



**buns and bowls**  
tuesday, february 12

**steamed bao buns** (2 per order)

**pork belly** house smoked pork belly / hoisin / pickles / micro greens \$6

**blackened shrimp** spicy mayo \$7

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

**bowls**

**pork noodles** crispy pork belly / house smoked pulled pork / hoisin sauce / ramen noodles / hot and sour broth / carrot / sweet potato / vidalia / organic kale \$14

**monkfish noodles** grilled and butter poached monkfish / whole wheat soba noodles / coconut miso broth / mushrooms / brussel sprouts / squash / zucchini / cauliflower \$16

**chicken satay lo mein** skewered chicken breast / lo mein noodles / soy and sesame glaze / onion / brussel sprouts / cauliflower / shiitake mushroom \$14

**shrimp noodles** blackened shrimp / whole wheat soba noodles / chili shrimp broth / squash / onion / zucchini / mushroom / cauliflower / grape tomato \$16

**santa fe rice bowl** chorizo sausage / wild rice / pico de gallo / salsa verde / cabbage / queso / avocado (GF) \$14



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## vino

**Aperol spritzer \$6**  
aperol / champagne / soda

**Natura Sauvignon Blanc \$6**  
*Chile (organic)*  
Color: Transparent yellow. Nose: Complex blend of lime and grapefruit with herbs such as boxwood.  
Palate: Citrus and herb notes. Fresh, bright and pleasing, Well balanced acidity.

**Natura Carmenere \$6**  
*Chile (organic)*  
Color: Deep ruby red. 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

**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

**Fordham Double D Double IPA**  
*Dover, DE*  
Nose: Guava, mango and tropical fruit.  
Palate: Light toasted malt and bittering hops.  
Smooth and warming.  
8% ABV, 90 IBU

**½ PRICE BOTTLES OF WINE**

*flight wines and visiting wines excluded*

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