

SALAD \$10.49/EA

ADD A PROTEIN

Grilled Chicken Breast +\$5

*Grilled Shrimp** +\$6 | *Seared Salmon** +\$7



**Arugula Strawberry
Salad**



Caesar Salad



**Beet & Goat Cheese
Salad**

LOADED POTATOES

The Cheesy Melt	\$6.49
Roasted Mushroom Medley	\$6.49
Smoked Lox Delight*	\$9.49
Rotisserie Chicken Supreme	\$9.49



SAUSAGE & HOT DOG SPECIALS \$8.49/EA

Berlin Bite *Classic Gourmet Dog*

Bavarian Banger *Knockwurst*

Vienna Classic *Wiener Sausage*



KIDS' MENU \$5.49/EA

Rainbow Dumplings

Mini Dogs & Crispy Chips

Chicken Fingers & Crispy Chips

Baked Sweet Potato Delight



GOURMANOFF®

SANDWICHES \$9.49/EA

Cured Salmon Croissant*

Rotisserie Chicken & Herb Aioli Croissant

Tangy Light Tuna Croissant

Summer House Days*

Lox & Scallion Cream Cheese

Baltic Bite*

Pickled Herring & Marinated Onions

Black Sea Delight*

Tulka (Sprats) & Onion

Smoked Silence*

Whitefish Salad on Rye

Countryside Classic*

Salo, Mustard & Cornichons



GOURMANOFF® TRADITIONAL DUMPLINGS & PIEROGIES \$8.49/EA

Classic Pork & Beef Dumplings

Chicken Dumplings

Potato & Onion Pierogis

Cabbage Pierogis

Cheese Pierogis

Cherry Orchard Pierogis



DECADENT DESSERTS \$7.49/EA

Golden Syrniki w/ Cherry Preserves

Baked Apple Bliss — Pie à la Mode



Food Allergy Notice: Please be advised that food prepared here contains and may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, shellfish, and sesame. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Section 3-603.11, FDA Food Code.

GOURMANOFF®

BEVERAGES

Juice	\$2.29
Apple, Orange, or Lemonade	
Water	
Saratoga Still	\$1.49
San Pellegrino Sparkling	\$1.89
Soda	\$.99
Coca Cola, Coca Cola Zero, or Fanta	
KVAS TARAS HLIBNIY	\$2.29

DRAFT BEER

12oz \$3.99 // 16oz \$4.99

Blue Moon	Lagunitas IPA
Budweiser	Miller
Corona	Stella Artois
Heineken	

Local special!

Funky Buddha Floridian

SPARKLING

Martini Asti	\$7
Martini Prosecco	\$7
Mionetto Prosecco Rose	\$7
Mionetto Prosecco Brut	\$7

GOURMANOFF®

RED

Don Miguel Gascón Malbec <i>Dry, Argentina</i>	\$8
Gabbiano Chianti <i>Dry, Italy</i>	\$8
Josh Cabernet Sauvignon <i>Dry, USA</i>	\$8
Kindzmarauli <i>Sweet, Georgia</i>	\$11
Meiomi Pinot Noir <i>Dry, USA</i>	\$13
Dozortsev Collection <i>Semi-sweet, Georgia</i>	\$14
San Arturo Barolo <i>Dry, Italy</i>	\$24
Caymus Cabernet Sauvignon Napa <i>Dry, USA</i>	\$49

WHITE

Josh Chardonnay <i>Dry, USA</i>	\$8
Oyster Bay Sauvignon Blanc <i>Dry, New Zealand</i>	\$8
Blue Nun Riesling <i>Semi-sweet, Germany</i>	\$9
Alazanian Valley <i>Semi-sweet, Georgia</i>	\$10

KOSHER WINE

Château Les Riganes Bordeaux	\$10
Château Les Riganes White Bordeaux	\$10
Château Les Riganes Rosé Bordeaux	\$10