

LUNCH - DINNER (CONTINUED)

11AM - CLOSE



SNACKS

ZACUSCĂ DIP (VGN) - 6

fire roasted peppers, eggplant, tomato, onions, spices, served with focaccia or veggies (gf)



VEGGIE FRITTERS (VGN) - 7

2 patties of shredded zucchini, carrots, parsnips, greens and herbs with dilly aioli (vgn)

BULZ (GF) - 6

polenta dumplings filled with gouda cheese, red peppers and sauerkraut, served with sour cream and pico verde

CRISPY FRIED POTATOES (VGN, GF) - 6

dilly aioli (vgn), or garlic aioli
add *crispy sausage bits* +2

PLACHINTA - 7

stuffed flatbread made fresh to order (pick one filling)

feta dill (sour cream)

potato red chili (sour cream)

potato paprika sauerkraut (dilly aioli vgn)

HOT & HEARTY BOWLS

PARSNIP PAPRIKASH (VGN, GF) - 13

hearty vegan stew with zucchini, root veg, lentils, tomatoes and red peppers, served on brown rice quinoa mix

CHICKEN PAPRIKASH (GF) - 13

chicken thighs braised in creamy tomato red pepper sauce, served on brown rice quinoa mix

TOROSH - 14

slow roasted pork shoulder, cabbage, red peppers, onions, with dumplings, toast, sauerkraut, sour cream

SANDWICHES

all sandwiches served with your choice of side:

mustard cabbage slaw • classic potato salad • leafy greens with champagne vinaigrette & croutons • Fresh fruit +2

VERDUGO VEG (VGN) - 12

sautéed kale, garlic, shallots, crimini and shiitake mushrooms, dilly aioli, roasted tomato on house flatbread

TUNA OF THE SEA MELT - 12

albacore tuna, aioli, green onion, celery, house pickles, carrots, sliced tomato, melted swiss, on sunflower poppy seed toast

TURKEY & AVOCADO - 12

sliced smoked turkey breast, provolone, avocado, sliced tomato, green leaf lettuce, vinaigrette, aioli and mustard on ciabatta

MEDITERRANEAN CHICKEN MELT - 12

lemon chicken, monterey jack and feta cheese, spinach, herbs, roasted red peppers, pico verde, zacuscă, on house flatbread

MUFFALETTA - 12

our version of the New Orleans classic - smoked turkey breast, genoa salami, mortadella, swiss cheese, green olives, pickles, on foccacia

ALL DAY SIDES

- fresh fruit - 5
- toast & housemade jam - 3
 - multigrain • sourdough • sunflower poppy seed • gluten free +1
- fresh greens, champagne - 5
 - vinaigrette, croutons
- mustard cabbage slaw - 4
- classic potato salad - 4
- brown rice and quinoa - 4