



SOUPS

- Borscht** 14
Traditional Russian Beet Soup.
- Gribnoi (v)** 14
Wild Mushrooms And Barley In A Hearty Broth.
- Frikadelka** 14
A Light Broth With Delicate Chicken Meatballs.
- Seasonal**

TRADITIONAL RUSSIAN SALADS	
Olivier 15 Chicken, Potato, Carrot, Onion And Peas In A Light Mayonnaise.	
Vinegret (v) 14 Roasted Beet, Potato, And Pickle Salad In Sunflower Oil.	
Shuba 17 House Pickled Herring Diced; Layered With Egg, Beet, Potato, Carrot, Onions.	
Eggplant Caviar (v) 15 Puree Of Roasted Eggplant, Tomato, & Peppers.	
Russian Trio 30 Olivier - Vinegret - Shuba	

SIGNATURE SALADS

- Garden (v)** 15
Fresh Vegetables Tossed In Vinegar And Oil.
- Duck** 19
Arugula, Sliced Duck Breast And Poached Pear.
- Babushka** 16
Cucumber, Tomato, And Dill Tossed In Sour Cream.
- Prawn & Avocado** 20
Chopped Prawns In An Avocado And Mango Melange.
- Tomatoes & Bryndza** 15
Slices Of Feta And Tomato Drizzled In Balsamic.

SIDES

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|---------------------------------|------------------------------|
| Kasha & Mushrooms 10 | Mashed Potatoes 6 |
| Sauteed Mushrooms 8 | Home style potatoes 6 |
| Buckwheat Kasha 6 | French Fries 6 |
| Kapusta 6 | Grilled vegetables 8 |

POULTRY

- Chicken Kiev** 31
Bone-in Chicken Breast Filled With Herbed Butter, Lightly Breaded, And Baked. Served With Creamy Mashed Potatoes.
- Duck A la Russe** 33
Crispy Pan-Seared Duck In A Plum Reduction.
- Tabaka** 32
Roasted Cornish Hen, Split; Topped With Garlic Butter, And Home Fries.
- Pozharsky** 26
Breaded Plump Chicken Cutlet, Served With Mashed Potatoes And A Mushroom Gravy.
- Chicken Shashlik** 28
Grilled Chicken Thighs Marinated In Georgian Spices.

FISH

- Seafood Blinichiki** 29
Shrimp And Scallops Wrapped In Blini With A Light, Creamy Saffron Sauce.
- Grilled Salmon** 30
With Seasonal Vegetables.
- Branzino** 33
Served Whole Or Filleted With Grilled Vegetables.

APPETIZERS - COLD

- Fish Platter** 34
Assortment Of Smoked Fish And Cured Salmon, Served With Blini.
- Salmon Blini** 26
Our House-Cured, Thin Sliced Salmon Served On Blini With Chopped Egg, Red Onion, Capers, And Sour Cream.
- Russian Charcuterie Plate** 30
Homemade Roulettes, Bastruma, Beef Tongue, And Smoked Meats.
- Salo** 21
Thin Slices Of Cured Berkshire Fatback On Toasted Russian Black Bread With Spicy Russian Mustard.
- Herring** 16
Fillet Of Baltic Herring, Boiled Potatoes And Pickled Red Onions.
- Bastruma** 17
House Dried Beef With Georgian Spices
- Pickled Vegetables (v)** 16
Pickles, Cabbage, Cherry Tomatoes, And Apples.
- Marinated Mushrooms (v)** 16
Wild Mushrooms In A Special House Marinade.
- Beef Tongue** 27
Thinly Sliced With A Spicy Horseradish Sauce.
- Kholodetz** 19
Beef In A Delicate Aspic.

APPETIZERS - HOT

- Pelmeni** 18
Choice Of Handmade Veal or Siberian Dumplings Served In A Light Chicken Broth.
- Vareniki (v)** 19
Potato Dumplings Pan Fried With Mushroom & Onions.
- Khachapuri** 20
A Savory Georgian Cheese Pastry.
- Mushroom and Potatoes (v)** 22
Wild Mushrooms, Onions, And Homestyle Potatoes.
- Deruny** 15
Pan Fried Potato Pancakes.
- Dolma** 19
Grape Leaves Stuffed With Lamb And Rice.
- Pirozhok (v)** 6
Choice Of Potato & Onion, Potato & Mushroom, Spinach, Or Cabbage.
- Beef Pirozhok** 7
- Mushroom Vol-Au-Vent** 17
Creamy Wild Mushrooms In A Pastry Shell.
- Kulebyaka** 27
Salmon Filet With Vegetables And Herbs Wrapped In Puff Pastry.
- Pelmeni Stroganoff** 29
Siberian Or Veal Dumplings Topped With Beef Stroganoff.
- Vegetable Stew** 27
Medley of vegetables stewed with Georgian spices. Add Short Rib +3

MEAT

- Karski** MP
Grilled, Marinated Double Cuts Of Lamb In Georgian Spices.
- Braised Short Rib** 34
Tender Short Rib Braised In Port Wine Served With Creamy Mashed Potatoes.
- Beef Stroganoff** 32
Strips Of Tenderloin In A Mushroom Cream Sauce. Served With Egg Noodles.
- Lamb Country Style** 35
Simmered In A Red Wine Reduction With Peppers And Herbs, Served Over Kasha.
- Golubtzi** 27
Braised Veal And Pork Wrapped In Cabbage Leaves.

* Please Inform Your Server Of Any Food Allergies
** 18% Gratuity Added For Parties Of 6 Or More