



buns and bowls

tuesday, march 10th

steamed bao buns

(2 per order)

pork belly bun \$7

house smoked pork belly / hoisin glaze /
garlic pickled cucumber / micro cilantro

crispy oyster bun \$8

jalapeno tartar / pickled red onions / micro greens

peruvian chicken bun \$7

grilled all natural chicken breast / peruvian verde /
pickled red onions

bowls

tilefish bowl \$17

grey tilefish (capt. kerry of the sea born) / peruvian verde
/ sautéed green, red and yellow bell peppers /
vidalia, bok choy and shiitake / black garlic and
wild mushroom broth / rice noodles (GF)

shrimp bowl \$17

grilled gulf shrimp / fresh jalapeno, cucumber and
fennel / chimichurri / coco cilantro lime broth /
whole wheat soba noodles

honey garlic chicken bowl \$15

sesame fried chicken / zucchini, bell pepper,
cauliflower and shiitake / scallions / sticky rice (GF)

veggie bowl \$13

red bell pepper stuffed with: quinoa, shiitake,
tomato, red onion, zucchini and squash and triple
cream brie / smoky tomato sauce /
parsnip purée (GF, V)

pork bowl \$16

hoisin rubbed grilled pork chop /
cauliflower, brussels, red onion, zucchini and
red bell pepper / curried pork broth /
udon noodles

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 (can)

Fin City Weedline EZ IPA

Ocean City, MD

Session IPA / Nose: Grassy and herbal.

Palate: Light body / ABV: 4.2% IBU: 42

Manor Hill Brewing Farmhouse Ale Grisette

Ellicott City, MD

Color: Straw. / Nose: Tropical fruit and lemongrass. /

Palate: Light. Juicy citrus fruit, subtle hops and dry
finish. / ABV: 4.7%

Union Craft Brewing Blackwing Black Lager

Baltimore, MD

Nose: Roasted coffee and rich chocolate.

Palate: Moderate hops. Delicate malt. Light body. /
ABV: 4.8% IBU: 27

½ PRICE BOTTLES OF WINE

flight wines and visiting wines excluded