast plate with 2 scrambled or fried organic eggs, 2 pieces of smoked bacon, side of fried mini-potatoes, side of jam, butter and toasted bread | 13.00

Pierogi

We offer traditional, handmade Polish pierogi at Magdalena’s, topped with caramelized onions and served with a side of sour cream. If you would like your pierogi topped with house-roasted bacon bits, add 4.50. Choice of fillings:

-potatoes and farmer’s cheese

-sauerkraut and mushroom

-beef and pork

Tell us if you prefer them pan-fried or boiled. Ask your server about taking some home for dinner!

large plate (portion of 10) | 18.00

small plate (portion of 6) | 12.00

Sandwiches

We serve our sandwiches on BreadFarm whole grain bread. Sandwiches can also be grilled on request. If you would like sandwich ingredients on a crêpe, ask for chef’s choice.

Oslo: Salmon, arugula, avocado, tomato, artichoke lemon pesto | 13.00/8.25

Paris: Brie, prosciutto, arugula, tomato, fresh cucumber | 13.00/8.25

Roma: Grilled panini with Fontina cheese, caramelized onions, sliced apple, and chili fig jam w/side of greens | 12.00/7.00 veg

Vienna: Brie, bacon, red-wine caramelized onions, fig jam, fresh spinach | 13.00/8.25

Warsaw: House roasted pork loin, whole grain Dijon mustard, pickled onion, tomato and lettuce | 13.00/8.25

1/2 Sandwich and side-salad | 13.00

Sweet Crêpes

32. Jam (strawberry, raspberry, cherry, or apricot) | 4.50

33. Cinnamon, melted butter and sugar | 4.50

34. Belgian dark chocolate and whipped-cream | 9.00

35. Nutella | 8.00 or Nutella and bananas drizzled with dark chocolate | 9.00

36. Caramel (house-made),Belgian dark chocolate, fresh seasonal fruit, topped with whipped cream | 14.00

37. Freshly squeezed lemon juice and sugar | 6.00 or house-made lemon curd | 7.00

38. Fresh seasonal fruit | 11.00

39. Fresh seasonal fruit, mascarpone cream cheese | 12.50

40. Mascarpone cream cheese, lemon curd, fresh seasonal fruit | 14.00

41. Two Polish-style soft crêpes, ricotta cheese, fresh fruit, mascarpone cream cheese | 14.00

42. Cinnamon-roasted apples, vanilla ice-cream, maple syrup | 13.50

43. Crêpe Suzette - fresh squeezed orange juice reduction, Grand Marnier, ice-cream (requires 15 min preparation) | 16.00

Crêpe typically made with low-gluten white flour.

Crêpe can also be made with chocolate batter on request - add 1.00

Add whipped cream or maple syrup to any crêpe | 1.00

Add Greek yogurt, lemon curd or mascarpone cream cheese | 2.00

Add ice cream | 2.00 per scoop

Desserts

Tarts with fresh fruit | 3.00 Choose from the following fillings: Lemon curd, Mascarpone cheese, Nutella, Ice Cream

Fruit cup | 5.00 Bowl of seasonal fruit with Greek yogurt and lemon-curd | 9.00

Extras/Notes

Add meat to any dish | 4.50 (house-roasted pork loin, prosciutto, ham, bacon)

Add Wild Pacific Smoked Salmon to any dish | 5.50

Add mushroom sauce to any crêpe (prep time 10 min) | 4.50

Add mascarpone horseradish cream sauce | 1.50

Prosciutto - Italian style dry-cured ham, thin sliced

Fontina cheese - a semisoft cow cheese with a gentle buttery, nutty flavor.

Burrata - buttery fresh Italian cheese made from a mix of mozzarella and cream.

*consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food borne illness