



buns and bowls

tuesday, december 4

steamed bao buns (2 per order)

pork belly house smoked pork belly / hoisin /
spicy garlic pickle \$6

fried chicken peruvian salsa verde /
red wine pickled onion / micro greens \$6

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

bowls

pork noodles sweet tea brined smoked pork belly /
hoisin / ramen noodles / bacon mushroom broth /
carrot, grape tomato, shiitake mushroom, tatsoi,
sweet potato \$14

vegetable noodles roasted brussel sprouts,
squash, cauliflower / curry fried apples /
sweet potato noodles / grilled fennel broth (GF, V, VG)
\$13

sesame encrusted tuna rice bowl citrus soy glaze /
avocado / bacon fried thai purple rice and quinoa /
fennel, watermelon radish, onion, cabbage, mizuna
(GF) \$17

blackened shrimp noodles spicy mayo /
pad thai rice noodles / fennel miso broth /
brussel sprouts, mushroom, onion, tatsoi,
grape tomato (GF) \$15

grilled mahi mahi noodles peruvian salsa verde /
whole wheat soba noodles / roasted poblano pepper
and tomato broth / broccoli, onion, brussel sprouts,
swiss chard, carrot \$16



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vino

Aperol spritzer \$6
aperol / champagne / soda

Armador Sauvignon Blanc \$6
Chile (organic)

Color: Pale yellow with green reflections. Nose: Dry grass, tomato leaves, green lime, yellow grapefruit and fresh citrus. Palate: Fresh and mineral, filling the mouth with concentrated citrus flavors. Bright acidity continues into a long finish.

Armador Carmenere \$6
Chile (organic)

Color: Red / purple. Nose: Black fruits and licorice with spicy notes such as black pepper and cloves, finishing with vanilla and hints of bitter chocolate. Palate: Long and refreshing with soft, ripe fruit and a touch of spices.

regional craft brews \$4 each

Fin City Brewing Company
Bimini Key Bahamian Lager
Ocean City, MD

Nose: key lime. Palate: Mild hops and key lime. Smooth, sweet citrus and mouth feel.
4% ABV, 20 IBU

Misphillion River Space Otter Pale Ale
Milford, DE

Nose: Apricot, citrus and melon. Palate: Crispy with a dry finish.
5% ABV, 32 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 and visiting wines excluded

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