



Lunch

11:30am - 2:30pm

SMALL PLATES

Roasted Broccoli 12

Panch phoron, creamy cheese blend, roasted garlic, tamarind reduction

Chicken Burra 11

Charcoal-grilled free range chicken, burra spices, cilantro chutney

Seasonal Squash Samosa 7

Organic seasonal squash, peas, leeks, chick peas, spinach

Meat Samosa 7

Roasted lamb, seasonal squash, peas, leeks, chick peas, spinach & pumpkin seeds

Pulled Berkshire Pork 11

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

Gobinda 11

Roasted cauliflower, lime, chili, tamarind, toasted sesame

Tamil Tuna 14

Tartare of sashimi grade tuna belly, mint, mango, avocado, toasted sesame

Palak Chaat 10

Crispy baby spinach, house-made herbed yogurt, pomegranate & tamarind chutney

Kerala Cakes 12

Lump crab, local sweet silver queen corn, house-made ginger cocktail sauce

Ragda Tikki Chaat 10

Spiced potato, cauliflower, paneer and spinach patties, chana, tamarind, yogurt & sev

ORGANIC CONDIMENTS

Raita 5

House-made organic yogurt, English cucumbers, cumin

Achar 2

Mango and lime pickle

House-made Chutneys 2

Mango | Spiced Pear | Mint, Mango & Avocado medley

Desi Salad 1.50

Pickled onions and carrots

ORGANIC SOUPS

Butternut Squash & Carrot 7

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

Roasted Cauliflower, Corn & Crab 10

Cilantro, lime, coconut, aromatic spices

SALADS

Organic Beet & Pear 11

Heirloom beets & saffron-poached pears, herbed blue cheese dressing, feta cheese, spiced walnuts, toasted cumin

Avocado & Roasted Corn 10

With sweet peppers, fresh lime, mint

Organic Greens 8

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

BREADS

(Organic & GMO-free)

Naans

(unleavened bread)

Classic | Garlic 4.50 ea.

Keema (Lamb) 5

Kashmiri (dried fruits & almonds) 5

Rosemary & Sea Salt 6

Bacon & Cheese 7

Goat Cheese & Cilantro 7

Mint & Chili 4.50

Roti 4.50

Whole wheat bread

Paratha 4.50

Layered whole wheat bread

Papadum 4

Thin, spicy lentil crisp

Onion Kulcha 4.50

White bread stuffed with scallions & Vidalia onions

Substitutions/modifications are kindly discouraged



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DUCK | LAMB | GOAT

Dharamshala Duck 27

Himalayan preparation of roasted local duck, cardamom and cumin-scented lentil & pumpkin polenta, seasonal vegetables

Lamb Vindaloo 20

Spicy curry sauce, potatoes

Lamb Shahi Korma 20

Cream Sauce, nuts, raisins

Garam Masala Goat 27

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

VEGETARIAN

Vegetable Jalfrezi 16

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

Malai Kofta 15

Vegetable croquettes, spiced cream sauce

Chana 15

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

Dal Makhani 15

Traditional organic black lentils

Dal Tadka 15

Traditional organic yellow lentils

Palak Paneer 16

Organic creamed spinach, homemade Indian cheese

Navrattan Curry 16

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

ORGANIC BEVERAGES

Chai 4

Espresso *Single 3 / Double 4*

Fair Trade Coffee & Tulsi Teas 4

Mango & Cardamom Lassi 4

Goji Berry Ginger Green Iced Tea 4

Hand-made Lemonade 5

Fresh Squeezed Orange Juice 4.50

CHICKEN

(Free Range)

Chicken Tikka Masala 18

Boneless breast, aromatic masala sauce

Chicken Cheera 18

Organic spinach, green chilies, ginger, garlic, tomatoes

Chicken Jalfrezi 18

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

SEAFOOD

Crab Malabar 28

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

Goa Fish 28

Whole pan fried, roasted garlic, tamarind, scallions

Fish Curry 25

Wild-caught black cod, spicy coconut curry sauce

TANDOORI

Lamb Chops 26

From Elysian Fields Farm. Almond-encrusted. Vegetable biryani & saag

Fish Tikka 25

Wild salmon, roasted heirloom tomato & basil coulis

Shrimp Adrak 27

Lime juice, chilies, garlic, ginger

Halibut 28

Wild-caught. Red pepper masala sauce, fresh mango salsa, vegetable biryani

Murgh Tandoori 20

Bone-in free-range chicken, yogurt marinade, tandoori spices

PASTURE-RAISED ORGANIC EGGS

TO-GO

(From Ananda Farm)

Duck Eggs

1/2 Dozen 5 / Dozen 9

Chicken Eggs

Dozen 7