



- Menu and price is subject to change at anytime
- Substitutions and modifications will be politely declined
- Alert our staff of any food allergies. We'll do our best to accommodate.
- 20% large-party service fee is automatically charged for parties of 6+.
- The consumption of raw or undercooked meat, eggs, and seafood may increase your risk of foodborne illness. We are not a nut or gluten-free facility.
- Corkage and Cake Cutting Fees Apply
- A 20% no-close tab fee is charged if tabs are not closed prior to leaving

**Our menu** offers an eclectic mix of rustic, made-from-scratch dishes, thoughtfully crafted to encourage sharing— very much like at our own family table. If you would like for us to send out certain dishes as a main entree to be served all together, let us know; otherwise, **we will be coursing your meals family-style**, and sending the dishes out from light to hearty, as they are ready.

**We realize that QR ordering is not perfect but** has provided many benefits.

\* QR has been the answer to the labor shortage

\*QR allows all staff members to be part of the tip pool, addressing the wage gap that has been an ongoing issue in our industry.

\*QR gives guests the power and control to order and pay as they like

\*QR increases efficiency by eliminating time spent running back and forth to terminals to enter orders

\*QR reduces waste from order entry errors

\*QR allows guests to enter follow-up or additional orders without needing to wait on a server

\*QR frees up our time spent at the terminals and allows our staff more time spent engaging with guests and working with the entire team on the floor

**Again, QR is not perfect**, so please ask our staff for tips on how to make QR ordering easier for you.

**Our lights are still on because of loyal guests** who have supported us with compassion and patience as we make changes to adapt to new and existing challenges in our industry. If you prefer to have your order taken by our staff, let us know. **We are here for you.**

## All Day

Dishes are listed from light to hearty and are meant to be shared.



**oyster on the half shell**<sup>1</sup> w/ inca berry kosho, and mignonette <sup>gf</sup> 4.5 each

**grilled oyster (4) w/ smoky chili butter** sesame, korean chile flakes, pickles <sup>gf</sup> 18

**candied spiced bourbon yam chips** <sup>gf</sup> 6

**tissue bread**, soy dip, pickles <sup>vgn</sup> 9

**grilled galangal pork skewer**<sup>1</sup>, viet pickles, scallion oil, peanuts, cucumber dipping sauce <sup>gf</sup> 8 each

**savory doughnuts** scallion, bacon, and parmesan 10

**halibut tartare**, pickled red onions, sumac salt, bird's eye chili, house-made peasant rice crackers <sup>gf</sup> 17



**grilled broccolini w/ mung bean cream**, pork dust furikake<sup>4</sup> fried onion, and rice crumbles <sup>gf</sup> 15

**brassica greens salad w/ red russian kale, broccolini greens, and tree collard w/ herb marinated house-made cheese**, fennel, rosemary crostinis<sup>3</sup>, w/ dressing of crimson raisins macerated in apple cider and mustard dressing <sup>vgt</sup> 17

**napa cabbage slaw w/ tofu skin**, fried shallots, peanuts, thai basil, rau ram, mint, and radish, dressed in lime fish sauce<sup>4</sup> dressing <sup>gf</sup> 16



**grilled house-made viet beef/pork chipolata** topped w/ peanuts, served w/ pineapple mam nem sauce <sup>gf</sup> 20

**seared rice cake**<sup>1</sup> lap xuong sausage, fried shallots, pork and shrimp cotton, scallion oil, pickles 18 **vegan option:** furikake, crispy ginger tofu <sup>gf</sup>

**add:** sous vide egg 3 lemongrass chicken 8

**chanterelles and shimeji panzanella, toasted hand-torn bread** w/ salted citrus dressing, olives, fried onions, farm greens, topped with sous vide egg and rosemary salt <sup>vgt</sup> 19

**shemiji and cremini mushrooms**, potatoes in lemongrass madras curry broth and served w/ a side of our banh mi roll<sup>4</sup> <sup>vgt</sup> 20

**mussels in coconut green curry broth** topped w/ shoestring sweet potatoes <sup>gf</sup> 19

Modifications and substitutions will be politely declined.



**seasonal farm box w/ spreads** a variety of seasonal organic vegetables and greens straight from the farm, paired with our herbed pepita spread, tahini lime-leaf dip, peanut sauce and house-made crackers<sup>3</sup> <sup>vgt</sup> 20

**Add-ons:**

ask about our current offering of cheeses 6 | dry chorizo picante

**mushroom and hemp seed pâté w/ truffle oil** medley of house pickles, grilled as sesame miche bread, house made crackers<sup>3</sup> <sup>vgt</sup> 22

**Add-ons:**

ask about our current offering of cheeses 6 | dry chorizo picante 8

## Dinner Only

**rolled pork belly braised** in coconut water served with peasant rice <sup>gf</sup> 39

**local rockfish**<sup>3</sup> grilled whole with nuoc cham, viet herbs, fried capers and onions <sup>gf</sup>  
[small (serves 1-2) 42] [medium (serves 2-3) 48] [large (serves 4-6) 56]

**grilled meat platter w/ lemongrass beef short rib**, comes w/ a choice of grilled galangal pork, and/or lemongrass chicken w/ lettuce wrap and vermicelli sheets, scallion oil, peanuts, radish, viet pickles, and nuoc cham <sup>gf</sup> 44/58

**oxtail & grits (or rice)** carrots, orange gremolata <sup>gf</sup> 42

## Lunch Only

**banh mi w/ hoi-an style sauce**<sup>1</sup>, pickled daikon and carrots, cucumber, peppers, cilantro, aioli, on a house-made banh mi baguette

**choose your protein:** viet pork ham & paté 13| grilled lemongrass chicken 14| grilled galangal pork 15| egg tomago 13| crispy tofu 12

**rice vermicelli noodle bowl** w/ lettuce, cucumber, scallion oil, peanuts, viet dipping sauce <sup>gf</sup> 12

**Add-ons:** grilled lemongrass chicken 9| grilled lemongrass short rib 12|  
grilled galangal pork 9| crispy tofu 7

## Sides

**grilled sesame miche bread** 6

**sous vide egg** 3

**peasant rice (dinner and weekends only)** 6

**housemade caraway or gluten free crackers** 4

**grits (dinner only)** 5

**cultured butter** 1

1 item is harder to share

2 we harvest 97% of our vegetables and fruits from local farms. the vegetables listed here are subject to change at any given time due to seasonal availability or what is showing best during our harvest. Changes may not make it before printing of menus, so please refer to online menu or ask our staff for most accurate descriptions.

<sup>3</sup> Gluten free option is available upon request.

<sup>4</sup> Vegan option is available upon request.