



buns and bowls
tuesday, february 20th

steamed bao buns (2 per order)

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

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

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

fried chicken alabama white BBQ / pickles \$8

bowls

smoked pork ribs blackberry hoisin glaze / whole wheat soba noodles / miso ginger broth / spicy korean brussel slaw / fried shiitake mushrooms \$15

pork noodle crispy pork belly / smoked pulled pork / hoisin / whole wheat soba noodles / miso soy broth / shiitake mushroom, celery, vidalia, sweet potato \$15

vegetable bowl stewed peppers and onions / brussels, fennel, onion, cauliflower, broccoli, cabbage / zucchini noodles / apple miso broth (GF, V, VG) \$12

blackened shrimp anticucho glaze / pad thai rice noodles / ancho tomato broth / zucchini, squash, cauliflower, heirloom carrot, onion (GF) \$16

dry aged angus beef peruvian steak sauce / udon noodles / charred fennel broth / squash, onion, fennel, cauliflower, carrot, purple cabbage \$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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