

# DINNER MENU

## DAILY BREAD

### TUMERIC MANTOU BUN

Honey butter, chili crisp \$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, stone fruit 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 \$18

### SALMON CRUDO

Green apple nouc cham, compressed celery,  
moon drop grapes, puffed barley \$16

### CUMIN LAMB TARTARE

Chili cumin, fresh herbs, pickled red onions,  
Crispy woven noodle \$19

## 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 sunflower 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, broccolini, radish  
tamarind miso puree, pineapple XO \$34

### GA CHIEN 🍗

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

### LEMONGRASS PORK BLADE

Banh Hoi, gem lettuce, bouquet garnish \$42

## DESSERTS

### UBE VIETNAMESE FLAN CA PHE

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

### VIETNAMESE HUMMINGBIRD CAKE

Puffed sorghum, candied pepitas, dulce ice  
cream, five spice cream cheese \$12

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