

## SETTING THE TABLE

### COLD

#### Jonjoli Salad 7

*jonjoli, fresh and house-pickled cucumber, onion, green tomato, fresh herbs and sunflower*

#### Pickle Assorti 7

*house-pickled green tomato, red cabbage, turkish peppers, cucumbers*

#### Eggplant Nigvzit 8

*eggplant rolls stuffed with walnut-garlic paste, coriander, blue fenugreek, cilantro*

#### Tiflis Salad 10

*salad greens, cucumber, tomato, crumbled guda cheese, fresno pepper, lemon-tarragon dressing*

#### Kutaisi Salad 12

*tomato, cucumber, basil, red onion, cubanelle pepper, walnut dressing*

#### Beets Tkemalit 12

*salt-roasted beets, grilled fennel, toasted hazelnuts, georgian-spiced yogurt and red tkemali vinaigrette*

#### Pkhali Assorti 12

*seasonal pâtés of vegetables minced with walnuts, garlic, and herbs, served with house-made breads*

#### House Spreads 5 / 12

*soft cheese 'nadughi', roasted pepper 'bulgaruli', roasted eggplant 'badrijani', house-made breads*

#### Supra Tasting Board 25

*seasonal vegetable pâté pkhali, housemade pickles, eggplant nigvzit, bulgaruli and badrijani spreads, georgian cheeses, house-made breads*

### HOT

#### Chvishtari 7

*fritters of corn and smoked sulguni, lemon-mint yogurt sauce, red ajika*

#### Potatoes Ojakhuri 7

*gold potatoes, utskho suneli spice, caramelized onion*

#### Soko Ketse 10

*cremini mushrooms stuffed with housemade sulguni cheese*

#### Cauliflower Satsivi 10

*roasted cauliflower, walnut sauce, fresh herbs*

#### Ghomi 10

*white cornmeal, smoked sulguni*

#### Lobio Kotanshi 10

*red beans stewed with traditional spices, house-made pickles, cornbread mchadi*

#### Chkhirtma 10

*silky chicken soup, cilantro, black pepper*

#### Megruli Kharcho 16

*local bison stewed in thick tomato-walnut sauce*

#### Mussels Pomodorit 12

*p.e.i. mussels, broth of tomato and fresh herbs, crumble of fried mchadi, walnut and lemon zest*

#### Lamb Chakapuli 14

*lamb in broth of sour plum tkemali, white wine, tarragon and other fresh herbs*

#### Pork Neknebi 14

*house-smoked baby back ribs, ajika glaze, pickled cabbage slaw*

#### Kupati 15

*pork and beef sausages, with salad of fennel, charred cubanelle and grilled onion, georgian-spiced mustard*

## KHACHAPURI

(AND OTHER BREADS)

#### Imeruli 13 / 16

*stuffed cheese bread*

#### Megruli 14 / 18

*imeruli, extra cheese on top*

#### Ajaruli 15

*boat-shaped cheese bread, organic egg*

#### Sokos Khachapuri 15

*stuffed cheese bread, topped with oyster and cremini mushrooms, fresh tarragon and dill*

#### Pkhlovani 13

*imeruli, stuffed with cheese, spinach and herbs*

#### Lobiani 12

*white bean filling, served with green ajika*

#### Kubdari 15

*spicy pork and beef filling*

#### Breads 3

*shotis puri fresh from our toné oven, cornbread mchadi, sunflower aioli*

## KHINKALI 10 / 18

(SOUP DUMPLINGS - 3/6 PCS)

*Please ask your server for today's selection. Allow 20 minutes for preparation.*

## LARGER PLATES TO SHARE

#### Chicken Mtsvadi 22

*marinated in sour cream, with house-pickled cabbage slaw, tkemali*

#### Pork Mtsvadi 22

*marinated in white wine, with house-pickled cabbage slaw, tkemali*

#### Lyulya Kebab 22

*ground lamb kebab, grilled khachapuri-dough flatbread, satsebeli*

#### Shila Plavi 15 / 30

*risotto-style rice, sauteed oyster and cremini mushrooms*

#### Grilled Bostneuli Platter 25

*fennel, cubanelle pepper, potato, beets, mushrooms, cabbage salad, guda dressing, green tkemali, satsebeli*

#### Mixed Grill Platter 30

*three kupati, pork neknebi & grilled chicken wings, served with potatoes, green tkemali, guda dressing, satsebeli*

#### Whole Grilled Fish MP

*fresh herbs, pepper-red onion salad, nasharapi sauce*

#### Lamb Neknebi 45

*five lamb chops, svanuri salt rub, carrot-cucumber-feta salad, tkemali*

#### Chkmeruli 18 / 28

*half or whole roasted chicken, creamy garlic sauce, traditional breads*

#### Beef Chashushuli 30

*braised beef, wild mushrooms, charred tomato sauce, fresh herbs*

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

Parties of 8 or more will be charged a 20% gratuity. Checks may be split up to four ways.

Unfortunately, cross-contamination with walnuts is unavoidable. Our apologies.