

SMALL PLATES

Kaddu 18

Ananda Farm's organic roasted Delicata squash, caramelized Vidalia onions, heirloom tomatoes, tandoori spices, topped with herbed goat milk yogurt & fresh pomegranate seeds

Grilled Organic Artichokes 19

Roasted tamarind & truffle aioli, baby mustard, herbs & chickpea crumble

Roasted Carrots & Beets 19

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

Bengan Khas 19

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

Roasted Broccoli 19

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 15

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 18

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 17

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 14

Local farm fresh squash, home-grown carrots, Granny Smith apples, spiced pear chutney

Roasted Cauliflower, Corn & Crab 17

Cilantro, lime, coconut, aromatic spices

SALADS

Avocado & Roasted Corn 17

With cucumber, sweet peppers, fresh lime, mint

Organic Greens 15

Mixed greens, saffron-poached pears, FireFly Farms goat cheese, toasted almonds, Ananda's mint & lime dressing

BREADS

(Organic & GMO-free)

Naans

(unleavened bread)

Classic 6

Garlic 7

Keema (Lamb) 8

Kashmiri (dried fruits & almonds) 8

Rosemary & Sea Salt 7

Bacon & Cheese 9

Goat Cheese & Cilantro 9

Mint & Chili 6

Roti 6

Whole wheat bread

Lachha Paratha 7

Layered whole wheat bread

Aloo Paratha 7

Stuffed with organic potatoes, shallots, aromatic spices

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

THANKSGIVING PLATE

Tandoori Turkey Dinner 49

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

DUCK | LAMB | GOAT | PORK

Dharamshala Duck 45

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

Lamb Shank 44

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

Garam Masala Goat 44

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

Punjabi Pork 42

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

VEGETARIAN

Vegetable Jalfrezi 15 side / 29 entree

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

Malai Kofta 29

Vegetable croquettes, spiced cream sauce

Chana 15 side / 29 entree

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

Navrattan Curry 29

Fresh vegetables, homemade cheese, light cream sauce, nuts, raisins

Shahi Paneer 29

Homemade cheese, aromatic masala sauce

Bengan Bhartha 29

Roasted baby eggplant, coriander, onions, tomatoes

CHICKEN

Chicken Tikka Masala 31

Boneless breast, aromatic masala sauce

Chicken Vindaloo 31

Spicy curry sauce, potatoes

SEAFOOD

Crab Malabar 46

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

Chilean Sea Bass 49

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

Shrimp Balchao 44

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

Goa Fish 43

Whole pan fried, roasted garlic, tamarind, scallions

TANDOORI

Shrimp Adrak 44

Lime juice, chilies, garlic, ginger

Half Chicken 34

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

Lamb Chops 46

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

Beef Short Rib 47

Locally raised, boneless certified Angus beef, pomegranate, tandoori spices, cauliflower & corn khichdi

Beef Tenderloin 59

Grass fed certified black Angus beef, pomegranate marinade, tandoori spices, spiced cauliflower & corn smash

All meats are locally sourced, free range / pasture raised

All chicken, goat, and lamb are certified Halal