



lunch menu

Monday through Saturday 11-4

social plates

Notch Chicken Wings 13
szechuan lemon pepper rub
Notch ranch dip

Smoke Tuna Dip 11
dark garlic syrup, crispy
wonton chips

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

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

**Crispy Sweet Potato
Dumplings 10**
sweet soy emulsion, kimchi aioli

Crab Fritters 14
soy glaze, kewpie mayo,
bonito flakes

Kimchi Hummus 9
chili oil, everything spice, herbs,
milk bread crostinis

also available as lettuce wrap

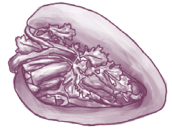
Tempura Cod 12
togarashi, bacon aioli,
shaved bok choy

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

Roasted Chicken 10
Notch ranch, pickled ginger,
spicy cabbage

Pork Belly 10
tamarind cucumbers, black
sesame, Notch hoisin

Crispy Tofu 10
pickled papaya, green
goddess, roasted radish



bao buns

salads & soup

salad

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

House Spinach Salad 12
toasted almonds, pickled
apple, cranberry emulsion,
aged cheddar, miso
vinaigrette

soup

Corn Chowder 10
miso potato chowder, corn &
Notch bacon, cherry tomato

make soup & salad combination 14

hand helds

Fish & Chips Wrap 13
house tartar, yuzu vinaigrette,
seasonal greens, bacon aioli
crispy cod, bacon aioli,
kimchi coleslaw, stuffed malt
vinegar fries
substitute tofu

Notch Strip Steak Burrito 14
basil fried rice, chili aioli, edamame
salad, strip steak

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

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

add an additional side plate 3

side plate 7

Hand Cut Fries
Coconut Fried Rice
Shishito Peppers
Fried Cauliflower

Sesame Carrots
Crispy Rice Fritters
Duck Confit Fried Rice

wok shop

Khao Soi "Ramen" 17
add 60 min egg +3
savory beef consomme, coconut curry broth,
egg noodles, brisket, chili threads, pickled
greens, crispy wonton chips

Drunken Bolognese 16
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

Carrot Masaman Curry 15
vegetable curry blend, crispy broccoli,
cauliflower, tofu, puffed lentil, coconut foam,
jasmine rice

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

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

Bibimbap Rice Bowl 17
add 60 min egg +3
pork sausage, pork belly, pickled
greens, zucchini, warm jasmine rice,
chili oil, sesame agrodolce

add an additional side plate 3



lunch menu drinks

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 ceylon tea, star
anise, half & half

Iced Latte/Matcha/Tumeric 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

Espresso 3

Cortado 4

Cappuccino 4.50

Latte 5

Drip 3

Matcha 5

Tumeric 5

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

Ginger Butterfly Pea Tea 4.50

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, liqueur 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

caffè 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

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

Neshaminy 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

prosecco, italy

Bella Sera 8

pinot grigio, veneto, italy

Twin Islands 11

sauv blanc, marlborough, nz

Frisk 10

riesling, victoria, australia

Bouchard Aîné & Fils 13

chardonnay, burgundy, france

The Crusher 10

chardonnay, ca

Broadbent 9

rosé, vihno verde, portugal

Piquitos 9

moscato, valencia, spain

red

Cline Cellars 11

pinot noir, ca

McManis 9

petit verdot, ca

Bodegas Salentein 10

malbec, mendoza, argentina

Bruni 10

cabernet, tuscan, italy

Double Canyon 14

cabernet, horse heaven hills, wa

"437" The Fableist 13

malbec, ca

 gluten friendly **upon request**  vegan **upon request**  vegetarian **upon request**  slightly spicy  Chef's Notch version

* "chargrilled" items can be substituted to "pan-seared" [book your reservation at resy.com](https://www.resy.com)

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.