

The Flying Pierogi

A European Inspired Bistro Pub and unique delicatessen serving Chicago- and New York-style street food in Carrboro.

By Jennifer Yourkavitch

You may remember the food truck when it was the place to get pierogis, starting in 2018. In 2024, Jaysen Wilson took his dream to brick and mortar, creating a fun dining experience with authentic flavors. He offers a blend of world cuisines with the imprint of particular U.S. cities and locations.

Mr. Wilson has a lifelong connection to this food. “I’m from New York and I grew up eating Italian, Polish, and German food, plus soul food and southern cuisine because my grandparents are from North Carolina.” In addition to street food, The Flying Pierogi offers traditional deli favorites and southern potato salads, as well as collard greens and succotash for holidays.

Mr. Wilson loves to cook. His mother was a caterer and he grew up in and around food work, putting himself through automotive school while working in restaurants. After working as a technician for Subaru for about 15 years, he returned to his other passion—cooking good food.

“I started off working in a Polish deli before the pandemic. I like food trucks and the location that we had in Durham, and I wanted to bring some of that stuff to the Carrboro area. We landed on pierogies because we can kind of do it a little different by frying them and offer some other Polish delights here while still having something very similar to the [original], the same flavors type of profile. I’ve always wanted a sandwich shop or a deli, and our menu is pretty much just like my favorite foods.”

The Flying Pierogi’s menu offers a variety of pierogies flown in from Chicago (that’s in the name!), along with classic deli offerings: kielbasa sandwich, pastrami sandwich, corned beef sandwich, Polish grilled cheese, a variety of burgers, hot dogs, and sides, along with desserts, sodas, juice, coffee, and a full bar. Regarding the name, he wanted something easy for people to remember.

Have you wondered about that logo? It’s uniquely local, colorful, and clever. A plane that looks like a Wright Flyer is transporting a pierogi and kielbasa over Carrboro.



Not only running the business, Mr. Wilson is also the primary chef.

He has created opportunities through the deli that foster loyalty and support among those who work there. Nate Boreiko, who had been up late smoking meat (which takes 12 – 16 hours) said, “He creates an environment where everyone shares in the success of the business.”

And the food! First up, the cheesesteak (\$14). Your correspondent hails from southeastern PA, a renowned sandwich mecca, and was skeptical at the thought of it. Undaunted, Mr. Wilson donned

an apron, went back into the kitchen, and soon appeared in the serving window where I could see him chopping and frying the steak and vegetables. A familiar, entrancing aroma filled the room and within minutes he brought this beautiful creation to the table.



No disrespect to my homeland but this sandwich was sublime. The cheese, while not whiz, was rich and flavorful, complementing the vegetables and meat in such a way that each element could be tasted even while savoring the alchemy of the whole. Red bell peppers and tomatoes were tucked in the roll along with onions, while sweet peppers graced the top. The vegetables crunched and the bread absorbed the natural juices. No additional sauce here and none needed. [Insert chef’s kiss.]

This gorgeous reuben (\$15) had the requisite pastrami, Russian dressing, and sauerkraut along with spicy brown mustard and melted Swiss cheese on marbled rye bread. You can also get the green relish like the one they serve at Katz’s Delicatessen in New York City.



The eponymous flying pierogies (\$15 for six), on a bed of arugula with balsamic, do not disappoint. Crispy outside and you can choose from nine fillings, with more than half vegetarian.

The Flying Pierogi serves a variety of hot dogs. This Chicago Dog (\$7) came on a toasted poppy seed



Jaysen Wilson, Owner, Manager, and Head Chef of The Flying Pierogi



roll with tomatoes, sport peppers, small-diced white onions, mustard, relish, and a pickle spear on top, then sprinkled with celery salt. The pickle’s sour interacts with, even antagonizes, the sharp onion. Yes, there’s a place beyond delicious.

The Flying Pierogi is open Monday – Wednesday 11am – 7pm; Thursday 11:30am – 7pm; Friday 11am – 10pm; Saturday 11am – 8pm; and is closed Sunday. They host a trivia night every other week: December 5 and 19, and January 2, 16, and 30. Take out and catering services are also available. Call 919-869-7036; email Support@FlyingPierogi.com; or order on the website: flyingpierogi.com.

