

## APPETIZERS

- add smoked pork belly to anything +5

House-made black bread, scallion butter 5

House-made pickles assortment 16

House-cured salo, black bread 16

House-cured fish board with crepes 29

Borscht soup, beets, carrots, onions, sour cream 11  
vegetarian or beef

Solyanka soup, smoked ham, olives, tomatoes 11

Salad "Olivier", potatoes, peas, eggs, carrots 13  
vegetarian or chicken +1 or bologna +1

"Shuba" - dressed herring, beets, potatoes, eggs 17

"Greek" salad, bell pepper, olives, tomatoes, feta 15  
vegetarian or ham +1

## KHACHAPURRI

house-made sourdough cheese-y bread  
- allow extra 20 min for baking -

Classic sourdough adjaruli 19

Mushroom, aioli +4

Bacon, arugula, tomato +5

Crab meat, celery, aioli +7

## MAIN COURSE

Brunch Eggs, salad, bacon, fries 15  
scrambled +1 or sunny-side up or over-easy

"Oladushki" pancakes, sour cream, berries 17

Veal & pork dumplings, paprika, dill 16

Potato vareniki, caramelized onions 17

Cured salmon buterbrod, scallion butter 17

Pan-fried mushrooms & potatoes, egg, bacon 19

## HOMEMADE DESSERT

Syrniki - farmer's cheese pancakes 12

Honey cake with berries 12



Eating raw / undercooked meat may cause food-borne illness.  
Please, limit your visit to 1.5 hours.  
Automatic gratuity will be added for parties of 6+.

## MIMOSA BAR

### GLASS OF MIMOSA 8

sparkling wine + juice of your choice

### MIMOSA CARAFE 18

sparkling wine + juice of your choice

### BRUNCHED OUT 29

main course + carafe of mimosa

### DIY MIMOSA PARTY 30

bottle of sparkling wine + carafe of juice

## STOPOCHKA 90

Choose Flavor of Infusion 10oz Carafe + Choose 3 Plates Zakuski  
~5 shots

Horseradish

Bashkirian Honey

Black Currant

Dill & Pepper

Peach

Mandarin

Crab Apple

Clear

Pickles

Salo

Salad "Olivier"

"Shuba" - dressed herring

Fish board (+15)

Classic Khachapurri

Veal & Pork Dumplings

Potato Vareniki

Potatoes & Mushrooms