



## buns and bowls

tuesday, november 13

### steamed bao buns (2 per order)

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

**blackened shrimp** spicy mayo /  
red wine pickled onion / micro greens \$7

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

### bowls

**tuna noodles** pan seared big eye tuna (served rare) /  
whole wheat soba noodles / black garlic cilantro  
broth / carrot, cauliflower, onion, mushroom,  
zucchini, watermelon radish \$17

**pork noodles** sweet tea brined smoked pork belly /  
house smoked pulled pork / hoisin / ramen noodles /  
miso fennel broth / carrot, mushroom, fennel,  
grape tomato, pak choy \$14

**vegetable bowl** chili, lime, coconut fried tofu /  
sweet potato noodles / peanut butter curry broth /  
carrot, mushroom, scallion, radish, pea shoots  
(GF, V, VG) \$13

**fried monkfish noodles** pad thai rice noodles /  
miso onion broth / bell pepper, brussel sprouts,  
carrot, grape tomato \$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

**3<sup>rd</sup> 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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