



buns and bowls

tuesday, november 21

steamed bao buns (2 per order)

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

crispy chicken crispy chicken / salsa verde /
cabbage and cilantro slaw \$8

crispy oyster pickled onion / jalapeno tartar /
cilantro \$8

bowls

duck noodle duck, beef and kimchi lollypops /
charred fig glaze / ginger pork broth /
whole wheat soba noodles / beet infused egg /
fried shiitake mushroom / scallion /
hot and sour pickle \$17

pork noodle house smoked pulled pork /
tea brined pork belly / ramen noodles /
cilantro miso broth / brussel sprout, tatsoi,
heirloom carrot, shiitake mushroom \$16

vegetable noodles beet and sorghum glaze /
zucchini and sweet potato noodles /
vegetable broth / red cabbage, onion, cauliflower
(GF, V, VG) \$12

add: pan seared shrimp **or** big eye tuna \$8

beef noodles marinated flank steak /
udon noodles / beef dashi broth /
portabella mushroom, cauliflower, carrot,
onion, brussel sprout, cabbage \$17



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vino

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

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

Natura Sauvignon Blanc \$6
Chile (organic)
Color: Transparent yellow. Nose: Complex mix of lime and grapefruit blended with herbs such as boxwood. Palate: Citrus and herb notes. A fresh, bright and pleasing wine with nicely balanced acidity and good persistence.

Natura 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

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