

dinner

small plates

DAILY SOUP

LOCAL GREENS

market radish, smoked almonds, lemon vinaigrette 8

MARKET BEETS

manchego cheese, wild arugula, pickled shallots
sherry mustard vinaigrette 11

HEIRLOOM TOMATO

local heirloom tomato, wild arugula, burrata, balsamic 14

ALBACORE CRUDO

yuzu kosho, ginger vinaigrette 12

SKILLET MACARONI & CHEESE

gruyere & cheddar, toasted bread crumbs 8

PORK SLIDERS

smoked pulled pork, bbq sauce, coleslaw 11

SEARED SCALLOPS

sweet onion puree, white corn, house cured bacon 15

GRILLED WILD SHRIMP

gazpacho sauce, heirloom tomato relish, avocado 12

ROASTED GARLIC HUMMUS

caramelized onion flat bread, olives 8

PUNJABI CHICKEN WINGS

chat masala, house chutney, spicy mint chutney 9

pizza

BRAISED MUSHROOM

wild mushrooms, mozzarella, goat cheese, truffle sea salt 12

HOUSE CURED BACON

tomato sauce, gruyere, arugula 12

MARGHERITA

tomato sauce, basil, mozzarella 10

SPICED LAMB SAUSAGE

rapini, manchego cheese, tomato, parmesan 13

ARTICHOKE

braised artichoke, spring onion, fontina 13

GARLIC SAUSAGE & PEPPERS

roast tomato, parmesan, provolone, peppers & onion 13

CHEF/OWNER akasha richmond

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

LOCAL FARMS WE SUPPORT

Coleman Farms, Finley Farms, Flora Bella Farm, Garcia Organic Farm, McGrath Family Farm, Mud Creek Ranch, Rutiz Farms, Tutti Frutti Farms, Weiser Family Farms, Windrose Farms, Life's A Choke

big plates

AUSTRALIAN SEA BASS

corn, summer squash, smoked paprika, crème fraîche 25

SEARED ALBACORE

bok choy, red pepper, black rice, miso-mustard 20

STAR ANISE & PINK PEPPERCORN SHORTRIB

bok choy, bamboo rice cakes 25

FLAT IRON STEAK

parmesan crusted potatoes, rainbow chard, chimichurri 25

HOUSE SMOKED BABY BACK RIBS

grilled white corn, coleslaw 22

PAN ROASTED MARY'S CHICKEN

madagascar pink rice, black beans, citrus mojo 22

SPIKED ORGANIC TURKEY BURGER

mixed with green olives, jalapeño, red peppers & onion, pickle, cheddar or gruyere
with choice of salad or fries 14

NIMAN RANCH BEEF BURGER

cheddar or gruyere, ketchup, & pickle 14
add bacon & onion rings on top 2
with choice of salad or fries

PUNJABI MUNG BEANS & RICE

market vegetables, tandoori flatbread
coleman farms greens, tomato chutney & raita 14

QUINOA

market vegetables & tamari grilled tofu 12
or orange-soy glazed chicken 14

sides

MARKET GREEN BEANS

cilantro, toasted sesame, tamari 7

SHISHITO PEPPERS

sake, tamari, bonito flake 8

LOCAL WHITE CORN

zucchini, spring onion, confit tomato 8

HOUSE MADE ONION RINGS

rice flour crusted, smoked paprika aioli 7

ORGANIC YUKON GOLD FRENCH FRIES

sea salt 6

SWEET POTATO FRIES

smoked paprika aioli 6

18% gratuity for parties of 6 or more
\$5 charge for all split items, corkage fee \$20.00
menu may change due to seasonal market availability