

## lunch menu

### 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)

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

### 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)

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)

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

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

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

make soup &  
salad combination 14

## monday - saturday 11-4

### hand helds

Fish & Chips Wrap 13  
house tartar, yuzu vinaigrette, seasonal  
greens, bacon aioli  
🍴crispy cod, bacon aioli, kimchi  
coleslaw, stuffed malt vinegar fries  
(V) 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

add an additional side plate 3

### wok shop

Khao Soi "Ramen" 17  
add 60 min egg +3  
savory beef consommé, 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 (GF)

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

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

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) 🍴

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 17  
add 60 min egg +3  
pork sausage, pork belly, pickled  
greens, zucchini, warm jasmine rice,  
chili oil, sesame agrodolce (GF)

## take out menu

EST. 2019

# Notch

MODERN KITCHEN & BAR

(610) 841-4610

Sun-Thurs 11:00 AM - 9:00 PM

Fri-Sat 11:00 AM - 10:00 PM

5036 Hamilton Blvd  
Allentown, PA 18106

notchmknb.com  
info@notchmknb.com

book your reservation at resy.com



## 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 


Crab Fritters **14**  
soy glaze, kewpie mayo, bonito flakes

Sauteed Mussels **13**  
green curry cilantro broth, shaved  
carrot & cucumber salad, milk  
bread crostinis  

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

## bao buns




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 

## 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   

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

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, grispy garlic,  
caramelized onion, chili oil,  
seasoned yogurt    

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 

Pork Belly **10**  
tamarind cucumbers, black  
sesame, Notch hoisin 

Crispy Tofu **10**  
pickled papaya, green goddess,  
roasted radish   

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

## 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


## large format

### dockside catch


Miso Glazed Cod **28**  
shaved bok choy, scallion congee,  
pork cracklins, chili oil, togarashi 



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

### 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 

Carrot Masaman Curry **19**  
vegetable curry blend, crispy broccoli,  
cauliflower, tofu, puffed lentil,  
coconut foam, jasmine rice  

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 +5

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 

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  

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 **21**  
add 60 min egg +3  
pork sausage, pork belly, pickled  
greens, zucchini, warm jasmine rice,  
chili oil, sesame agrodolce 

## butcher block

Notch Duck à l’Orange **32**  
pan-seared duck breast, duck confit  
fried rice, roasted pineapple puree, sour  
orange gastrique 

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

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

## sides

Hand Cut Fries     
with Notch ranch  
 salt & vinegar fries

Coconut Fried Rice      
mixed vegetables, egg,  
green apple, pineapple

Shishito Peppers     
sea salt, herbs, lime

 gluten friendly **upon request**  vegan **upon request**  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.

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

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

Tamarind Glazed Brisket **30**  
red pepper coulis, sesame carrots,  
slow roasted sweet potato 

Fried Cauliflower     
sumac, herbs, saffron aioli

Sesame Carrots     
sesame vin, sesame seeds

Crispy Rice Fritters   
miso aioli

Duck Confit Fried Rice  
peas, carrots, herbs