

# lunch

## salads

### MARKET BEETS

manchego cheese, wild arugula, pickled red onion  
sherry mustard vinaigrette 11

### SALAD PLATE

local greens & two daily salads from our café 10

### TANDOORI CHICKEN OR SHRIMP

local greens, coconut cashews, chutney dressing  
pappadam chicken 10.00 masala shrimp 12

### LEMON-CHICKEN COBB

romaine, avocado, tomato, shaft blue cheese, niman ranch bacon,  
hard cooked egg, lemon vinaigrette 13

### CHOPPED SALAD

chopped romaine, salami, tomato, shaved red onion, garbanzo  
beans, provolone, parmesan, mustard vinaigrette 13

### GRILLED TOFU & WARM MUSHROOM SALAD

napa cabbage, market mushrooms, sugar snap peas, ginger  
vinaigrette 12

### SKIRT STEAK SALAD

estancia ranch grass-fed beef, corn, tomato, roasted red pepper,  
red onion, avocado, cilantro-lime vinaigrette 18

### SMALL LOCAL GREENS

market radish, smoked almonds, lemon vinaigrette 5

## small plates & sides

### ROASTED GARLIC HUMMUS

caramelized onion flat bread, marinated olives 8

### ORGANIC YUKON GOLD FRENCH FRIES

sea salt 6

### SWEET POTATO FRIES

smoked paprika aioli 6

### HOUSE MADE ONION RINGS

rice flour crusted, smoked paprika aioli 7

## bowls & plates

### DAILY SOUP 7

### MUNG BEANS & RICE 8

### BAKED MACARONI & CHEESE

gruyere & cheddar, bread crumbs 8

### RED QUINOA

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

### CHEF/OWNER akasha richmond

18% gratuity for parties of 6 or more  
10% gratuity on to-go orders of 10 or more  
corkage fee \$20.00 per bottle

## burgers & sandwiches

WITH CHOICE OF AKASHA'S SLAW, CUP OF SOUP OR SALAD  
ADD FRIES OR SWEET POTATO FRIES 3

### SPIKED TURKEY BURGER

organic turkey mixed with olives, jalapeño, red pepper & onion,  
with house made pickle, cheddar or gruyere 11

### NIMAN RANCH BURGER

tomato, burger sauce, lettuce, house made pickle,  
cheddar or gruyere 10

### PORK SLIDERS

pulled smoked pork, bbq sauce, coleslaw, pickle 11

### WILD PLANET TUNA MELT

open faced on sourdough, tuna salad, roasted tomato, house made  
bread & butter pickles, cheddar 10

### HOUSE SMOKED TURKEY

tomato, smoked turkey, niman ranch bacon, avocado,  
arugula, tarragon aioli 13

### SEARED ALBACORE

pickled cucumber, avocado, lettuce, tomato, wasabi mayo 15

### OPEN FACED TEMPEH

toasted levain, avocado, caramelized onion, smoked paprika aioli,  
with billy bob's rice-pimento cheese, cheddar, or gruyere 10

## pizza

### MARGHERITA

roasted tomato, basil, mozzarella, olive oil 10

### HOUSE CURED BACON

tomato sauce, gruyere, arugula 12

### SPICED LAMB SAUSAGE

rapini, manchego cheese, tomato, parmesan 13

### BRAISED MUSHROOMS

mozzarella, goat cheese, truffle sea salt 12

### ARTICHOKE

braised artichoke, spring onion, garlic puree, fontina 13

### GARLIC SAUSAGE & PEPPERS

roasted tomato, parmesan, provolone, peppers & onion 13

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/fair trade producers, and artisan food makers. Menu may change due to market availability.

### LOCAL FARMS WE SUPPORT

Betty Kennedy, Burkart Farms, Coleman Farms, Country Fresh Herbs, Estancia Ranch, Finley Farms, Flora Bella Farm, Garcia Organic Farm, McGrath Family Farm, Mud Creek Ranch, Rutiz Farms, Weiser Family Farms, Windrose Farms, Life's-A-Choke, Estancia Ranch