

STARTERS TO SHARE

first course for two or more people

Mie N Yu Dim Sum

sweet shrimp stuffed bean curd,
organic beef shumai,
tea smoked bbq pork buns
soy ginger vinaigrette

23

Lettuce Wraps

local natural beef, finger hot peppers,
crunchy thai basil, Chinese scallion pancakes, bibb lettuce,
spicy sweet soy sauce

18

Mixed Grill

sweet soy & ginger beef sausage,
tandoori chicken kabobs, raita sauce
lamb merguez sausage
grilled pita bread

21

Zataar Hummus with Ful

roasted garlic & zataar hummus
ful: braised Egyptian fava beans, garlic, tomatoes, lemon
naan bread

16

Pu Pu Grille

Chinese pork & apple spring rolls,
pan - fried beef dumplings,
tempura vegetables, xinjiang style lamb kabobs,
sesame breaded stuffed crab claws,
pineapple sweet chili sauce

25



CHEF'S TASTINGS

one or two as an individual appetizer
or select several to share with the table

Sunomono Blue Crab Salad

salad of edamame, Chesapeake blue crab, cucumber, asian greens,
pickled local free range egg & soba noodles with a rice vinegar dressing 10

Bombay Peanut Salad

asian greens, grape tomatoes, pickled shallot, curried peanuts,
crispy pappadam basket, toasted cumin vinaigrette 6

Soy "Itsutsu"

grilled miso marinated tofu, bean curd sheet "noodles"
with edamame & tsukemono in a shoyu mirin dressing 7

Shaoxing Spicy Clams & Smoked Pork

one dozen local littleneck clams sautéed with chilis, garlic, dark soy,
shaoxing wine, scallions and local, all natural pork 10

Beijing Style Lacquered Duck

housemade Pekin duck, mandarin pancakes, scallions, hoisin, cucumber, chili's 7

"Good Fortune" Dumplings

local organic beef shumai, fresh greens, ginger beef broth 6

Afghan Mantu

local organic beef & scallion dumplings,
mint yogurt, coriander tomato sauce, chef's garden vegetables 7

Tea Smoked Szechuan Pork Loin

local, all natural pork loin, braised scallions & Chinese cabbage 8

Char Masala Lamb Kabobs

Virginia all natural lamb, charred Chef's Garden vegetables, roasted coriander yogurt 8

Korean "Samgyupsal" Pork Belly

braised local all natural pork belly, caramel & soy glaze, grilled green onions and garlic 7

Tokyo Style Ray & Oyster

sesame & shichimi breaded Choptank Sweets Oysters (Chesapeake Bay, VA – farm raised),
seared ginger-soy Chesapeake Ray sushi hand roll 8

This dish is inspired by the struggle of wild Chesapeake oysters to survive the over-population of the predatory Cownose Stingray, which is rapidly depleting the Chesapeake's wild oyster population. Our hope is to help develop a market for the Chesapeake Ray in the efforts of keeping the population at sustainable levels. – *Executive Chef Tim Miller*

**Consuming raw or uncooked eggs, meats, poultry and seafood products may increase your risk of food-borne illness.



PROTEINS

individual entrées

Yakizakana

whole grilled sustainable Rainbow Trout brushed with Misozuke,
seasoned sushi rice and housemade seaweed salad 23

Pakistani Cinnamon & Ginger Striped Bass

sustainably raised striped bass, greens, and spiced yogurt casserole, tamarind scented basmati rice 24

Indonesian Scallop "Kare"

seared East Coast sea scallops, yellow coconut curry,
"Gado - Gado" salad: green beans, pickled eggs, potatoes, shrimp chips, peanut dressing 26

Afghan Lamb Qaubili

Virginia all natural grilled lamb, organic basmati rice, golden raisins, carrots, cilantro yogurt sauce 25

Vietnamese Caramel - Chili Duck

all natural Pennsylvania Confucius braised duck leg & roasted duck breast, purple basil rice porridge 25

Moroccan Beef

braised local all natural beef, apricots, raisins, dates, prunes, cinnamon, honey, saffron over roasted root vegetables 26

Sultan's Steak

basil & pomegranate Chef's choice steak from Virginia from all natural or organic farms,
Chef's garden tumeric garlic potato skewers, tomato shallot relish 35

Wild Mushroom & Tofu Fried Rice

sushi rice, asparagus, corn, bok choy, ginger, mushroom soy 16
Stir - fried with all natural local cumin lamb 23

PROTEINS TO SHARE

main courses for two or more people

Korean Bulgogi and Banchan

grilled local all natural marinated beef, steamed rice, bibb lettuce
kimchee, chilled sesame bean sprouts, pickled diakon, red pepper chili sauce, garlic bean paste 48

Emperor's "Terra Cotta" Feast

Cantonese Style Seafood Hot Pot: east coast scallops, fish, oysters, ginger scallion broth and housemade noodles
Mongolian Grill: grilled local beef Sirloin and leg of lamb Kabobs with flatbread and roasted local vegetables 67

Malay Archipelago

Indonesian Chicken "Rica Rica"; Shenandoah Valley free range organic chicken, red chili marinade;
Malaysian Nyonya style double-cooked local duroc pork skewers
stir fried Singaporean housemade noodles with local clams and vegetables 59

SIDES TO SHARE \$7

Chef's "local garden" side
Nepalese sautéed greens
Moroccan roasted root vegetables
Ginger - Soy fried sushi rice

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