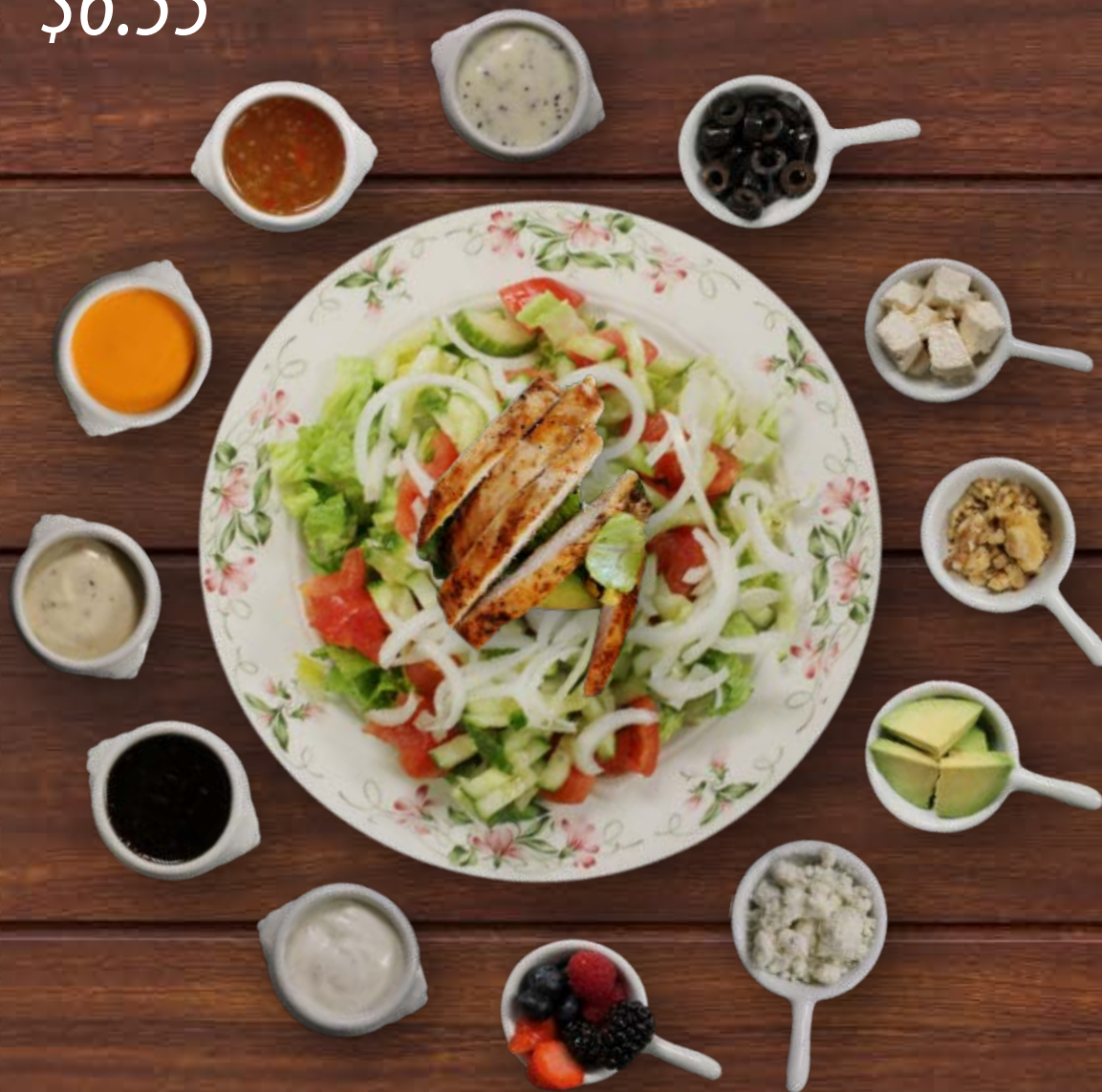


# Fresh Salad

\$6.55



## Dressings

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<i>Russian</i>	<i>Italian</i>
<i>French</i>	<i>Poppyseed</i>
<i>Ranch</i>	<i>Garlic Caesar</i>
<i>Honey Dijon</i>	<i>Thousand Island</i>
<i>Blue Cheese</i>	
<i>Balsamic Vinaigrette</i>	

## Extras - \$1.05 each

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<i>House-made Goat Cheese</i>	
<i>Blue Cheese Chunks</i>	
<i>Avocado</i>	
<i>Fruits</i>	<i>Guacamole +\$3.60</i>
<i>Olives</i>	<i>Hummus +\$3.60</i>
<i>Walnuts</i>	
<i>Bacon</i>	

## Meat

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<i>Chicken</i>	<i>8 oz.</i>	<i>\$6.20</i>
<i>Honey Salmon</i>	<i>8 oz.</i>	<i>\$9.85</i>
<i>Shrimp</i>		<i>\$9.85</i>

# Salads

\$6.00

Spring  
Crab  
Salad



Grape  
Summer  
Salad



Cauliflower  
Mushroom  
Salad



Beet  
Salad



Orchard  
Salad



Spicy  
Carrot  
Salad



Cucumber  
Tomato  
Salad



Marinated  
Cabbage  
Salad



# Soups

sm \$7.20 / lg \$10.95

Uha  
Soup



## **DID YOU KNOW?**

*It is believed that the standard borsch recipe does not exist. Each borsch will taste different depending on who made it. However, there are certain traditions of cooking borsch, which are specific to certain regions.*



Borsch

Cold Borsch  
*Seasonal  
Served w/ Mashed Potatoes*



Mushroom Soup



'Mercimek'  
Vegetable Soup



Chicken Soup