



buns and bowls
tuesday, march 20th

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

chesapeake bay rockfish anticucho sauce / udon noodles / curried fennel and ginger broth / cauliflower, fennel, asparagus, bok choy, onion, shiitake mushroom, carrot \$16

black sea bass sun dried tomato pistachio pesto / udon noodles / roasted red pepper broth / purple cabbage, brussel sprout, vidalia, cauliflower, grape tomato \$16

vegetable bowl grilled cauliflower steak / strawberry chipotle glaze / sweet potato noodles / roasted broccoli, carrot, onion, fennel (GF, V, VG) \$12

seafood bonanza shrimp, mussels, clams / pad thai rice noodles / seafood tomato broth / brussel sprouts, grape tomato, onion, scallion / micro cilantro (GF) \$16

pork bowl crispy pork belly / smoked pulled pork / hoisin / whole wheat soba noodles / miso pork broth / brussel sprouts, sweet potato, vidalia, shiitake mushrooms \$15

beef bowl tenderloin filet skewers / balsamic reduction / udon noodles / beef tomato broth / shiitake mushroom / grilled organic bok choy \$15



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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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