

CHITO GVRITO

NIBBLES

BREADS...8
rustic white, sourdough (p)
nuts & seeds (gf)

BLISTERED PEPPERS...10
shishito, roasted pepper
harissa, five spice salt (p)

CHILI POTATO CRISPS...10
summer savory, spicy
adjika aioli (p)

PICKLES...10
jonjoli blossoms, gherkins,
green tomato, garlic (p)

SMALL PLATES & SHARES

AUBERGINE ROLLS.....14
walnut fenugreek garlicky paste, cilantro, pomegranate (p)

BEETROOT TARTARE.....14
baked beet, walnut, fenugreek, cilantro, pomegranate (p)

RICOTTA TOMATO SALAD.....17
local grape tomato, spring onion, basil, mint oil, sourdough (vg)

GEORGIAN SALAD.....15
local tomato, cucumber, opal basil, cilantro, cheese, pesto (p)

POTATOES & MUSHROOMS.....15
pan-fried country potato, shiitake, tarragon, fennel (p)

VEGETARIAN BORSCH.....15
beetroot, cabbage, fresh dill, opal basil, sour cream,
nuts & seeds bread, sulguni

FRESHLY BAKED STUFFED BREADS

ADJARULI KHACHAPURI.....18
open-faced cheese pie, farm egg, local butter (vg)

IMERULI KHACHAPURI.....17
traditional cheese-stuffed flatbread (vg)

THIN-CRUST MEGRELIAN KHACHAPURI.....19
cheese-stuffed flatbread, cheese crumble top (vg)

KUBDARI—MEAT PIE.....22
hand-chopped beef & pork, caraway, blue fenugreek

KHACHAPURI ON A SKEWER.....22
homemade cheese wrapped in dough, adjika oil (vg)

LOBIANI—BEAN STUFFED PIE.....18
crushed beans, summer savory, caramelized shallots (p)

-Add bacon.....+2

HOMEMADE DUMPLINGS—KHINKALI

LAMB & BEEF.....18
soup dumplings with opal
basil, tarragon, mint

PORK & BEEF.....18
soup dumplings with fresh
herbs & caraway

BEEF.....18
soup dumplings with fresh
herbs & caraway

CHEESE-KVERI.....18
buttery crème-fraîche sauce
mint oil (vg)

CHAR-GRILLED MEATS—MTSVADI

FREE-RANGE CHICKEN.....23
local chicken breast cubes, fresh herbs,
pomegranate, green plum sauce (gf)

SKEWER-GRILLED FISH.....30
scottish salmon cubes, almond fenugreek
baje dip, fresh herbs, pomegranate(gf)

HERITAGE PORK.....22
marinated pork shoulder, shallot & garlic
fingerling home-fries, red plum sauce (gf)

EVERYDAY BRUNCH

SHAKSHUKA IN CHEESE GRITS - CHIRBULI.....15
2 poached farm eggs, stewed tomato shallot & herbs,
opal basil, cheesy creamy grits (vg)

CHILI FOLDED EGGS.....14
buttery folded eggs, red chili adjika "harissa" sauce,
fresh herbs, toasted sourdough (vg)

MAIN PLATES

KUPATI.....24
beef & pork sausage, caraway, barberry,
home-fries, onion, pomegranate (gf)

"PORCUPINE" MEATBALLS.....17
beef & pork, rice, tomato broth, creamy
polenta, sulguni (gf)

GEORGIAN SHRIMP 'N GRITS.....22
shrimp, white wine, walnut fenugreek
garlic sauce, cheese polenta (gf)

SIDES

COUNTRY POTATOES shallot, garlic, fennel (p)(gf)..... 10

BROCCOLINI crushed walnut, blue fenugreek (p)(gf)..... 10

OYSTER MUSHROOMS tarragon, garlic, fennel (p)(gf)..... 10

MARKET GREENS grilled asparagus or baby leeks (p)(gf).. 10

(gf) gluten free | (p) plant-based | (vg) vegetarian

DESSERTS

IDEALI CAKE.....11
layered honey walnut cake, dulce de leche

ZESTY DRUNKEN ALMOND CAKE.....10
citrus zest, thickened milk brandy sauce

BLUEBERRY TARTLETTE.....11
caramel custard cream, fresh local berries

SUNDAY SUPPER Join us for family-style Ojakhuri dinner every Sunday, 4 p.m.-close, \$35 per person

Please let us know if you have any food allergies.

• LUNCH | WINTER •

There is a 22% service charge for parties of 8 or more.

"Spending on feasting and wine is better than hoarding our substance. That which we give makes us richer, that which is hoarded is lost." —SHOTA RUSTAVELI

HOUSE WINES

RKATSITELI (white)
Tiko Estate, Kakheti, Georgia
oak, stainless steel
carafe ...16 | glass ...12

AMIDASTURI (orange)
Casreli, Kakheti, Georgia
qvevri (o)
carafe ...17 | glass ...13

SAPERAVI-CABERNET (red)
Vaziani, Kakheti, Georgia
stainless, oak
carafe ...16 | glass ...12

SPARKLING

PROSECCO TREVISO, BRUT 39 12
Veneto, Italy

PROSECCO ROSÉ, MILLESIMATO 39 12
La Gioiosa, Veneto, Italy

WHITE

RKATSITELI 16 12
Kondoli, Kakheti, Georgia, *stainless steel*

CHARDONNAY 16 12
Sky side, Napa, California, USA, *stainless steel*

CHILLED RED & ROSE

BEACH BY WHISPERING ANGEL 17 13
Gvantsa's Wine, Khakheti, Georgia, *qvevri (ls)*

KHIDISTAURI 17 13
Alphabet Wines, Kartli, Georgia, *40/60 red-white blend*

ORANGE (AMBER, SKIN CONTACT)

AMIDASTURI 17 13
Casreli, Kakheti, Georgia, *qvevri*

RKATSITELI-MTSVANE 16 12
Dila-O, Kakheti, Georgia, *qvevri*

RED

SAPERAVI 16 12
Dila-O, Kakheti, Georgia, *qvevri, stainless steel (n) (ls)*

CABERNET SAUVIGNON 16 12
Sky side, Napa, California, USA, *stainless steel, oak*

SAPERAVI 16 12
Chateau Mukhrani, Kartli, Georgia, *stainless steel*

KINDZMARAULI 16 12
De' wino, Batono, Kakheti, Georgia
stainless steel, semi-sweet

LUNCH COCKTAILS

ST-GERMAIN EMPRESS 15
Empress 1908 Gin, St-germain, tonic, citrus, mint

VIKKI'S PROPPER G&T 15
Victoria Pink Gin, seasonal berries, tonic, citrus

PASSION ITALIANO 14
Prosecco Treviso, passion fruit, St-Germain, lemon

MIMOSA 13
Prosecco Treviso, freshly squeezed orange juice

NUTTY EXPRESS 16
Finlandia vodka, Lavazza, Kahlua, walnut infusion

GEORGIAN OLD FASHION 15
Woodinville Bourbon, walnut infusion, Aromatic bitters

VERMONT LEMONADE 16
Finlandia vodka, pink grapefruit, maple syrup, thyme

KIR ROYAL 13
Prosecco Treviso, Chambord, citrus

PURPLE PIMM'S 15
Pimm's, Gin Lane 1971, Opal basil, Ginger ale, citrus

NON-ALCHOLIC

HOMEMADE BERRY COMPOTE 14 4
pitcher/bottle glass

BORJOMI MINERAL WATER 5 n/a

SAN PELLEGRINO | EVIAN 6 n/a

GEORGIAN SODA pear or tarragon 9 n/a

COFFEE AND TEA

ESPRESSO or AMERICANO 5
Lavazza Blue

CAPUCCINO or LATTE 6
Lavazza Blue

POT OF LOOSE-LEAF TEA 6
Georgian Gurieli: Black, Green, or Wild Mint

CUP OF TEA 5
Harney & Sons: English Breakfast, Earl Gray Supreme, Japanese Greene Sencha, or Egyptian Chamomile

BEER

HB HOFBRAU ORIGINAL German Pilsner 7

FOUNDERS ALL DAY IPA Detroit Seasonal Ale 7

HAPPY HOUR Enjoy 4 Khinkali +1 drink - \$20, or try our Georgian Dozen - \$40, Monday to Friday, 3-6 p.m.