



buns and bowls

tuesday, december 12

steamed bao buns (2 per order)

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

fried chicken pickled onion / peruvian salsa verde /
micro cilantro \$8

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

bowls

black sea bass bourbon pickled mustard seed /
charred lemon / pad thai rice noodles /
cucumber miso broth / apple / onion \$17

pork noodle sweet tea brined smoked pork belly /
house smoked pulled pork / ramen noodles /
tomato and aji panca broth / brussel sprout, celery,
onion, organic tatsoi, butternut squash \$15

vegetable noodles roasted tomato and fennel
emulsion / sweet potato noodle / miso broth /
butternut squash, onion, cauliflower, red cabbage
(GF, V, VG) \$12

curried lobster and crab cakes kimchi pickled egg /
udon noodle / ginger fennel bonito broth /
grilled lime / fried mushroom / brussel and shallot
slaw \$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

Veramonte Sauvignon Blanc \$6
Chile (organic)
Nose: Vibrant and aromatic / lime and tangerine with subtle floral notes. Palate: Smooth and fresh. Nice mouthfeel and long finish.

Veramonte 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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