

DINNER MENU

DAILY BREAD

MANTOU BUN

Ginger scallion butter, hoisin \$12

SNACKS

BOUDIN EGG ROLL

House boudin sausage, hot mustard
mascarpone, rabbit sauce \$8

LOCAL MARYLAND CATFISH SLIDER

Turmeric marinated fried catfish, iceberg
smoked dill tartar, pickles \$12

BANH MI PATE

Five spice chicken liver mousse, chili cherry jam
brioche \$12

XIU MAI

Lemongrass pork meatballs, black pepper
tomato sauce, crushed peanut \$14

CHAO TOM

Sugar cane shrimp, Thai basil & garlic butter,
muoi ot xanh sua dac, lime \$20

RAW & CURED

RED SNAPPER CRUDO

Kombu-jime cured red snapper, roasted and
pickled beets, crushed peanuts, fresh herbs \$16

TUNA CRUDO

Compressed Cavaillon melon, chermoula
candied quinoa, amaranth \$18

VEGETABLES

GREEN MANGO SALAD

Green mango, herbs, lychee, stone fruit
peanuts \$15

CHARRED CABBAGE

Hue style peanut romesco, pineapple
herbs \$16

CA TIM XAO

Twice cooked eggplant, sunflower miso satay
candied pumpkin seeds, Thai basil \$16

MEATS & FISH

CRAWFISH & NOODLES

Garlic miso, Temomi noodles, crab fat butter
aromatic panko \$28

MEDITERRANEAN STONE BASS

Pan seared stone bass, Chinese broccoli, radish
tamarind miso puree, pineapple XO \$34

GA CHIEN 🍗

Fried chicken, chili maple fish sauce, pickled
carrots, fried garlic \$32

LEMONGRASS PORK BLADE

Banh Hoi, gem lettuce, bouquet garnish \$42

DESSERTS

BANH FLAN CA PHE

Vietnamese flan, coffee gelee, palm sugar
caramel, condensed milk ice cream, hazelnut
coffee foam \$12

TRES LECHEs

Lime cremeux, sichuan meringue, cinnamon
corn ice cream \$12

*Consuming raw or undercooked eggs, meat or seafood may
increase your risk of foodborne illnesses*