



buns and bowls
tuesday, october 17th

steamed bao buns (2 per order)

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

bacon wrapped mahi mahi blackberry cola BBQ /
pepper and vidalia slaw \$8

fried chicken pickled onion / peruvian salsa verde
\$8

bowls

tuna poke bowl tuna poke / purple sticky rice /
seaweed salad / house pickles / avocado /
sriracha marinated trout roe / ponzu / ninja radish /
scallion / crispy onion (GF) \$16

tempura lobster spicy coconut glaze /
whole wheat soba noodles / tomato fish broth /
heirloom carrot, winter radish, red onion,
bell pepper, portabella mushroom, mustard greens
\$18

corn dusted catfish pad thai rice noodles /
portabella miso broth / hard boiled egg / scallion /
jalapeno / enoki mushroom (GF) \$15

mushroom delight portabella mushroom,
enoki mushroom, lion's mane mushroom / tofu /
japanese winter radish / heirloom radish /
zucchini noodles / garlic, ginger, miso butter broth /
vegetarian caviar / crispy rice flakes (GF, V) \$15

gluten free zucchini noodles available as a substitution



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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

Natura Sauvignon Blanc \$6
Chile (organic)
Color: Transparent yellow. Nose: Complex mix of lime and grapefruit blended with herbs such as boxwood. Palate: Citrus and herb notes. A fresh, bright and pleasing wine with nicely balanced acidity and good persistence.

Natura 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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