



DC RESTAURANT WEEK
AUGUST 2026
BRUNCH - \$35

SETTING THE TABLE - CHOOSE 1

- BEET PKHALI (V, N)
pâté of salt-roasted beets, walnut, sumac & pomegranate, shotis puri
- WATERMELON SALAD (GF)
candied pumpkin seed, fresh mint, jalapeno, herbed yogurt dressing
- SUMMER SALAD (GF)
arcadia greens, grilled corn, sulguni cheese, ajika rice crackers, citrus vinaigrette
- PORK BELLY (GF)
crispy pork belly, slow-roasted with ajika honey, served on creamy corn ghomi
- PICKLE ASSORTI (V, GF, N)
chef's selection of house-made classic & seasonal pickle
- CADA (N)
buttery, flaky pastry, streusel filling, creme anglaise, fresh berries

MAIN PLATES - CHOOSE 1

- CHIRBULI (GF)
georgia's answer to shakshuka with two eggs poached in a rich red ajika-tomato sauce
- ALADIKI (N)
fluffy sour cream pancakes, candied walnuts, plums in syrup, whipped cream
- MUSHROOM OMELET (GF)
cremini & oyster mushrooms, feta
- LULA KABAB +4
ground lamb, onion, pickled cabbage, lavash flatbread, satsebeli
- BOSTNEULI PLATTER (V, GF)
stuffed eggplant, portobello mushroom, sweet peppers, corn, roasted rainbow carrots; house-made sauces: satsebeli, red ajika, kakhétian guda cheese (non-V)

OPTIONAL KHACHAPURI (+10)

- IMERULI KHACHAPURI
round, sulguni cheese blend inside
- MINI-AJARULI KHACHAPURI
personal-sized, boat-shaped, sulguni cheese blend, egg
- PKHLOVANI KHACHAPURI
round, sulguni cheese blend, spinach & fresh herbs
- LOBIANI (V)
round, red bean filling (looks like a khachapuri but no cheese!)

OPTIONAL KHINKALI (+12)

- PORK & BEEF (3 PCS)
'kalakuri'-style soup dumplings with filling of pork & beef, fresh herbs
- POTATO & CHEESE (3 PCS)
with ajika-spiced clarified butter

OPTIONAL DESSERT (+10)

- PELAMUSHI (GF, N)
grape pudding, pomegranate, walnut, caramel
- SEASONAL SORBET (GF, V)

V = Vegan, GF = Gluten-Free, N = Nuts/Contains Nuts
(Some dishes with dairy, bread, or nuts can be modified. Please ask your server.)

Please advise if you have any allergies. Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness. Checks may be split up to four ways. A 4% service fee is included on all in-house guest checks to help offset labor costs increased by Initiative 82. This charge is not a gratuity paid to any staff member and is subject to tax. We appreciate your support and understanding. Parties of 6 or more will be charged an 18% gratuity. This goes directly to your server and is not taxed.