

## Lunch

### *Soups & Salads* zupy i salaty

**Ukrainian Vegetarian Borscht\*** sm \$4.50/lg \$8.....Vegetarian version of beet soup of turnips, rutabaga, parsnips, carrots, cabbage, dill, & sour cream on top.

**Cauliflower & Leek Soup\*** sm \$4.50/ lg \$8.....Purée cauliflower & leeks, served with a toasted hazelnut garnish.

**Wheatberry Salad \$11**.....Whole wheatberry, cranberries, walnuts, green onion, & greens dressed with lemon & olive oil.

**Anchovy & Arugula Salad\*** \$9.....Spanish anchovies, arugula, crisp potato slices, & olives dressed with a salted-anchovy-garlic vinaigrette.

**Frizzy Russian Bird's Nest\*** \$8.....Traditional Russian vegetable salad & frisée lettuce, topped with an organic raw farm egg yolk.

**House Salad\*** \$7.....Mixed greens, cranberries, pepitas, red onion, & tomatoes with a Dijon vinaigrette.

### *Dubbelsmörgås* sandwiches (served with mesclun salad)

**Spicy Grilled Cheese\*** \$8....White cheddar & chili peppers on sourdough bread.

**Gypsy Kielbasa \$9**.....Peppery smoked kielbasa, onions, red bell peppers, arugula, bleu cheese, & Dijon on baguette.

**Shredded Chicken & Sauerkraut \$9**.....Shredded chicken, mustard-mayonnaise, spinach, tomato, sauerkraut, pickle, & smoked gouda on multi-grain bread.

**Mushroom Tunnbröd\*** \$11.....House-made soft rye flatbread filled with portobello mushrooms, red peppers, arugula, feta, and Bulgarian ajvar spread.

### *Brunch Drinks*

**Bloody Domku \$8**....House-made bloody mix with our red alarm chili aquavit.

**Mimosas \$6**....Champagne & your choice of orange, grapefruit, or pear juice. Opt for bottomless mimosas for \$10

**Pom Fizz \$8**....Champagne, Pama pomegranate liqueur, & a squeeze of lemon.

*No substitutions, please. Please notify your server of any allergies prior to placing your order. An 18% gratuity will be added to all parties of 5 or larger. \$10 minimum is required for all credit card transactions.*

