



GypsyHideaway.Com - *Maybe we have it, maybe we don't....*



~ Appetizers ~

Fruit & Cheese Tray

An eclectic selection of **fruits and cheeses** from around the world. May include apples, grapes or strawberries. Whatever we feel like.

Parsnip Fritters

These tasty **fritters** could serve as dessert. But of course, the European way is to eat these first. Fried parsnips and pickles in a battered shell will get you ready for the main course

Potato Cakes

Our **potato cakes** are made from fresh potatoes, with a light mix of carrot, parsley & garlic butter
Served with applesauce, sour cream or both!

Slyvan Dumplings are made with scallops wrapped in bacon, treated in a garlic butter sauce and cinnamon

~ Soups, Breads, etc... ~

SOUPS

Chestnut soup with carrots, onion, potato and bay leaves. A light soup with a unique taste

The **Possum soup** is a unique blend of carrots, onions, cloves, parsley and bay leaves taken from a traditional gypsy soup recipe for game. Ok we've substituted possum for buffalo meat.

Cucumber salad is made with thinly sliced cucumbers, carrots, olive oil, tomatoes and garlic mayo.

BREADS

Flowerpot Bread

Our **flowerpot bread** is cooked in the traditional ways with herbs, fennel, brown sugar and flour with a light orange butter glaze and served in a real FLOWER POT!

Wagon Bread

Our signature baked Flour **wagon bread** is a flatbread served with a painting of garlic, lemon and herbs. The perfect starter to eat in pieces while telling stories of your travels.

GYPSY HIDEAWAY

~ Entrees ~

Enchant yourself with our signature **LAMBURGER**

Gyro meat served on sourdough bread with horseradish mustard, cherry mayo, shredded lettuce with sprouts topped with asiago cheese. Accompanied by a side of our very own "Witch Fries".

Delight yourself with our **Gypsy Chicken**

basted with lemon, garlic and black pepper our chicken will leave you flapping your wings. Served with a side of fiddlers rice. If you want it as a sandwich, we'll toss it on some bread if we feel like it.

Prepare yourself for your journey with our **Travelers Stew.**

Hearty beef chunks served in a thick gravy with wine sauce, carrots, onion, potato and spices served in a sourdough bowl. Eat the bowl if you want to, we don't care.

The **Lamb with Herb** *stuffing* is served on grape leaves with a side of roasted plums with bacon and roasted mushrooms. Try this for a taste you won't find elsewhere.

Our **Stuffed Cabbage** *will warm your gypsy heart* by wrapping ground beef, pork, eggs and rice and peppercorns in tomato sauce around leaves of cabbage with a side of artichoke & carrot salad

Veal pancakes *will make you feel at home* served with beggars beans and a side of slyvan salad

The **Fresh Rabbit with Rice** *is served under a light carmel wine sauce and is accompanied by our prized potato mash*

~ Desserts ~

(we use only brown sugar)

Rhubarb Ginger Crisp is a crisp served w/crushed ginger cookies and a hint of orange & cinnamon...

Berry Pudding served with Raspberies, strawberries and blueberries topped w/whipped cream

Musicians Tarts have prunes, pears and raisins in a delicate crust with a lite brandy sauce

Drunkards are square cookies made with wine, sherry and cinnamon

~ Beverages ~

You don't need to be a fortune teller to enjoy our **Gypsy Tea**, served hot

The **Wizards Wash** *is our version of and iced tea to accompany and thirst . Tell you the ingredients, yeah right...(served sweetened or not)*

Other beverage selections available

Merry meet, Merry Part
Merry meet again
(Old Gypsy Saying)