



SIGNATURE SALADS

- Garden (v)** 16
Fresh Vegetables Tossed In Vinegar And Oil.
- Duck** 20
Arugula, Sliced Duck Breast And Poached Pear.
- Babushka** 17
Cucumber, Tomato, And Dill Tossed In Sour Cream.
- Prawn & Avocado** 21
Chopped Prawns In An Avocado And Mango Melange.
- Tomatoes & Bryndza** 16
Slices Of Feta And Tomato Drizzled In Balsamic.

TRADITIONAL RUSSIAN SALADS

- Olivier** 15
Chicken, Potato, Carrot, Onion And Peas In A Light Mayonnaise.
- Vinegret (v)** 15
Roasted Beet, Potato, & 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** 32
Olivier - Vinegret - Shuba

MEAT

- Karski** MP
Grilled, Marinated Double Cuts Of Lamb In Georgian Spices.
- Braised Short Rib** 36
Tender Short Rib Braised In Port Wine Served With Creamy Mashed Potatoes.
- Beef Stroganoff** 33
Strips Of Tenderloin In A Mushroom Cream Sauce. Served With Egg Noodles.
- Lamb Country Style** 38
Simmered In A Red Wine Reduction With Peppers And Herbs, Served Over Kasha.
- Golubtzi** 30
Braised Veal And Pork Wrapped In Cabbage Leaves.

POULTRY

- Chicken Kiev** 32
Bone-in Chicken Breast Filled With Herbed Butter, Lightly Breaded, And Baked. Served With Creamy Mashed Potatoes.
- Duck A la Russe** 34
Crispy Pan-Seared Duck In A Plum Reduction.
- Tabaka** 33
Roasted Cornish Hen, Split; Topped With Garlic Butter, And Home Fries.
- Pozharsky** 27
Breaded Plump Chicken Cutlet, Served With Mashed Potatoes And A Mushroom Gravy.
- Chicken Shashlik** 29
Grilled Chicken Thighs Marinated In Georgian Spices.

FISH

- Seafood Blinichiki** 32
Shrimp And Scallops Wrapped In Blini With A Light, Creamy Saffron Sauce.
- Grilled Salmon** 31
With Seasonal Vegetables.
- Branzino** 34
Served Whole Or Filleted With Grilled Vegetables.
- Kulebyaka** 33
Salmon Filet With Vegetables And Herbs Wrapped In Puff Pastry.

SOUPS

- Borscht** 14
Traditional Russian Beet Soup.
- Gribnoi (v)** 15
Wild Mushrooms And Barley In A Hearty Broth.
- Frikadelka** 14
A Light Broth With Delicate Chicken Meatballs.

APPETIZERS - COLD

- Fish Platter** 38
Assortment Of Smoked Fish And Cured Salmon, Served With Blini.
- Salmon Blini** 28
Our House-Cured, Thin Sliced Salmon Served On Blini With Chopped Egg, Red Onion, Capers, And Sour Cream.
- Russian Charcuterie Plate** 31
Homemade Roulettes, Basturma, Beef Tongue, And Smoked Meats.
- Salo** 23
Thin Slices Of Cured Berkshire Fatback On Toasted Russian Black Bread With Spicy Russian Mustard.
- Herring** 18
Fillet Of Baltic Herring, Boiled Potatoes And Pickled Red Onions.
- Basturma** 19
House Dried Beef With Georgian Spices
- Pickled Vegetables (v)** 18
Pickles, Cabbage, Cherry Tomatoes, And Apples.
- Marinated Mushrooms (v)** 17
Wild Mushrooms In A Special House Marinade.
- Beef Tongue** 28
Thinly Sliced With A Spicy Horseradish Sauce.
- Kholodetz** 20
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** 21
A Savory Georgian Cheese Pastry.
- Mushroom and Potatoes (v)** 24
Wild Mushrooms, Onions, And Homestyle Potatoes.
- Deruny** 16
Pan Fried Potato Pancakes.
- Dolma** 20
Grape Leaves Stuffed With Lamb And Rice.
- Pirozhok (v)** 7
Choice Of Potato & Onion, Potato & Mushroom, Spinach, Or Cabbage.
- Beef Pirozhok** 8
- Mushroom Vol-Au-Vent** 18
Creamy Wild Mushrooms In A Pastry Shell.
- Pelmeni Stroganoff** 30
Siberian Or Veal Dumplings Topped With Beef Stroganoff.
- Vegetable Stew** 28
Medley of vegetables stewed with Georgian spices. Add Short Rib +3

SIDES

- Kasha & Mushrooms** 11
- Plain Blini (5 Pieces)** 8
- Buckwheat Kasha** 8
- Kapusta** 8
- Mashed Potatoes** 8
- Home Style Potatoes** 9
- French Fries** 8
- Grilled Vegetables** 9
- Russian Black Bread** 2

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