

Notch

MODERN KITCHEN & BAR

social plates

Notch Chicken Wings 13

served with shaved vegetable salad & Notch ranch

choice of:

szechuan lemon pepper
house hot sauce
caramelized fish sauce

Pork Dumplings 12

spicy mushroom ponzu, caramelized shiitake, crispy ginger

Crab Takoyaki Fritters 14

soy glaze, kewpie mayo, bonito

Sweet Potato Dumplings 10

cucumber, sweet soy emulsion, kimchi aioli

Green Curry Mussels 13

scallion pancakes, shaved carrot & cucumber salad, cilantro broth (GF)

Sticky Pork Ribs 14

ginger mustard, green papaya, caramelized fish sauce, white sesame seeds (GF)

Shrimp Toast 13

red miso remoulade, charred cabbage, pickled onion, sesame seeds

Notch Crispy Calamari 13

shishito peppers, shaved onion, cilantro, mint, crispy basil

Smoked Tuna Dip 11

togarashi dressing, fermented onion, black garlic syrup, wonton crisps (GF)

Twice Cooked Eggplant 10

pork sausage, crispy garlic, caramelized onion, yogurt (GF)(V)

salads & soups

add chicken 6, pork belly 9, shrimp 11, brisket 9

Notch Salad 10

seasonal greens, yuzu vinaigrette, shaved carrot, poached pear, radish, cucumber, peanuts (GF)(V)

House Spinach Salad 12

toasted almonds, pickled apple, cranberry emulsion, aged cheddar, miso vinaigrette, roasted grapes (GF)(V)

Notch Tom Yum Soup 11

lemongrass, aromatic herbs, poached shrimp, lotus chips (GF)

Miso Corn Chowder 10

corn & Notch bacon salad, cherry tomato (GF)

hand helds

Fish & Chips Wrap 13

crispy cod, house tartar sauce, kimchi coleslaw, malt vinegar fries

Notch Strip Steak Burrito 13

basil fried rice, chili aioli, edamame salad, strip steak

Chicken Bahn Mi 12

katsu chicken thigh, macerated vegetables, herb salad, xo sauce

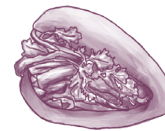
Salmon Bacon Club 12

green goddess mayo, bibb lettuce, olive oil marinated tomato, compressed cucumber, brioche

Notch Smash Burger 13

soy glazed onions, Notch bacon, aged cheddar, Notch ranch, brioche

steamed bao buns



Tempura Cod 12

togarashi, bacon aioli, shaved bok choy

Seared Tuna 12

shaved bok choy, green apple, roasted radish, red miso dressing (GF)

Roasted Chicken 10

spicy cabbage, pickled ginger, Notch ranch, cilantro (GF)

Pork Belly 10

tamarind cucumbers, black sesame, Notch hoisin (GF)

Crispy Tofu 10

soybean hummus, shaved broccoli salad, garlic oil, kewpie mayo, crushed peanuts (GF)(V)

large format

wok shop



Viet-Cajun Pad Thai 29

blackened prawns, scallions, bean sprouts, blue crab, peanuts (GF)

Drunken Rice Cakes 26

chicken ragout, cauliflower greens, kimchi puree, caramelized shiitakes, fried egg

Brisket Khao Soi 24

egg noodles, chili threads, pickled greens, coconut milk, crispy wontons

House Fried Rice 28

roasted chicken, lap cheong, bean sprouts, slow braised tomato, 60 minute egg (V)

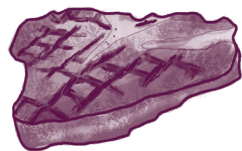
The Bibimbap 27

chicken & pork belly, charred cucumber, zucchini, jasmine rice, egg, sesame dressing (GF)

Carrot Masaman Curry 22

broccoli, cauliflower, tofu, puffed lentils, coconut foam (GF)(V)

butcher block



Charred Strip Steak 34

twice fried potato, crispy mushroom glazed cabbage, ponzu emulsion (GF)

Tamarind Glazed Brisket 28

red pepper coulis, sesame carrots, slow roasted sweet potato, herb salad (GF)

Orange Scented Duck 32

duck confit fried rice, roasted pineapple puree, sweet potato fondant, sour orange gastrique (GF)

Korean Fried Chicken 25

sticky garlic sauce, radish & pickles, gochujang butter, milk bread

Crispy Red Snapper 32

tomatillo relish, kohlrabi slaw, thai basil, coconut fried rice (GF)

Seared Salmon 28

roasted zucchini, water chestnuts, mustard greens, house green curry, jasmine rice (GF)

Jumbo Prawns 32

smoked scallop congee, pork cracklins, shaved scallion, roasted lime (GF)

Ginger Glazed Scallops 34

coconut fried rice, carrot salad, sesame agrodulce, tempura pearls (GF)

sides 7

Salt & Vinegar Fries (V)

choice of kewpie mayo or house ranch sauce

Coconut Fried Rice (GF)(V)

green apple, pineapple

Shishito Peppers (V)

sea salt, lime

Kimchi Coleslaw (GF)(V)

chili oil

Fried Cauliflower (V)

sumac, safflower aioli

Sesame Carrots (GF)(V)

cilantro, tempura crumb

Crispy Rice Fritters

miso aioli

Scallion Pancakes

dockside catch



(GF) can be prepared gluten free upon request (V) can be prepared vegan upon request

Please Alert Your Server to Allergies or Special Requests. Some dishes may contain Fish Sauce, Oyster Sauce, Crab Paste, Peanuts, and/or Egg. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. For Parties of 6 or more, a 20% Gratuity will be added to the check.





cocktails 12



She Sang Before She Spoke
dolin blanc, ume liqueur, lo-fi gentian
amaro, clover honey, lime juice,
shiso, soda water



What A Lovely Thing
shochu, rose infused yuzu liqueur,
intense ginger liqueur, vanilla,
lemon juice, egg white



Not Umami's Old Fashioned
bourbon, averna, roasted mushroom
infused ruby port, sesame, orange &
angostura bitters



Thai Lemon Drop
vodka, intense ginger liqueur,
lemon juice, lemongrass



True Natures Child
mezcal, yellow chartreuse, cilantro,
peppercorn, red bell pepper, lemon
& pineapple juice



On Your Mind
rye whiskey, elderflower liqueur,
pierre ferrand dry curacao, amaro
montenegro, angostura bitters



Where You Water It
shochu, licor 43, frangelico, lavender,
matcha half & half



The Lehigh Valley Housewives
gin, pierre ferrand dry curacao, amaro
montenegro, strawberry, lemon
juice, brut wine



How Many Licks
bourbon, averna, cointreau, orgeat,
lemon juice, mint, house stout



Deja Brew
caffé borghetti, appleton estate,
cinnamon, lime juice, soda water



Asian Peartini
vodka, asian pear infused
sake, elderflower liqueur



Rough Around The Edges
tequila, angostura amaro, espresso



Same Same
dolin blanc, giffard pamplemousse,
tempus fugit crème de menthe,
lemon, soda water



But Different
dolin blanc, giffard pamplemousse,
tempus fugit crème de menthe,
orange bitters



on tap

Brewery Ommegang Abbey Ale 8

belgian dubbel / 8.2%
cooperstown, ny

Tröegs Perpetual IPA 7

american ipa / 7.5%
hersey, pa

Sierra Nevada Pale Ale 6

american pale ale / 5.6%
chico, ca

Allagash White 7

witbier / 5.2%
portland, me

Funk Citrus IPA 8

american ipa / 6.7%
emmaus, pa

Great Lakes Eliot Ness 6

american amber lager / 6.1%
cleveland, oh

Yuengling Traditional Lager 5

american amber lager / 4.5%
pottsville, pa

Guinness Nitro Draught 6

irish dry stout / 4.2% /
dublin, ireland

Blue Moon Belgian White 6

witbier / 5.4%
denver, co

Miller Lite 5

american light lager / 4.2%
milwaukee, wi

wine



sparkling, white, rose

Castello di Roncade 9/36

prosecco, italy

Bella Sera 8/30

pinot grigio, veneto, italy

Twin Islands 11/40

sauv blanc, marlborough, nz

Frisk 10/38

riesling, victoria, australia

Bouchard Aîné & Fils 13/50

chardonnay, burgundy, france

The Crusher 10/36

chardonnay, ca

Broadbent 9/36

rosé, vihno verde, portugal

red

Cline Cellars 11/44

pinot noir, ca

McManis 9/36

petit verdot, ca

Bodegas Salentein 10/40

malbec, mendoza, argentina

Bruni 10/40

cabernet, tuscan, italy

Double Canyon 14/56

cabernet, horse heaven hills, wa

by bottle

white

Mosby 44

pinot grigio, santa barbara, ca

Marta 'Violet' 48

white blend, spain

Coli di Poianis 50

sauv blanc, friuli, italy

Redtail 45

riesling, finger lakes, ny

Au Bon Climat 65

chardonnay, santa barbara, ca

M. Chapoutier 'La Combe Pilate' 90

viognier, rhone, france

Orin Swift Mannequin 75

chardonnay, ca

red

Ken Wright 60

pinot noir, willamette, oregon

Squire 80

pinot noir, union sacré, ca

Jean-Luc Colombo les Abeilles 42

g/s/m, côtes du rhône, france

Berola-Campo de Borja 54

g/s, aragón, spain

Desparada 84

red blend, sackcloth & ashes, ca

L'ecole No. 41 65

merlot, walla walla, wa

Bodegas Benegas 48

cabernet, mendoza, argentina

Ramey Cellars 95

claret, napa valley, ca

Daou 52

cabernet, paso robles, ca

refreshers

cold drinks



Seasonal Switchel 6

bright & refreshing with
flavors of blueberry, mint,
cucumber, maple syrup,
apple cider vinegar, topped
with soda water

Mango Berry Basil Boba 6

strawberry, thai basil,
lemon juice with
mango pearls

Thai Iced Tea 6

sweetened ceylan tea,
star anise, half & half

Cold Brew 5

Iced Latte/Matcha/ Turmeric

flavored + .50
lavender, cinnamon,
vanilla, lemongrass,
sesame, cilantro
peppercorn,
orgeat, honey



dealers choice

Mocktails 6 // Cocktails 12

tart sweet savory
herbaceous vegetal smokey
fruity floral bitter
creamy effervescent egg white
up on the rocks



hot drinks 5

Espresso 3

Cortado 4

Cappuccino 4.50

Latte 5

Drip 3

flavored + .50
lavender, cinnamon,
vanilla, lemongrass,
sesame, cilantro
peppercorn,
orgeat, honey

Ginger Butterfly

Pea Tea 4.50