

LUNCH MENU

ADD PROTEINS TO ANY DISH

add-ons: Tofu 4 | Shrimp 6 | Pork Belly 5 | Fried Soft-Shell Crab 10
Chinese Sausage 5 | Blue Crab 6

Vietnamese Chicken Salad / Gỏi Xoài Gà | 14

Hand-pulled chicken with cabbage mix, mango, English cucumber, carrots, peanuts, fried shallots, Vietnamese coriander, mint, and Thai basil. Served with fish sauce vinaigrette.

Vietnamese Beef Stew / Bò Kho | 14

Braised beef shank with carrot, fingerling potatoes, onion, tomato, spice blend, lime, and cilantro. Served with jasmine rice.

LUNCH BOWLS

(available Tuesday-Friday 11am-3pm)

Crispy Pork Belly Bowl / Cơm Thịt Heo Quay 15

Marinated and roasted pork belly, fried shallots, green leaf lettuce, cherry tomato, pickled carrot and papaya, herbs, bird's eye chili, scallion oil, and a steamed egg and pork frittata. Served with a house tamarind and plum reduction and jasmine rice.

Shaking Beef Bowl / Cơm Bò Lúc Lắc 17

Dinette shaking beef, red bell pepper, onion, scallion, green leaf lettuce, cherry tomato, pickled carrot and papaya, and a steamed egg and pork frittata. Served with jasmine rice.

Pandan Coconut Shrimp Bowl / Cơm Tôm Dừa Dứa 14

Pandan coconut shrimp, green leaf lettuce, cherry tomato, pickled carrot and papaya, herbs, scallion oil, and a steamed egg and pork frittata. Served with citrus fish sauce and jasmine rice.

Vietnamese Meatball Bowl / Cơm Cha 13

Vietnamese pork meatballs, green leaf lettuce, cherry tomato, pickled carrot and papaya, scallion oil, and a steamed egg and pork frittata. Served with fish sauce and jasmine rice.

DINETTE

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*