



Mushroom Jok Soup. \$8

Thai congee rice soup with sliced tofu, ginger, scallion, cilantro, shitake, oyster, and lion's mane mushrooms.(bowl only)V

Notch Shishito Peppers. \$8

Savory flash fried shishito peppers garnished in maldon salt, fried shallots, lime and herbs. V

Mushroom Croquettes. \$12

Lion's mane mushroom with bell pepper, scallion, garlic, egg, tartar sauce and bread crumbs. Lime zest garnished with stracha

Entrées

Panang Carbonara. \$ 31

Savory pork belly atop panang curry with bell peppers, cherry tomato, carrot, shitake mushroom, and peas. Served with fried egg over thai rice noodles.

Crispy Haddock. \$28

Two 8-10 oz hearty Icelandic haddock filets lightly battered in a Thai flour and flash-fried. Served with a Thai tangy apple slaw of julienned granny smith apples and red onions, crispy fried shallots, scallions, and cilantro. Paired with hot garlic seafood and house tartar sauces.

Desserts for two

Mango & Coconut Ice Cream \$10

Mango Cheesecake \$15

Homemade Carrot Cake \$14

**Reduce paper waste and use our QR code to view our full menu*



Drink Features

Tiki Mule

Rum, pineapple, lime, ginger beer, mango, and float of meyer's dark rum. Island vibin' on the patio! \$12

Venetian Sake Spritz

*Sake, passion fruit liqueur, prosecco, Serra Luca Spritzer
\$13*

Featured Wine

Alto Limay Rosé

*Pinot Noir Rosé
Patagonia, Argentina
\$10 glass / \$35 bottle*

Austerity Cabernet

*2017 Paso Robles, Ca
\$12 glass / \$40 bottle*

Crafty Can

2 SP – UP UP and Away

NE Double IPA 16 oz can – PA 8% ABV \$10

Crafts on Draft

Wise Acre – Gotta Get Up To Get Down

Coffee Milk Stout – 5% ABV \$7

Urban Village – Super Villain

NE Hazy Ipa – 6.5% ABV \$8

New Belgium – Lime Lager

American Light Lager – 4.4% ABV \$6

Collective Arts – Mash up the Jam

Sour– Ontario 5.2% ABV \$7

DC Brau – Brau Pilsner

Pilsner –DC 4.8 %ABV \$6

** Beer Flight- 5 oz. pours of each available draft-

\$17 **