

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

HINONA KABU TURNIP

Koji cured turnip, 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

BANH FLAN

Toasted rice milk, earl gray gelee, palm sugar
caramel, cajeta ice cream, peanut coffee
foam \$12

VIETNAMESE HUMMINGBIRD CAKE

Candied popcorn, candied pepitas, caramel goat
milk ice cream, five spice cream cheese \$12

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