



specialties menu

featured wines

Piquitos 9/36
moscato, valencia, spain

"437" The Fableist 13/52
malbec, ca

appetizer specials

Steamed Little Neck Clams 15
charred scallion, sweet corn, milk
bread crostini, xo broth (GF)

Kimchi Hummus 9
scallion bread, burnt garlic oil,
everything spice, cilantro (GF)

featured entrées

The Notch In The Belt 44
8 oz filet, grilled prawns, wilted
greens, charred tomato romesco (GF)

Miso Glazed Cod 32
bok choy, cucumber salad,
sesame vinaigrette, chives

Large Format Pork Shoulder 150
48hr notice // inquire within // 4-6 people
ginger caramel glaze, white sesame,
various accoutrements

seasonal rotating drafts

Evergrain Joose Juicy 8
new england ipa / 6%
camp hill, pa

Half Acre Beer Daisy Cutter 7
american pale ale / 5.2%
chicago, il

Cigar City Florida Cracker 7
witbier / 5.5%
tampa, fl

Von Trapp Bohemian Pilsner 7
czech pilsner / 5.4%
stowe, vt

Neshaminy Creek J.A.W.N. Juicy Ale 6
american pale ale / 5.2%
croydon, pa

Bell's Oberon 6
pale wheat ale / 5.8%
kalamazoo, mi

dessert

Matcha Cheesecake 12
matcha ice cream, lemon curd, pecan
praline, green tea dust (V)

Thai Tea Sundae 9
black tea brownie, thai tea ice
cream, tapioca pearls, spiced
chocolate sauce

Coconut Rice Pudding 10
compressed mango, charred
pineapple salad, lychee syrup,
vietnamese cinnamon (GF)(V)

Caramelized Pineapple Cake 12
vanilla ice cream, pineapple caramel,
peanut crumble, cranberry anglaise (V)



happy hour menu

monday - friday 4 to 6
sunday "dim sum" brunch 12 to 2

on tap

4 dollar drafts

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

5.50 dollar drafts

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

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classic cocktails 8

Martini, Negroni, Old Fashioned, Daquiri

social plates 9

Notch Chicken Wings

choice of:
szechuan lemon pepper
house hot sauce
caramelized fish sauce

Pork Dumplings

spicy mushroom ponzu,
caramelized shiitake,
crispy ginger

Crab Takoyaki Fritters

soy glaze, kewpie mayo, bonito

Green Curry Mussels

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

Sticky Pork Ribs

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

Shrimp Toast

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

Notch Crispy Calamari

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

Smoked Tuna Dip

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

Twice Cooked Eggplant

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