



buns and bowls
tuesday, march 27th

steamed bao buns (2 per order)

pork house smoked pork belly / hoisin glaze / pickles \$8

blackened shrimp spicy mayo / vidalia slaw / micro greens \$8

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

bowls

tempura fried monkfish whole wheat soba noodles / sweet soy broth / fried shiitake mushrooms, scallion, micro celery \$16

blackened shrimp anticucho sauce / udon noodles / ancho fennel broth / brussel sprouts, carrot, shiitake mushroom, red onion, grape tomato, jalapeno, white asparagus \$16

vegetable bowl grilled cauliflower steak / yuzu soy glaze / sweet potato noodles / hot and sour broth / cauliflower, onion, red cabbage, shiitake mushrooms (GF, V, VG) \$12

beef bowl dry aged beef / pad thai rice noodles / tomato beef broth / brussel sprouts, carrot, shiitake mushroom, red onion, grape tomato, jalapeno, white asparagus (GF) \$16



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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

Burley Oak Brewing Company
Homegrown Session IPA
Berlin, MD
Contains 100% local pale barley. Exclusively hopped with citra. Dank aroma with a clean finish.
4% ABV, 40 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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