



# THE PORTSMOUTH BREWERY SPRING RESTAURANT WEEK MENU

APRIL 21ST THRU 30TH  
\$25 PER PERSON  
CHOICE OF ONE ITEM PER COURSE

## *Firsts*

### **VARENYKY**

Ukrainian pierogi stuffed with cheddar and potatoes,  
garnished with caramelized Bermuda onion, crème fraiche, minced chives.

## **SOUP OF THE DAY**

## *Mains*

### **CHICKEN KYIV**

Fried chicken cutlet stuffed with garlic and herb butter, speck, and spinach,  
served over sauteed green beans tossed in balsamic vinegar and steamed white rice.

### **HOLUBTSI**

Boiled savoy cabbage leaves, stuffed with local mushrooms, potatoes, and buckwheat,  
then braised in tomato sauce and served over steamed white rice.

## *Dessert*

### **SYRNYK**

A Ukrainian, crustless cheesecake made with cottage cheese  
and garnished with a sour cherry compote.

## **CUP OF GELATO**

## *Featured Brew*

**MOUNTAIN PRIEST | MUSHROOM DUNKEL LAGER | 7.5**

## *Featured Cocktail*

**KYIV MULE | GRAINGER'S DELUXE ORGANIC VODKA, GINGER BEER, LIME | 9**

## *Featured Wines*

**MURPHY-GOODE SAUVIGNON BLANC | 10 / 30**

**MURPHY-GOODE MERLOT ALEXANDER | 10 / 30**



A portion of our Portsmouth Restaurant Week  
proceeds will be donated to World Central Kitchen to  
provide fresh food & hot meals to Ukrainian cities.

**Total does not include tax and gratuity.**

Before placing your order, please inform your server if anyone in your party has a food allergy. \*These items are cooked to order and/or may be served raw or undercooked.  
Consuming raw or undercooked meat, fish, poultry or eggs may increase your risk of foodborne illness.