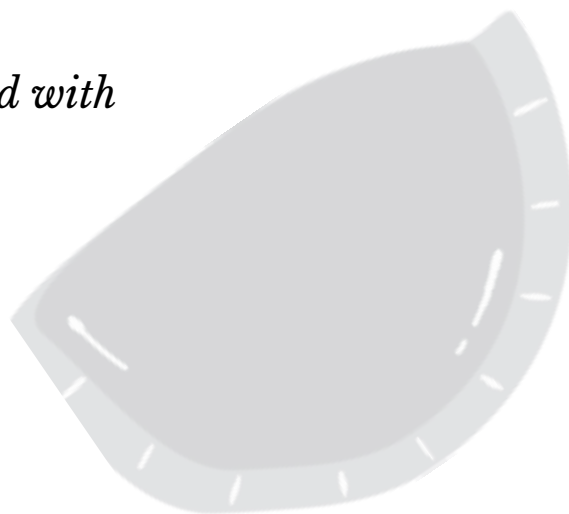


PIEROGI MOUNTAIN

Pierogi are offered a la carte and come topped with sour cream (dairy or vegan) and a side of caramelized onions

2.25 each



Potato Cheddar

Can't mess with a classic! Our most popular pierogi, made with whipped Russet potatoes, Ohio-made Randle's cheddar, cream cheese, smoked paprika and cream

Potato, Sauerkraut & Mushroom ⑤

Winter shiitake mushrooms, sauerkraut, Russet potatoes, onion & garlic. Our most popular vegan pierogi!

Smoked Gouda & Roasted Asparagus

Asparagus spears roasted in extra-virgin olive oil, pureed and blended with potato & smoky and rich Gouda cheese with a touch of lemon, black pepper and garlic

Artichoke & Sweet Pepper Scampi ⑤

Marinated artichoke hearts, roasted red bell peppers, potato, lemon, garlic and white wine stuffed into red dough

Veggie Gyoza ⑤

Our take on the Japanese potsticker dumpling! Stuffed with potato, cabbage, carrot, onion, rice vinegar & toasted sesame oil

Sweet Potato Curry ⑤

Creamy sweet potatoes whipped with nutty coconut cream and yellow Madras curry powder

ALL PIEROGI ONLY 1.50 ALL DAY TUESDAY! (DINE IN ONLY)

STARTERS

Side Salad (V)

Fresh greens, carrots, marinated cucumber, tomato & crispy shallots. Choice of House Ranch, Red Wine Shallot Vinaigrette or Creamy Horseradish dressing 5.25

French Fries (V)

Tossed in our smoky & salty house seasoning. 4 / 6

Sauerkraut Balls (3) (V)

Sauerkraut, apple puree, white wine and spices breaded and deep-fried to a golden brown. Served with Creamy Horseradish 6

Potato Latkes (2) (V)

Fried shredded potato & chive pancakes. Served with sour cream & applesauce 7.50

Cauliflower Bites (V)

Tender breaded florets, deep-fried & tossed in buffalo or chipotle BBQ sauce. Served with celery & House Ranch 10

SAUSAGES

All sausage comes with grilled sauerkraut 9

Smoked Pork Kielbasa (by Butcher & Grocer)

Housemade (V) Kielbasa (seitan)

EXTRAS (V)

Sour Cream (dairy or vegan) / Caramelized Onions / Red Wine Shallot Vinaigrette / House Ranch / Creamy Horseradish / Zesty Lemon Mayo .50

House Hot Sauce .75
(Hot Hungarian & serrano peppers, dill, aromatics)

House Pickles / Vegan Cheese Sauce 1.50

(V) items can be prepared vegan, just ask!

Gift cards, t-shirts & hoodies available

We proudly make most of our menu from scratch

MAINS

Cider Pot Roast - Pasture-raised Ohio beef slow-cooked in spiced apple cider and stock. Served over egg noodles. Topped with smoked paprika, haluski, & green onion 13.50

Chicken Paprikash - traditional Hungarian chicken stew with vegetables and paprika over egg dough dumplings 9.50

Mushroom Stroganoff (V) - minced shiitake mushrooms & onions in a rich gravy over *kopytka* noodles 9.50

Vegan Mac & Cheese (V) - penne tossed in our creamy house made vegan cheese sauce. Topped with vegan kielbasa, diced tomatoes, green onions & toasted panko breadcrumbs 9.50

Haluski (V) - buttery braised cabbage, onions, carrot & radish over *kopytka* noodles 8.50
Add pork or vegan kielbasa 3

Hungarian Poutine (V) - French fries smothered in your choice of gravy, topped with shredded cheddar cheese & green onion

Chicken Paprikash or Mushroom Stroganoff
9.50 / 11.50 - Cider Pot Roast 11.50 / 13.50

SANDWICHES

Sausage Sandwich (V)

Your choice of sausage, served with sauerkraut, caramelized onions, tomato on a toasted Auddino's roll 10.50

Beef Schnitzel Sandwich

A breaded and fried seasoned beef cutlet with sauerkraut, fresh tomato & zesty lemon mayo on a toasted Auddino's roll 9.50

Seitan Schnitzel Sandwich (V)

A breaded and fried tofu-infused seitan cutlet with sauerkraut, fresh tomato & zesty lemon mayo on a toasted Auddino's roll 9.50

ADD A SIDE OF FRIES OR SIDE SALAD TO ANY SANDWICH FOR 3

DESSERTS by PATTYCAKE BAKERY (V)

Fudge Brownie

A decadent gluten-free brownie drizzled with strawberry puree and powdered sugar 6

Carrot Cake Cupcake

Moist and delicious with walnuts and "cream cheese" icing 6

Chocolate Chip Cookie 5

