

LUNCH

BÁNH MÌ (VIETNAMESE SANDWICHES)

The Classic Vietnamese pork, American ham, French country pate, mayo	7	The Vegetarian Lemongrass teriyaki tofu, red peppers	8
The Porky Braised pork belly, pho flavors, hoisin glaze, mayo	8	The Hen house Caramelized chicken, lemongrass, ginger, mint, lime, crushed peanuts, mayo	7
The Frenchman Turkey confit, pickled mustard seeds, candied kumquat, rouille	8	The V.B.Q. Wagyu Beef, Viet BBQ Sauce, Thai Basil	8
The Sun Tanned Cow Coconut milk braised Wagyu beef, kaffir lime leaf	8	The Fish Sardine in tomato sauce, capers, mayo, pickled tomato, vidalia onions	7
The Meatball Pork meatball, basil, scallion, ginger, sriracha	7		

**sandwiches come with: cucumber, pickled daikon/carrots, cilantro, and jalapeño.*

BÁNH BAO (OPEN FACED STEAMED BUNS)

Available at the French Market on Saturdays Only

Caramelized chicken 1 for 3.00 3 for 8.50	Wagyu beef in coconut milk 1 for 3.00 3 for 8.50
Hoisin glazed pork belly 1 for 3.00 3 for 8.50	Wagyu beef in bbq sauce 1 for 3.00 3 for 8.50

**All Bánh Bao are dressed with pickled daikon, cilantro, jalapenos, and sauces.*

GỎI CUỐN (ROLLS)

Shrimp Rolls Wrapped in lettuce, mint, cilantro, cucumber, vermicelli	6
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Tofu Rolls 6
in lettuce, mint, cilantro, carrots, vermicelli

PHỞ (SOUP)

Beef 8.5
sliced beef flank, beef meatball

Vegetarian 8.5
sliced tofu & veggies

Chicken 8.5
poached chicken (*Available at Restaurant location only)

DRINKS

Nirvana 2.5 **Spindrift** 3.25
Coconut Water Soda

Aranciata 2 **Gus** 2
Orange Soda

Pellegrino 3 **Kombucha** 4
Sparkling Water

Acqua Panna 2 **Honest Tea** 3
Spring Water

COFFEE & TEA

Vietnamese Iced Coffee 3.25

La Colombe Pure Black Coffee 4.5

Hot Tea 2.5

SNACKS

Deep River Snacks	1.8
Chips	
Delightful Pastries	2.5
Cookies	
Foiled cupcakes	3.5
Wild Ophelia Chocolates	4

**prices and menu items are subject to change*

DINNER

ROLLS/SALADS

Gỏi đu đủ | Green Papaya Salad 11
Shrimp, pork belly, house made jerky, peanuts,
fried shallots, herbs, nuoc cham

SHRIMP Gỏi cuốn | Spring Rolls 9

Shrimp, pork, Viet
herb salad, peanut sauce

VEGETARIAN Gỏi cuốn | Spring Rolls 10

Vegetarian spaghetti
squash, beet, radish

**Special of the day (please ask server)*

BÁNH BAO (2 PER ORDER)

Lamb Burger 12

Ground lamb, curry
bean sprouts, mint, parsley, jalapeno jelly, fried
baos

Duck 13
Confit

Chicken liver, quail
egg, vanilla pear, fried baos

Pork Belly 12
Pickled onions, nuoc cham, herb, grilled baos

Chinese Eggplant 12
Yellow curry, pickled beets, enoki mushrooms,
steamed baos

MEATS

Saigon Chicken Wings 16
Crispy fried wings, house sriracha sauce

BBQ Pork Ribs 18
St. Louis spare ribs, sweet soy glaze, grilled shishito peppers, sesame seeds

Flank Steak 19
Vietnamese coffee Pomme puree, cocoa nibs, beets, arugula

Lamb Luc Lac 23
Lamb tenderloin, oyster sauce, red onions, arugula, French breakfast radishes

FISH

Baby Octopus (gf)	14
Grilled confit octopus, cuttlefish ink rice, togarashi	
Sea Scallops	20
Farro, black garlic aioli, scallion Thai basil, asparagus	
Mussels (gf)	12
Sake, cilantro, Thai basil, Thai chilis	

NOODLE/SOUP

Beef Pho	17
Oxtail, beef meatball, veal heart	
Bun Rieu	18
Coconut curry broth, lump crab frittata, rice vermicelli	
Ramen	18
Wild mushrooms, egg yolk, mushroom dashi, house sambal	

VEGETARIAN

Quinoa (gf)	17
Red & White Quinoa, mushrooms, brussels sprouts, curry butternut squash	
Mapo Tofu	16
Tofu, fermented black bean, green peppercorn, wood ears, edamame	
Tofu Laab	17
Five-spice tofu, trumpet mushrooms, wood ears, endive	
BBQ Eggplant	15
Chili bean paste, Pho spices, Szechuan peppers	

EXTRAS

Fried Rice (Meat or Vegetarian)	9	Kimchi (pickled vegetables)	5
Stir fry haricot verts with ground lamb	9	Stir fry vegetables (daily selections)	8
Broken Jasmine Rice	3		

**(gf) denotes gluten-free item*Please notify your server of any food allergies.*No Substitutions*Note that menu is subject to change without notice*

DESSERT

Sweet Potato Che Toasted marshmallow, smoked grapes, spiced popcorn	10	Ice Cream (seasonal)	7
Banana bread pudding Tamarind curd, peanut brittle	8	Sorbet (seasonal)	7
Coconut flan Fresh kiwi, vanilla cookie crumble	8	Vietnamese Coffee Sweet and creamy chicory coffee. Hot or iced	5

AFTER DINNER DRINKS

Kelt Cognac, France	20	Bunnahabhain Islay Malt Scotch 12 Years	17	'09 Muscat de Beaumes France	13
Tariquet Classique Bas-Armagnac, France	15	Black Bottle Malt Scotch	10	Pineau des Charentes, Chateau D' Orignac France	14
Deanston Highland Malt Scotch	14	'09 Banyul Domaine de la Vielle France	13		
Deanston Highland Malt Scotch 12 Years	22	'07 Sauternes, Chateau Roumieu-Lacoste France	15		

ARTISANAL TEAS

FLORAL

8

Litchi Noir (black) Earthy, silky | Emperor's Chamomile (D) Pineapple, stonefruit

TOASTY

10

Emperor's Genmaicha Green, puffed rice kernels | Gingerbread Dream Rooibos (D) Aromatic, holiday spice

DECADENT

12

Moonlight Jasmine Blossom Green, soft, delicate | First Flush Darjeeling Complex, balanced, tannic