Ananda

SMALL PLATES

Grilled Organic Artichokes 24
Roasted tamarind & truffle aioli, baby mustard, herbs & chickpea crumble

Roasted Carrots & Beets 21
Tandoori roasted Ananda Farm's heirloom carrots & baby beets, goat's milk herbed yogurt, spiced kokum reduction

Bengan Khas 21
Ananda Farm's organic baby eggplant, heirloom tomatoes, minted yogurt. Served with garlic naan.

Roasted Broccoli 22
Ananda Farm's organic, oven-roasted broccoli, Panch phoron, creamy cheese blend, roasted garlic, tamarind reduction

Kulu Kofta 19
Pasture-raised lamb from Rortega Farm, diced Vidalia onions, roasted red peppers, masala sauce

Vegetable Samosa Chaat 16
Traditional Punjabi street food, chana masala, tamarind & date chutney, herbed yogurt, avocado-mint chutney

Meat Samosa 9
Roasted lamb, seasonal squash, peas, leeks, chick peas, spinach & black sesame

Pulled Berkshire Pork 19
Local, pasture-raised pork, tamarind and Ananda's spice rub, cardamom and cumin-scented lentil & pumpkin polenta

Gobinda 19
Ananda Farm's roasted cauliflower, lime, chili, tamarind, toasted sesame

Palak Chaat 18
Ananda Farm's crispy baby spinach, shallots, house-made herbed yogurt, pomegranate & tamarind chutney, topped with sesame

---

There is a 20% Service Charge added to all bills, 100% of which gets distributed among our staff.

ORGANIC SOUP

Butternut Squash & Carrot 16
Local farm fresh squash, home-grown carrots, Granny Smith apples, spiced pear chutney

---

SALADS

Avocado & Roasted Corn 18
With cucumber, sweet peppers, fresh lime, mint

Beet & Pear 19
Tandoori roasted Ananda Farm's heirloom beets, organic pear, creamy and herbaceous goat cheese dressing, toasted pistachios

---

BREADS

(Organic & GMO-free)

Naans
(unleavened bread)
Classic 6
Garlic 7
Keema (Lamb) 9
Kashmiri (dried fruits & almonds) 8
Rosemary & Sea Salt 7
Bacon & Cheese 10
Goat Cheese & Cilantro 10
Mint & Chili 7

Roti 6
Whole wheat bread

Lachha Paratha 8
Layered whole wheat bread

Papadum 5
Thin, spicy lentil crisp

Onion Kulcha 7
White bread stuffed with scallions & Vidalia onions

ORGANIC CONDIMENTS

Raita 5 **Achar 3**

House-made Chutneys 3
Mango | Spiced Pear | Mint, Mango, Avocado medley

Ananda

DUCK | LAMB | GOAT | PORK

Dharamshala Duck 49
Himalayan preparation of roasted local duck, cardamom and cumin-scented lentil & pumpkin polenta, cauliflower & corn smash

Lamb Shank 49
Herb-roasted Elysian Fields Farm lamb; chana masala, cauliflower & corn smash

Garam Masala Goat 49
Local pasture-raised boneless Goat; Ananda's special dry rub; cardamom & cumin-scented lentil & pumpkin polenta

Punjabi Pork 44
Fork-tender Berkshire shank with cauliflower & corn smash, lemon-cilantro gremolata

Lamb Shahi Korma 38
Cream sauce, nuts & raisins

VEGETARIAN

Vegetable Jalfrezi 31
Cauliflower, broccoli, peas, bell peppers, carrots, string beans, snap peas, potatoes and tomatoes

Malai Kofta 31
Vegetable croquettes, spiced cream sauce

Chana 31
Chick-pea curry, onions, turmeric, cumin, coriander, mango powder

Navrattan Curry 31
Fresh vegetables, homemade cheese, light cream sauce, nuts, raisins

Shahi Paneer 31
Homemade cheese, aromatic masala sauce

Bengan Bhartha 31
Roasted baby eggplant, coriander, onions, tomatoes

Palak Paneer 31
Organic creamed spinach, homemade Indian cheese

All meats are locally sourced, free range / pasture raised

THANKSGIVING PLATE

Tandoori Turkey Dinner 54
Tandoori-spiced Sho Nuf Turkey Farm's roasted turkey breast, cranberry chutney, saag, smashed seasonal squash & potato medley, cauliflower & corn pudding, aromatic masala sauce

---

CHICKEN

Butter Chicken 35
Boneless dark meat, spiced tomato-cream sauce

Chicken Tikka Masala 35
Boneless breast, aromatic masala sauce

Chicken Vindaloo 35
Spicy curry sauce, potatoes

SEAFOOD

Crab Malabar 47
Colossal lump crab, fresh corn, Vidalia onions, lime, light Indian spices

Chilean Sea Bass 54
Wild-caught. Sesame-encrusted, fire-roasted heirloom tomato & basil sauce, vegetable biryani

Shrimp Balchao 46
Grilled jumbo shrimp, tamarind, coconut, lime, chili, fresh vegetables, cardamom and cumin-scented lentil & pumpkin polenta

Goa Fish 45
Whole pan fried, roasted garlic, tamarind, scallions

TANDOORI

Shrimp Adrak 46
Lime juice, chilies, garlic, ginger

Half Chicken 37
Turmeric, cumin, ginger, pomegranate. Served with cauliflower & corn khichdi

Lamb Chops 49
From Elysian Fields Farm. Almond-encrusted. Cauliflower & corn khichdi

Beef Short Rib 49
Locally raised, boneless certified Angus beef, pomegranate, tandoori spices, cauliflower & corn khichdi