

GOOD PIEROGI

A LA CARTE *(menu subject to seasonal changes)*

TO START.

Sourdough Bread

whipped butter and dill pickles

Caviar Service

buckwheat bliny, chives, sour cream, sieved egg
And a split of champagne or local cider

Bison Tartare, Warsaw Style

marinated mushroom, shallot, dill pickle, egg yolk,
dijonaise, smoked sprat

Radishes & Farmer's Cheese

sunflower seeds, marjoram

A Bouquet of Slaws

three seasonal slaws:
white cabbage with onion, herbs, celery & seeds;
red cabbage with raisin and red wine vinaigrette;
and a spicy carrot slaw

Pan-Roasted Cabbage

black pepper-caraway-poppy seed crisp,
beer sauce, dried cranberry

PIEROGI (5ea, made-to-order).

Farmer's Cheese

winter squash caramelized onion, black pepper,
served fried with pickled mustard seeds and dill

Poached Perch

walnuts, parsley, served boiled with buttery breadcrumbs

SPECIALS.**Friday****Russian Fish Soup**

Seared trout, black olives, caramelized onions,
pickles, tomato, dill

Huge Spelt Spatzle

butter, herb oil

Saturday**the Real Deal Schnitzel**

8oz veal cutlet fried in duck fat and served
w/ roasted beets

Braised Potatoes

with prunes

Sunday**Quail Kiev**

Whole fried quail, stuffed with compound butter,
sauteed greens

Mashed Potatoes**SWEETS.**

Fruit Jelly

with whipped cream

Sandy Apple Pie-Cake

Pączki

polish donuts with rose and dried apricot jam,
icing and toasted almonds