

FOR THE TABLE

VARENIKI 14

PIEROGI WITH POTATOES, CABBAGE OR FARMER
CHEESE (DOZEN)

PELMENI 15

CHOISE OF CHICKEN OR BEEF & PORK
DUMPLINGS (DOZEN)

CHEBUREKI

TWO TURNOVERS, CILANTRO AND MIX OF
GEORGIAN SPICES

LAMB 15
CHICKEN 12

CHOPPED BEEF LIVER PATE 12

HOUSE CURED HERRING 13

GARLIC PAN FRIED POTATOES 16

MEAT BLINTZES 16

FOUR ROLLED CREPES WITH CHICKEN, SOUR CREAM

BEEF TONGUE 18

BOILED WITH HERBS, CHILLED AND SERVED WITH
GARLIC MAYO

CALAMARI FRIED 15

COCKTAIL SAUCE, SRIRACHA AIOLI

SOLINYA 12

SEASONAL PICKLED AND MARINATED
VEGATEBLE PLATE

SOUPS & SALADS

UKRAINIAN HOT BORSCHT 10

BEETS, CHICKEN, CABBAGE, CARROTS AND
GREENS

KHARCHO 12

TRADITIONAL GEORGIAN LAMB AND RICE
SOUP

POTATO SALAD 17

EASTERN EUROPEAN POTATO SALAD WITH
BAKED CHICKEN, PEAS, CARROTS, EGGS,
PICKLES, MAYO DRESSING

UKRAINIAN BEET SALAD 15

BEETS, POTATOES, CARROTS, PICKLES, GREEN
ONIONS, PEAS, VINAGRETTE DRESSING

SHAVED CABBAGE 12

CABBAGE, CARROTS, DILL, TOSSED WITH O&V

SHOPSKA SALAD 14

TOMATOES, CUCUMBERS, BELL PEPPERS,
ONIONS, FETA, OREGANO & BALSAMIC
VINAIGRETTE

KHERSON SUMMER SALAD 14

TOMATOES, CUCUMBERS, RADISH, GREEN
ONIONS & SOUR CREAM DRESSING

MEAT & FISH

BEEF STROGANOFF 28

FILLET OF BEEF, SOUR CREAM-TOMATO SAUCE,
MUSHROOMS, OVER NOODLES

CABBAGE ROLLS 31

CABBAGE LEAVES STUFFED WITH GROUND
CHICKEN & BEEF IN TOMATO SAUCE, SOUR
CREAM

LAMB STUFFED BELL PEPPERS 33

GROUND LAMB WITH ROOT VEGGIES,
TOMATO SAUCE, SOUR CREAM SIDE

CHICKEN TAPAKA 31

CRISPY PRESSED PAN ROASTED CORNISH HEN,
GARLIC BUTTER, FRIES

LAMB UKRAINIAN KEBAB 33

ALL NATURAL GRASS FED LAMB

CHICKEN UKRAINIAN KEBAB 26

FREE RANGE CHICKEN

GRILLED SALMON 32

GRILLED ALASKAN SALMON, SHAVED BEET
SALAD, GRILLED ASPARAGUS

BESSARABIAN PAN FRIED FISH 31

CHEF'S CHOICE FLOUR DUSTED PAN FRIED FISH,
GRILLED ASPARAGUS, SHAVED CABBAGE SALAD

DESSERT

NAPOLEON CAKE 12

TRADITIONAL EASTERN EUROPEAN DESSERT OF
LAYERED BUTTERY PUFF PASTRY WITH SWEET
CREAMY CUSTARD

HONEY CAKE 13

CARAMELIZED HONEY FLAVORED LAYERS WITH
SWEET CREAM

CHERRY VARENIKI 14

PIEROGIES WITH SWEET TART CHERRIES,
CHERRY SAUCE

FARMERS CHEESE BLINTZES 16

FOUR BLINTZES, HOUSE-MADE CHERRY SAUCE

ASSORTED GELATO 8

ASK YOUR SERVER FOR CURRENT AVAILABILITY

FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN
THE FOLLOWING INGREDIENTS: MILK, EGGS, WHEAT,
PEANUTS, AND TREE NUTS

WINE | BY THE GLASS

WHITE

PINOT GRIGIO	10
MATTEO BRAIDOT 2020, ITALY	
SAUVIGNON BLANC	13
TIKI ESTATE 2022, NEW ZEALAND	
CHARDONNAY	11
PARIS VALLEY 2018, PASO ROBLES	
PROSECCO	12
CANTINE BORGA 2023, ITALY	
ROSE	14
PIERRE & ANTONIN 2022, FRANCE	
MOSCATO D'ASTI	10
VALLEBELBO VAN GOGH 2021, ITALY	

HOUSE VODKA INFUSIONS

CHERRY	7/12
TART CHERRY VODKA INFUSION	
SEASONAL	7/12
SEASONAL VODKA INFUSION	
HORSERADISH & HONEY	7/12
HORSERADISH & HONEY VODKA INFUSION	
ALL 3 FLIGHT	15
CHERRY, HORSERADISH & HONEY. SEASONAL VODKA FLIGHT	

CRAFT COCKTAILS

KHERSON WATERMELON MOJITO	14
WHITE RUM, MINT, LIME, WATERMELON	
COMPOTE COCKTAIL	12
HOUSEMADE SEASONAL COMPOTE WITH UKRAINIAN VODKA, ICED LONG DRINK	
NEIGHBOR'S APPLE MULE	12
KOZAK VODKA, LIME, APPLE CIDER, GINGER	
HIGHLANDHATTEN	16
WOODFORD RESERVE, ANTICA FORMULA, DRY CURACAO, PEACH BITTERS	
APEROL SPRITZ	14
APEROL, BORGA PROSECCO	
HUGO SPRITZ	14
APEROL, BORGA PROSECCO	
WIEN ESPRESSO MARTINI	14
JULIUS MEINL ESPRESSO, KETTEL ONE VANILLA, BAILEYS, ESPRESSO LIQUOR	

RED

CABERNET SAUVIGNON	12
CHIME CELLARS 2020, WASHINGTON	
COTES DU RHONE	11
CELLIER DES DAUPHINS 2019, FRANCE	
CHIANTI	12
FATTORIE PARRI 2017, ITALY	
MALBEC	12
FUNCKENHAUSEN 'LA ESPERA' 2020, ARGENTINA	
ZINFANDEL	14
PAINTED FIELDS 2021, CALIFORNIA	
PINOT NOIR	11
CHIME CELLARS 2020, WASHINGTON	

BOTTLED BEER

LVIVSKE 1715	8
LAGER, UKRAINE	
ZLATA PRAHA	7
LAGER, CZECH REPUBLIC	
GRICKA VJESTICA	8
DOPPELBOCK, CROATIA	
CRNA KRALJICA	8
DARK LAGER, CROATIA	

DRAFT BEER

OBOLON PREMIUM	10
LAGER, UKRAINE	
HEINEKEN	10
LAGER, NETHERLANDS	
HAKER PSCHORR	10
WEISEE, GERMANY	
REVOLUTION ANTI-HERO	11
IPA, USA	

CORKAGE FEE 20