

TZAREVNA Brunch

For Table

^{lg} House-made Black Bread 4
scallion butter, radishes

^{lg} Tomato-Cucumber Salad 8
sweet corn puree, basil

^{lg} Market Vegetable Crudités 9
pkhali, sour cream, pomegranate

Olivier Salad 12
chicken, potatoes, carrots, peas

Cheese Board 15 ^{lg}
jam, walnuts, scallion butter

House-Cured Salo 14
pork fatback, black bread, scallions

Main Course

with cucumber-tomato salad and potatoes.

Breakfast Eggs 14
house-cured bacon

^{lg} Omelet 14
cheese, tomato, herbs

Cured Trout Tartine 16
pea shoots, butter

^{lg} Avocado Tartine 14
cherry tomatoes, microradish, herbs

Famous Fried Chicken 16
herbs, butter

Veal & Pork Dumplings 14
sage sour cream, pomegranate

^{lg} Crispy Buckwheat with Egg 13
arugula, sunflower, pine nuts

^{lg} Russian Pancakes 13
lemon butter, jam

Brunch Fun

Choose 1 Main Course & 1 Carafe

29 | person

Khatchapurri

- sourdough adjaruli -

Classic 17 ^{lg}

Mushroom, Aioli 19 ^{lg}

Bacon, Arugula, Tomato 21

Crab Meat, Celery, Aioli 23

Brunch Carafe 19

- fills approx. 3 glasses -

Mimosa

Cranberry Bellini

Peach Bellini

Rosé Sangria

^{lg} - vegetarian

Please, let your server know if you have any food allergies. Eating raw / undercooked meat may cause food-borne illness. Automatic gratuity will be added for parties of 6+.