



buns and bowls

tuesday, january 16

steamed bao buns (2 per order)

pork belly house smoked pork belly / hoisin / spicy garlic pickle \$8

blackened shrimp spicy mayo / charred brussel slaw / micro cilantro \$8

crispy oyster pickled onion / jalapeno tartar / micro green \$8

bowls

mussel noodle bowl coconut curry broth / whole wheat soba noodles / sautéed brussels, fennel, shallot, baby spinach \$15

pork noodle house smoked pulled pork / crispy pork belly / ramen noodles / fennel miso broth / sweet potato, brussel sprout, baby spinach, shiitake mushroom \$15

vegetable bowl squash noodles / butternut squash and apple broth / curried cauliflower "steak" / cauliflower, bell pepper, onion, zucchini, squash, spinach (GF, V, VG) \$12

tempura fried shrimp charred brussel slaw / sweet and spicy watermelon chili sauce / ham broth / onion, zucchini, cauliflower, bell pepper and tatsoi / whole wheat soba noodles (GF) \$16

szechuan beef pepper pot "never ever" angus beef ribeye (roseda farm, monkton, md) / black garlic and scallion dumplings / green pepper, vidalia, and szechuan pepper broth \$16

vino

RED Shark Smooch \$3
cabernet / organic ginger brew / grapefruit rim

WHITE Shark Smooch \$3
moscato / organic ginger brew / grapefruit rim

Veramonte Sauvignon Blanc \$6
Chile (organic)

Nose: Vibrant and aromatic / lime and tangerine with subtle floral notes. Palate: Smooth and fresh. Nice mouthfeel and long finish.

Veramonte Carmenere \$6
Chile (organic)

Deep ruby-red in color. Nose: light cherries with a spicy touch of black pepper. Palate: Sweet and round tannins, well balanced acidity and soft texture.

regional craft brews \$4 each

Evolution Craft Brewing Company *pine'hop'le IPA*
Salisbury, MD

Tropical take on classic American IPA.
Tropical fruit with juicy hops.
6.8% ABV, 65 IBU

Honor Brewing Company *golden ale*
Chantilly, VA

Smooth and full bodied American style golden ale.
US grown pilsner and white whet malts. Hops from Washington and Oregon. Long and cold fermentation with Bavarian yeast. Herbal and citrus tones. Bready malt character.
4.9% ABV, 17 IBU

3rd Wave Brewing Co. *sandstorm belgian tripel*
Delmar, DE

Smooth and creamy with a hazy light golden color.
Hints of banana and clove along with spicy / woody hops flavors. Subdued sweetness on the finish.
8.9% ABV, 33 IBU

½ PRICE BOTTLES OF WINE

flight wines excluded

