

Notch

MODERN KITCHEN & BAR

social plates

Notch Chicken Wings 13
szechuan lemon pepper rub
Notch ranch dip

Sauteed Pork Dumplings 12
mushroom ponzu, caramelized shiitake,
crispy ginger, chili threads 🍲

Crispy Sweet Potato Dumplings 10
sweet soy emulsion, kimchi aioli (V)

Crab Fritters 14
soy glaze, kewpie mayo, bonito flakes

Sauteed Mussels 13
green curry cilantro broth, shaved carrot
& cucumber salad, milk bread crostinis (GF) 🍲

Kimchi Hummus 9
chili oil, everything spice, herbs,
milk bread crostinis (GF) (VG) (V)

Smoke Tuna Dip 11
dark garlic syrup, crispy wonton chips

Notch Crispy Calamari 13
shishito peppers, shaved onion, crispy basil,
red miso remoulade

Chargrilled Eggplant 10
pork sausage, crispy garlic, caramelized
onion, chili oil, seasoned yogurt (GF) (VG) (V) 🍲

Sticky Ribs Duo 14
savory chargrilled pork ribs green
papaya salad, white sesame seed

Steamed Little Neck Clams 13
xo broth, sweet corn, milk bread crostinis
roasted tomato (GF)

also available as lettuce wrap

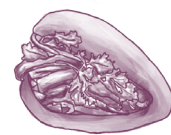
Tempura Cod 12
togarashi, bacon aioli,
shaved bok choy

Seared Tuna 12
shaved bok choy, green apple,
roasted radish, red miso dressing (GF)

Roasted Chicken 10
Notch ranch, pickled ginger, spicy cabbage (GF)

Pork Belly 10
tamarind cucumbers, black
sesame, Notch hoisin (GF)

Crispy Tofu 10
pickled papaya, green goddess,
roasted radish (GF) (VG) (V)



bao buns

salads & soup

add chicken breast 5, strip steak 7, shrimp 7, tofu 5

Notch Salad 10
seasonal greens, yuzu vinaigrette,
shaved carrot, poached pear, radish,
cucumber, peanuts (GF) (VG) (V)

House Spinach Salad 12
toasted almonds, pickled apple,
cranberry emulsion, aged cheddar,
miso vinaigrette (GF) (VG) (V)

Corn Chowder 10
miso potato chowder, corn
& Notch bacon, cherry tomato (GF) (VG)

Large Format Pork Shoulder 150

48hr notice // inquire on website // 4-6 people
ginger caramel glaze, white sesame,
various accoutrements

large format

dockside catch



Miso Glazed Cod 28
shaved bok choy, scallion congee, pork
cracklins, chili oil, togarashi (GF)

Ginger Glazed Scallops 32
coconut fried rice, pineapple, green
apples, carrot salad, sesame agrodulce,
tempura pearls (GF)

Crispy Red Snapper 30
battered flash-fried fillet, tomatillo relish,
kohlrabi slaw, thai basil

Seared Salmon 28
roasted zucchini, water chestnuts,
mustard greens, cilantro house green
curry, jasmine rice (GF)

wok shop



Khao Soi "Ramen" 21
add 60 min egg +3
savory beef consommé, coconut curry broth,
egg noodles, brisket, chili threads, pickled
greens, crispy wonton chips 🍲

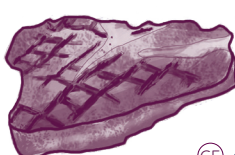
Drunken Bolognese 19
hearty rice noodle "gnocchi," shiitake
mushrooms, chicken ragout, fried egg 🍲

Notch Green Curry 12
add chicken breast 5, strip steak 7,
shrimp 7, tofu 5
roasted zucchini, water chestnuts,
mustard greens, cilantro house green
curry, jasmine rice (GF)

Carrot Masaman Curry 19
vegetable curry blend, crispy broccoli,
cauliflower, tofu, puffed lentil, coconut foam,
jasmine rice (GF) (VG)

Pad Thai 13
add chicken breast 5, strip steak 7,
shrimp 7, tofu 5
rice noodles, crab paste, house
nam prik, scallions, bean sprouts,
egg, peanut
🍲 **Viet Cajun Pad Thai**
blackened jumbo prawns, blue crab,
bell pepper, onions +13 (GF) 🍲

butcher block



Notch Duck à l'Orange 32
pan-seared duck breast, duck confit
fried rice, roasted pineapple puree, sour
orange gastrique (GF)

Strip Steak 34
12 oz. strip, twice fried potatoes,
crispy mushroom, glazed
cabbage, ponzu emulsion (GF)

Korean Fried Chicken 24
Crispy half chicken, sticky garlic sauce, shishito
peppers, radish & pickles, chinese milk bread

Notch in the Belt 44
10 oz. fillet and jumbo prawns,
wilted greens, tomato romesco (GF)

Salmon Bacon Club 15
seared salmon fillet, house cured bacon,
green goddess mayo, LTO, brioche bun

Notch Smash Burger 12
single smash patty, aged cheddar,
Notch ranch, LTO, brioche bun

🍲 **Double Smash Burger** soy caramelized
onions, double smash patty, house cured
bacon, aged cheddar, Notch ranch, LTO,
brioche bun +3

Chicken Banh Mi Sandwich 13
katsu chicken thigh, vegetable
slaw, xo sauce

sides 7

Hand Cut Fries (GF) (VG) (V)
with Notch ranch
🍲 salt & vinegar fries

Coconut Fried Rice (GF) (VG) (V) 🍲
mixed vegetables, egg,
green apple, pineapple

Shishito Peppers (GF) (VG) (V)
sea salt, herbs, lime

Fried Cauliflower (GF) (VG) (V)
sumac, herbs, saffron aioli

Sesame Carrots (GF) (VG) (V)
sesame vin, sesame seeds

Crispy Rice Fritters (V)
miso aioli

Duck Confit Fried Rice
peas, carrots, herbs

House Fried Rice 12
add chicken breast 5, strip steak 7,
shrimp 7, tofu 5, 60 min egg 3
mixed vegetables, egg, bean sprouts
🍲 **Notch Fried Rice**
roasted chicken, pork sausage lap
cheong, 60 minute egg +11 (GF) (VG)

Bibimbap Rice Bowl 21
add 60 min egg +3
pork sausage, pork belly, pickled
greens, zucchini, warm jasmine rice,
chili oil, sesame agrodulce (GF)

Crispy Pork Belly 26
Tamari caramelized pork belly, coconut rice
fritters, red miso aioli, kimchi coleslaw (GF)

Tamarind Glazed Brisket 30
red pepper coulis, sesame carrots, slow
roasted sweet potato (GF)

(GF) gluten friendly **upon request** (VG) vegan **upon request** (V) vegetarian **upon request** 🍲 slightly spicy 🍲 Chef's Notch version

* "chargrilled" items can be substituted to "pan-seared"

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
(crisp fruit, bright, floral)



What A Lovely Thing
shochu, rose infused yuzu liqueur,
intense ginger liqueur, vanilla,
lemon juice, egg white
(refreshing, citrusy, savory, complex)



Not Umami's Old Fashioned
bourbon, averna, roasted mushroom
infused ruby port, sesame, orange &
angostura bitters
(spirit forward, earthy, savory)



Thai Lemon Drop
vodka, intense ginger liqueur,
lemon juice, lemongrass
(spirit forward, refreshing, well-balanced)



True Natures Child
mezcal, liqueure strega, cilantro,
peppercorn, red bell pepper, lemon
& pineapple juice
(bright, herbacious, vegetal, fruity)



On Your Mind
rye whiskey, elderflower liqueur,
pierre ferrand dry curacao, angostura
amaro, angostura bitters
(spirit forward, smooth, well-balanced)



Where You Water It
shochu, licor 43, frangelico, lavender,
matcha half & half
(creamy, nutty, floral)



The Lehigh Valley Housewives
gin, pierre ferrand dry curacao,
angostura amaro, strawberry, lemon
juice, mint, brut wine
(effervescent, fruity, well-balanced)



How Many Sips
bourbon, averna, cointreau, orgeat,
lemon juice, mint, house stout
(refreshing, nutty, well-rounded, complex)



Deja Brew
borghetti, appleton estate,
cinnamon, lime juice, soda water
(bright, refreshing, complex)



Asian Peartini
vodka, asian pear sake,
elderflower liqueur
(spirit forward, crisp, light, refreshing)



Rough Around The Edges
tequila, angostura amaro, espresso
(well-rounded, deep flavors, fruity)



Same Same
rye whiskey, intense ginger liqueur, mcintosh
apple, lemon, smoked cinnamon
(savory, well-balanced, refreshing)

But Different
rye whiskey, intense ginger liqueur,
mcintosh apple, lemon, cinnamon
(savory, warming, toddy style)



on tap

Brewery Ommegang Abbey Ale 8
belgian dubbel / 8.2%
cooperstown, ny

Tröegs Perpetual IPA 7
american ipa / 7.5%
hershey, 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

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

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

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

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

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

Seasonal Sour 7
ask server about current offering

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

Piquitos 9/36
moscato, valencia, spain

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

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

"437" The Fableist 13/52
malbec, 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 Savory Sipper 6
ask server about current offering

**Mango Berry
Thyme Boba** 6
strawberry, lemon juice
with mango pearls

Thai Iced Tea 6
sweetened ceylan tea,
star anise, half & half

**Iced Latte/Matcha/
Turmeric** 5

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
Matcha 5
Turmeric 5

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

**Ginger Butterfly
Pea Tea** 4.50

book your reservation at resy.com