

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

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

or select several to share with the table

Shaoxing Spicy Clams & Smoked Pork

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

“Good Fortune” Dumplings

local organic beef shumai, ginger beef broth 6

Sunomono Blue Crab Salad

salad of edamame, jumbo lump blue crab, cucumber, asian greens, pickled quail 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

Afghan Mantu

local organic beef & scallion dumplings, mint yogurt, coriander tomato sauce 7

Tea Smoked Szechuan Pork Loin

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

Spicy Szechuan Beef with Mung Bean Starch Noodles

chilled local all natural dried beef marinated in chili oil, cilantro, scallion & sesame 8

Char Masala Lamb Kabobs

Virginia all natural lamb, charred vegetables, roasted coriander yogurt 8

Beijing Style Lacquered Duck

local Pekin duck, mandarin pancakes, scallions, hoisin, cucumber, chili's 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. – Chef Tim Miller

PROTEINS

individual entrées

Cantonese Wild Rockfish

wild rockfish filet, scallion, ginger, sesame, soy, scallion congee 26

Afghan Lamb Qaubili

Virginia natural grilled lamb, organic basmati rice, golden raisins, heirloom carrots, cilantro yogurt sauce 27

Vietnamese Caramel-Chili Duck

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

Moroccan Beef

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

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, quail eggs, potatoes, shrimp chips, peanut dressing 26

Sultan's Steak

basil & pomegranate encrusted, NY Strip, Ribeye, or Tenderloin from local all natural or organic farms,
housemade egg pasta, sauteed greens, walnut & garlic sauce 37

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 & Banchan

grilled local all natural marinated beef, steamed rice, bibb lettuce
kimchee, chilled sesame bean sprouts, pickled daikon, red pepper chili sauce, garlic bean paste 51

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 winter 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 shrimp Singaporean housemade noodles 64

Wild "Inside - Out" Flounder

East Coast flounder, panko, blue crab, shrimp, black trumpet mushrooms, vermicelli,
cilantro, thai basil, lime zest, ginger, red curry sauce 69

SIDES TO SHARE \$7

chef's "silk road" side • Nepalese sauteed greens • Moroccan roasted root vegetables • ginger-soy fried sushi rice

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