



- Menu and price is subject to change at anytime
- 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



oyster on the half shell¹ w/ citrus kosho and mignonette ^{gf} 4.5 each

grilled oyster (4) w/ **smoky chili butter** sesame, korean chile flakes, pickles ^{gf} 18

tissue bread, garlic soy dip, pickles ^{vgn} 9

grilled galangal pork skewer⁴, viet pickles, scallion oil, peanuts, cucumber dipping sauce ^{gf} 8 each

savory doughnuts scallion, bacon, and parmesan 10

pacific red snapper tartare, gooseberries, pickled red onions, sumac salt, bird's eye chili, house-made peasant rice crackers ^{gf} 16



watermelon and mint labneh, smokey sumac salt, crushed pepita seeds, lime, olive oil ^{gf vgt} 11

kohlrabi, rau ram and viet herb salad, topped with peanuts and fried shallots, served with a tamari, sesame, ginger dressing. ^{vgn gf} 14

grilled then chilled wax beans and greens, pickled blueberries, sunflower seeds, basil, preserved lemon dressing ^{gf} 14

seasonal farm grazing box and spreads² a variety of organic vegetables, herbed pepita spread, house-made crackers, tahini lime leaf dip, peanut sauce ^{vgt gf} 20

Add-ons:

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

mushroom and hemp seed pâté w/ truffle oil medley of house pickles, grilled as kneaded bakery bread, housemade crackers ^{vgt} 21

Add-ons:

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



grilled house-made viet beef/pork chipolata encased in shiso leaves, topped w/ peanuts, served w/ pineapple mam nem sauce ^{gf} 19

crispy potato patty, lentil braised in onion chutney, greek yogurt, herb and mint oil, topped with pumpkin seeds ^{vgt gf} 16

seared rice cake¹ lap xuong sausage, fried shallots, pork and shrimp cotton, scallion oil, pickles 17

vegan option: furikake, crispy ginger tofu ^{gf}

add: sous vide egg 3 lemongrass chicken 8

mussels in coconut green curry broth topped with shoestring sweet potatoes 18

Dinner Only



summer squash, hakurei & scarlet turnips, shimeji mushrooms, tossed in citronette, shoestring sweet potatoes, farm egg and furikake ^{vgt gf} 18

grilled lemongrass beef short rib¹ lettuce wrap w/ vermicelli, scallion oil, peanuts, radish & cucumbers, cilantro, cucumber dipping sauce ^{gf} 22

oxtail & grits (or rice) carrots, orange gremolata ^{gf} 41

rolled pork belly braised in coconut water served with peasant rice ^{gf} 38

local rockfish³ grilled whole with nuoc cham, viet herbs, fried capers and onions, market fruit ^{gf}

[small (serves 1-2) 41] [medium (serves 2-3) 47] [large (serves 4-6) 55]

Lunch Only

banh mi w/ hoi-an style sauce¹, 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 13 | grilled galangal pork 14 | egg tomago 12 | crispy tofu 12

rice vermicelli noodle bowl w/ lettuce, cucumber, scallion oil, peanuts, viet dipping sauce ^{gf} 12

Add-ons: grilled lemongrass chicken 8 | grilled lemongrass short rib 11 | grilled galangal pork 9 | crispy tofu 7

Dessert Served All Day

labneh mousse puffed rice, citrus granita, farm fruit² ^{gf} 9

lemon ricotta zeppole italian lemon ricotta doughnuts | 7

dipping sauces: matcha cardamom cream | earl grey chocolate ganache | black currant | 2 each

fried sesame mochi coconut pandan cream, ginger syrup, sugar peanut salt ^{gf vgn} 8

viet egg custard coffee 8

¹ this item is more difficult to share

² farm/market vegetables and fruits are subject to change based on seasonal availability or what is showing best at the time of our harvest

³ mother nature decides when and what the local fishermen bring in. in unfavorable weather, expect changes in our fish offering and availability.