

# small plates

## DAILY SOUP 7

### FISHERMAN'S DAUGHTER MASALA SHRIMP

tomato chutney, mint raita 12

### PEPPER SEARED ALBACORE LETTUCE WRAPS

daikon, carrots, avocado, radish sprouts, coconut cashews  
spicy-sweet chile sauce 12  
...with peppercorn tofu 9

### CARAMALIZED ONION & TOMATO TART

goat cheese, wild arugula salad 9

### CANNELINI BEAN HUMMUS

truffle sea salt, pizza bread, marinated olives 8

### GRILLED ARTICHOKE

smoked paprika aioli 9

### ORGANIC SEARED PEACH

arugula, goji berries, loral chenal chevre,  
pine nuts, pomegranate vinaigrette 10

### LOCAL GREENS

shaved fennel, sheep cheese, & lemon vinaigrette 8

# pizza

### MARGHERITA

roma tomato, basil, fresh mozzarella 12

### LA QUERCIA PROSCIUTTO

oregonzola, fig caramelized onions, wild arugula 15

### SLOW COOKED BROCCOLI

leeks, roasted tomato, cypress grove chevre, crushed red chile 14

### ORGANIC CHICKEN SAUSAGE

ragu sauce, onions, red peppers, oregano & mozzarella 14

### SHIITAKE, ROASTED SQUASH, & BASIL

caramelized onion, tomato & truffle sea salt 12

# bowls

### PUNJABI MUNG BEANS AND RICE

summer vegetables, tandoori flatbread  
local greens, tomato chutney & raita 14

### RED QUINOA & EDAMAME

market vegetables & lemongrass tofu 12  
...with lemongrass chicken 14

# big plates

### ASIAN STYLE BRAISED SHORTRIBS

star anise, ginger & pink peppercorns, parsnip-potato puree  
heirloom carrots, scallions 29

### NIMAN FLATIRON STEAK

seared onions, chimichurri sauce, french fries  
escarole with roasted garlic 25

### ORGANIC PAN SEARED ROSIE CHICKEN

herbed farro, pea shoots, cipollini onions, roasted shallot  
reduction 23

### SOUTH INDIAN STYLE LOCH DUART SALMON

oven roasted curried cauliflower, sugar snap peas with mustard  
seeds, tamarind date chutney 25

### BIG TREE FARMS WILD PEPPER SCALLOPS

forbidden black rice risotto, edamame puree, baby bok choy 28

### HERITAGE COUNTRY PORK CHOP

sambazon acai & honey sauce, white bean puree,  
wilted greens 24

### SPIKED ORGANIC TURKEY BURGER

ground turkey mixed with green olives, jalapeño, red peppers,  
tomato, onion, house made pickle, organic cheddar or swiss 14

### EGGPLANT, GOAT CHEESE & TOMATO GRATIN

organic spaghetti with rapini, pine nuts, tomato, roasted garlic,  
basil & crushed red chile 19

### BLACK LENTIL CROQUETTE

potato parsnip puree, sautéed leeks & mushrooms, tomato  
chutney 19

# sides

### ORGANIC FRENCH FRIES

himalayan salt 6

### SWEET POTATO FRIES

ginger sea salt 6

### HOUSE MADE ONION RINGS

rice flour crusted, smoked paprika dipping sauce 7

### ORGANIC CHEDDAR MAC & CHEESE

seasoned bread crumbs 8

### PARSNIP-POTATO PUREE

extra-virgin olive oil, white pepper 6

### SUMMER VEGETABLE SAUTÉ 7

### OVEN ROASTED CURRIED CAULIFLOWER

onions, ginger, turmeric & coriander 8

At AKASHA we feel that local, organic, and handcrafted ingredients are the key to great tasting cuisine. Our purveyors include small family farms, organic growers, sustainable and fair trade companies, and artisan food makers.

CHEF/OWNER akasha richmond

18% gratuity for parties of 6 or more

Corkage Fee \$25.00

menu may change due to seasonal market availability