



SEASONAL SPECIALS 3

	AVAILABLE OPTIONS
Chlodnik Litewski Cold Beet Soup similar to hot borsch, this homemade soup has a base of beet soup broth with sliced pieces of beets, cucumbers, radishes, thickened with kefir and sour cream. Green onion and a dash of dill as a garnish. Served chilled, a dish perfect and refreshing in hot weather. (Available April 1st through November 1st)	Cup: \$7.00 Bowl: \$9.00
Krupnik (Barley Soup) Traditional Polish homemade soup composed of base of barley and slow cooked beef bone stock with sliced celery, potatoes and carrots with the chunks of slow cooked beef. A warm, hearty and filling soup for the chilly days. (Available November 1st through April 1st)	Cup: \$7.00 Bowl: \$9.00
Goulash (Hungarian Style) A hearty, aromatic, slow cooked stew with a generous amount of meat, potatoes and sweet bell peppers with hints of hot paprika, onion and cumin. (available November 1st through April 1st)	Cup: \$10.00 Bowl: \$13.00

APPETIZERS 8

Greek Sampler Platter A combination of three homemade Greek dips: tzatziki, melitzanosalata (eggplant salad) and hummus. Served with pita.	\$20.00
Tzatziki A cup of our tzatziki, made with cucumber, Greek yogurt, garlic, fresh dill and mint. Served with olive oil and pita.	\$12.00
Melitzanosalata A scoop of our melitzanosalata, made with roasted eggplant, garlic, tahini, olive oil and lemon. Served with olive oil and pita.	\$12.00
Hummus A cup of our hummus, made with chickpeas, tahini, lemon juice, garlic and olive oil. Served with pita.	\$12.00
Hummus Platter A scoop of our hummus, served with tomato, kalamata olives, onion, olive oil, two grape leaves and pita.	\$17.00
Grape Leaves Platter Vegetarian grape leaves, Greek Feta cheese, tomato, onion and kalamata olives.	\$17.00
Fruit Bowl Sliced fresh fruit in a bowl, served with or without whipped cream.	\$7.00
Joseph’s Saganaki Flour battered slab of feta, broiled and topped with tomato and bell pepper slices, garnished with kalamata olives, lemon and red pepper flakes.	\$20.00

SOUPS 3

Spicy Coconut Soup	AVAILABLE OPTIONS
Chicken breast, mushrooms, red pepper and green onions in a light, creamy broth.	Cup: \$6.00
	Bowl: \$9.00
Lentil Soup (Vegan)	AVAILABLE OPTIONS
Thick soup with lentil, celery, carrots, fresh herbs, onion, garlic, oregano and lemon juice with small potato cubes.	Cup: \$6.00
	Bowl: \$9.00
Borsch (Vegetarian)	AVAILABLE OPTIONS
Red beet cubes and mushroom filled dumplings in a clear broth.	Cup: \$6.00
	Bowl: \$9.00

SALADS 7

Agnes Salad	\$18.00
Cucumbers, tomatoes, onions and romaine lettuce, topped with sun dried tomatoes and walnuts. Small scoops of tzatziki, melitzanosalata and hummus. Served with pita.	
Marriana Salad (Vegan)	\$18.00
Romaine lettuce with tomatoes, sundried tomatoes, walnuts and a scoop of hummus. Served with pita.	
Chef’s Salad	\$19.00
Cucumbers, tomatoes, onions and romaine lettuce. Served with Greek Feta, croutons and a scoop of tuna. Served with pita.	
Horiatiki	\$10.00
Cubes of cucumber, tomatoes, onions, olives and Greek feta dressed with olive oil, vinegar and lemon juice.	
Greek Salad	AVAILABLE OPTIONS
	Small: \$10.00
	Large: \$16.00
Caesar Salad	AVAILABLE OPTIONS
	Small: \$10.00
	Large: \$16.00
Tuna Salad	AVAILABLE OPTIONS
	Small: \$10.00
	Large: \$16.00

ENTRÉES 7

Golombki Home Special	\$18.00
Cabbage leaves stuffed with ground meat and rice, covered in homemade tomato sauce and green onion. Served with bread.	
Darius’ Favorite	\$24.00
A cup of spicy coconut soup served with a small Greek salad and choice of spinach or feta pie.	
Grace’s Favorite	\$24.00
A cup of borsch served with a small Greek salad and choice of spinach or feta pie.	

Seven Spice Mussels Combo	\$24.00
New Zealand mussels and a slice of toasted bread. Drizzled in Creole spiced butter. Served with a small Greek salad.	
Greek Special	\$20.00
Greek spinach or Feta pie served with small Greek salad and two grape leaves.	
Yemista	AVAILABLE OPTIONS
A fine Greek dish consisting of bell peppers and or tomatoes, both stuffed with ground lamb, rice and various spices. Oven roasted with veggies drizzled with olive oil and topped with crumbled feta.	Full Order: \$25.00
	Half Order: \$18.00
Briam (Vegan)	AVAILABLE OPTIONS
A Greek dish composed of various veggies, topped with herbs and spices, then oven roasted and drizzled with Greek olive.	Plain: \$17.00
	With Feta: \$18.00

POLISH SPECIALS 5

Bigos Hunter’s Stew	AVAILABLE OPTIONS
Traditional Polish dish composed of sauerkraut, cabbage, beets, raisins, prunes and a variety of meats and kielbasa pieces, slow cooked and wine brine with honey.	Cup: \$10.00
	Bowl: \$13.00
Kielbasa Special	AVAILABLE OPTIONS
Kielbasa sausage with a side of cooked sauerkraut, four pierogies, a pickle and mustard. Serve with bread.	Regular: \$20.00
	With Bigos: \$23.00
Bigos Combo	\$23.00
A cup of Bigos Hunter’s Stew, a cup of borsch and four pierogies. Served with bread.	
Golombki Combo	\$23.00
Stuffed cabbage served with four pierogies and bread.	
Kielbasa Sandwich	\$17.00
Sausage and sauerkraut on a baguette served with pickle and mustard or ketchup and chips on the side.	

HOUSE FAVORITES 8

Blueberry Pierogi	AVAILABLE OPTIONS
Stuffed with fresh blueberries and served with brown sugar and sour cream.	Boiled: \$14.00
	Sauteed: \$15.00
Spinach Pie	AVAILABLE OPTIONS
Savory pastry consisting of spinach and feta, wrapped in a filo dough and baked to perfection.	\$12.00
	Add Tzatziki: \$4.00
	Add Grape Leaf: \$1.50
Feta Pie	AVAILABLE OPTIONS
Savory pastry consisting of feta wrapped in a filo dough and baked to perfection.	\$12.00
	Add Tzatziki: \$4.00
	Add Grape Leaf: \$1.50

Pyzzy	AVAILABLE OPTIONS
Silesian dumplings made of potato potato starch and filled with meat.	Regular: \$15.00
	Add Bacon: \$16.00
7 Spice Mussels	\$19.00
New Zealand Mussels and a slice of toasted bread, drizzled in a Creole spiced butter.	
Pierogies	AVAILABLE OPTIONS
Polish dumplings stuffed with one or more choices: Potato and cheese. Kraut and mushroom. Meat.	Boiled: \$14.00
Spinach.	Sauteed: \$15.00
	Add Bacon: \$16.00
	Add Onion: \$16.00
	Add Onion and Bacon: \$17.00
Gyro	AVAILABLE OPTIONS
A Greek style wrap consisting of sliced rotisserie pork meat pork shoulder pork loin red onion, Romain	\$19.00
lettuce and tomato with a scoop of our homemade tzatziki, light drizzle of olive oil, all wrapped in a lightly	Vegetarian Option Available:
toasted pita. A perfect dish if you are on the go or in a mood for handheld food.	\$15.00
	Add Hummus: \$4.00
	Add Melitzanosalata: \$4.00
	Add Feta: \$3.00
Gyro Special	\$24.00
Our Gyro served with a cup of Greek style potato salad.	