



## buns and bowls

tuesday, march 12

### steamed bao buns (2 per order)

**pork belly** house smoked pork belly / hoisin / pickles / micro greens \$6

**blackened shrimp** spicy mayo \$7

**crispy oyster** pickled onion / jalapeno tartar \$8

### bowls

**pork noodles** house smoked pulled pork / crispy pork belly / hoisin sauce / ramen noodles / miso curry broth / vidalia, brussels, sweet potato, grape tomato \$14

**italian monkfish** grilled monkfish / whole wheat soba noodles / creamy tomato sauce / provolone / smoked cheddar / mushrooms, brussel sprouts, cauliflower, scallion, roasted red peppers \$17

**veggie noodles** squash, zucchini, onion, carrot, shiitake mushrooms / sweet potato noodles / egg drop broth (GF, V) \$12

**pad thai shrimp** pad thai rice noodles / shrimp / peanut butter curry sauce / scallion / micro greens / pistachio / shredded carrot / radish (GF) \$16

**mahi mahi noodles** peruvian salsa verde / whole wheat soba noodles / hot and sour broth / cauliflower, brussel sprouts, red onion \$17



## buns and bowls

tuesday, march 12

### steamed bao buns (2 per order)

**pork belly** house smoked pork belly / hoisin / pickles / micro greens \$6

**blackened shrimp** spicy mayo \$7

**crispy oyster** pickled onion / jalapeno tartar \$8

### bowls

**pork noodles** house smoked pulled pork / crispy pork belly / hoisin sauce / ramen noodles / miso curry broth / vidalia, brussels, sweet potato, grape tomato \$14

**italian monkfish** grilled monkfish / whole wheat soba noodles / creamy tomato sauce / provolone / smoked cheddar / mushrooms, brussel sprouts, cauliflower, scallion, roasted red peppers \$17

**veggie noodles** squash, zucchini, onion, carrot, shiitake mushrooms / sweet potato noodles / egg drop broth (GF, V) \$12

**pad thai shrimp** pad thai rice noodles / shrimp / peanut butter curry sauce / scallion / micro greens / pistachio / shredded carrot / radish (GF) \$16

**mahi mahi noodles** peruvian salsa verde / whole wheat soba noodles / hot and sour broth / cauliflower, brussel sprouts, red onion \$17

## vino

**Aperol spritzer \$6**  
aperol / champagne / soda

**Natura Sauvignon Blanc \$6**  
*Chile (organic)*  
Color: Transparent yellow. Nose: Complex blend of lime and grapefruit with herbs such as boxwood.  
Palate: Citrus and herb notes. Fresh, bright and pleasing, Well balanced acidity.

**Natura Carmenere \$6**  
*Chile (organic)*  
Color: Deep ruby red. 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

**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

**Misphillion River Space Otter Pale Ale**  
*Milford, DE*  
Nose: Apricot, citrus and melon.  
Palate: Crispy with a dry finish.  
5% ABV, 32 IBU

**Fordham Double D Double IPA**  
*Dover, DE*  
Nose: Guava, mango and tropical fruit.  
Palate: Light toasted malt and bittering hops.  
Smooth and warming.  
8% ABV, 90 IBU

**½ PRICE BOTTLES OF WINE**  
*flight wines and visiting wines excluded*

## vino

**Aperol spritzer \$6**  
aperol / champagne / soda

**Natura Sauvignon Blanc \$6**  
*Chile (organic)*  
Color: Transparent yellow. Nose: Complex blend of lime and grapefruit with herbs such as boxwood.  
Palate: Citrus and herb notes. Fresh, bright and pleasing, Well balanced acidity.

**Natura Carmenere \$6**  
*Chile (organic)*  
Color: Deep ruby red. 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

**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

**Misphillion River Space Otter Pale Ale**  
*Milford, DE*  
Nose: Apricot, citrus and melon.  
Palate: Crispy with a dry finish.  
5% ABV, 32 IBU

**Fordham Double D Double IPA**  
*Dover, DE*  
Nose: Guava, mango and tropical fruit.  
Palate: Light toasted malt and bittering hops.  
Smooth and warming.  
8% ABV, 90 IBU

**½ PRICE BOTTLES OF WINE**  
*flight wines and visiting wines excluded*