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social plates

Notch Chicken Wings 13

szechuan lemon pepper rub, Notch ranch dip (GF)

Sauteed Pork Dumplings 12

mushroom ponzu, caramelized shiitake, crispy ginger, togarashi spice

Crispy Sweet Potato Wontons 10

kimchi aioli, pomegranate syrup, house roasted and seasoned peanuts (V)

Crab Fritters 15

soy glaze, kewpie mayo, herbs, lump crab, bonito flakes

Tempura Shrimp 13

cucumber slaw, green apple broth, pickled pineapple

Chargrilled Eggplant 12

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

Buffalo Chicken Egg Rolls 9

mayo ketchup, pickled onions, scallions

Sweet Potato Poutine 12

roast pork, kimchi gravy, cheese curds, scallion

chips & dip

Tuna Dip 12

dark garlic syrup

Crab Dip 16

dark garlic syrup

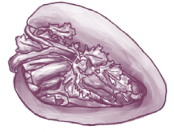
Kimchi Hummus 11

chili oil, everything spice, herbs (GF)

[choose 2 for \$22]

bao buns

3 pieces



[also available as lettuce wraps]

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 12

tamarind cucumbers, black sesame, Notch hoisin (GF)

Tempura Cod 12

togarashi, bacon aioli, shaved bok choy

[choose 2 for \$20]

salads & soup

[chicken breast 5, strip steak 9, shrimp 8, tofu 5, tuna 8, salmon 8, pork belly 7, 60 min egg 3]

Notch Salad 10

seasonal greens, yuzu vinaigrette, shaved carrot, poached pear, radish, cucumber, house roasted and seasoned peanuts (GF)(VG)(V)

House Spinach Salad 12

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

Roasted Beet Arugula Salad 11

mizuna, arugula, roasted beets, ginger dressing, grilled scallions, pomegranate seeds (GF)(VG)(V)

Soba Noodle Soup 11

shiitake broth, pickled mushroom, scallions, snap peas, sesame vinaigrette

👉 add tempura shrimp - 3 pieces +8 (GF)(VG)(V)

hand helds

[add a side for \$3 | add crispy wontons chips for \$2]

Fish & Chips Wrap 13

crispy cod, house tartar, kimchi coleslaw, stuffed with malt vinegar fries

Notch Strip Steak Burrito 14

basil fried rice, nam prik, peppers, onions, strip steak

Crispy Chicken Sandwich 13

crispy chicken thigh, spicy cabbage slaw, red onion, harissa ketchup

choice of:

- Kfc (korean sticky garlic sauce)
- hbc (hot butter chicken)

Salmon Bacon Club 15

seared salmon fillet, house cured bacon, green goddess mayo, LTO, brioche bun

Notch Smash Burger 11

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 +4

Bulgogi Pulled Pork "BBQ" Sandwich 12

shaved vegetable slaw, cilantro, radish, sesame, cucumber

large format

dockside catch



Ginger Glazed Scallops 32

coconut fried rice, pineapple, green apples, carrot salad, sesame agrodolce (GF)

Halibut 31

shrimp and mushroom broth, shaved vegetables, snap pea salad, jasmine rice (GF)

Miso Glazed Cod 26

shaved bok choy, scallion rice grits, chili oil, pork cracklins, shiitake (GF)

Scottish Salmon 27

choice of:

- xo broth, pepper, sweet corn, roasted tomato, scallion, jasmine rice (GF)
- cilantro house green curry, roasted zucchini, water chestnuts, mustard greens, jasmine rice (GF)

👉 add lump crab meat +4

Khao Soi "Ramen" 22

savory beef consommé, coconut curry broth, egg noodles, Notch brisket, pickled greens, crispy wonton chips, 60 min egg, togarashi spice

Drunken Bolognese 22

hearty rice noodle "gnocchi," braised pork ragout, kimchi puree, broccolini, shiitake mushrooms, cauliflower greens, fried eggs nam prik (GF)

Notch Cilantro & Herb Curry 13

[add chicken breast 5, strip steak 9, shrimp 8, tofu 5, pork belly 7, 60 min egg 3]
roasted zucchini, water chestnuts, mustard greens, cilantro house green curry, jasmine rice (GF)(VG)(V)

Bibimbap Rice Bowl 22

pork sausage, pork belly, pickled greens, zucchini, warm jasmine rice, sesame agrodolce, togarashi spice (GF)

Notch Brisket Chow Mein 22

snap peas, broccoli, herb, egg noodles, bell pepper, onions, nam prik

Pad Thai 13

[add chicken breast 5, strip steak 9, shrimp 8, tofu 5, pork belly 7, 60 min egg 3]
rice noodles, crab paste, house nam prik, scallions, bean sprouts, egg, house roasted and seasoned peanuts, nam prik (GF)(VG)(V)

House Fried Rice Bowls

[add chicken breast 5, strip steak 9, shrimp 8, tofu 5, tuna 8, salmon 8, pork belly 7, 60 min egg 3]

- Coconut 11 (GF)(VG)(V)
egg, green apple, pineapple, nam prik
- Kimchi 12 (GF)
kimchi puree, egg, sesame seeds, mixed vegetables, nam prik
- Duck Confit 13 (GF)(VG)(V)
peas, carrots, herbs, black sesame, nam prik
- Notch 16 (GF)(VG)(V)
60-min egg, chinese sausage, roasted chicken, mixed vegetables, egg, bean sprouts, togarashi spice, nam prik

butcher block



Notch Duck à l'Orange 32

pan-seared duck breast, duck confit fried rice, sour orange gastrique, sesame seeds (GF)

Notch Fried Chicken 24

Shishito peppers, milk bread, sesame seeds

choice of:

- Kfc (korean sticky garlic sauce)
- hbc (hot butter chicken)

Notch In Your Belt STEAK!

miso sweet potato puree, baby spinach, confit potato hash, mushroom, black garlic bordelaise (GF)

choice of:

- filet 8oz 38
- strip 12oz 32

[add shrimp +7]

Large Format Pork Shoulder 175

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

(GF) gluten friendly upon request (VG) vegan upon request (V) vegetarian upon request 🌶️ nam prik, togarashi, chili oil may be spicy

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



Sherry, A More

Boyd & Blair Vodka, Olorosa Sherry, Mona Fennel Liqueur, cranberry shrub, lime, prosecco



Killer BOD

Don Q Spiced Rum, Amaro Nardini, blood orange cordial, lime



Chasing Windmills

Libelula Tequila, Cocchi Torino Vermouth, Averna Amaro, Thai chili maple, umami bitters, orange bitters



Thai Lemon Drop

Helix vodka, ginger, lemongrass, lemon



Earl of Hamilton

Earl Grey Old Forester Bourbon, Cocchi Americano Rosa, Giffard Crème De Mure, sage honey, lemon



The Lehigh Valley Housewives #2

Hayman's London Dry gin, Pierre Ferrand Dry Curacao, Giffard Rhubarb liqueur, strawberry, lemon, Constello di Roncade prosecco



Mad Beetz

Hayman London Dry Gin, Leblon Cachaca, Montenegro Amaro, lemon, beet juice, honey, Lambrusco



Down the Rabbit Hole

Bahnez Mezcal, Carrot Eu Die Vie, carrot jalapeno, lime, yellow chartreuse



Asian Peartini

Helix vodka, Moonstone asian pear sake, St. Germaine



Dam Son

Roku Gin, Avarell Damson, Hayman's Sloe Gin, Comoz Vermouth De Chambery



Calm Down Honey

Chamomile Bourbon, Benedictine, lemon, sage honey, egg white, yuzu bitters



Winter Lair

Monkey Shoulder Blended Scotch, Lairds Apple Brandy, Ramazatti Amaro, lemon, sesame grenadine



Squash It

Pierre Ferrand Cognac, Clement Coco Liqueur, coconut cream, spiced squash syrup, whole egg



on tap

Brewery Ommegang Abbey Ale 8

belgian dubbel / 8.2% cooperstown, ny

Tröegs Perpetual IPA 7

american ipa / 7.5% hershey, pa

Blue Moon Belgian White 6

witbier / 5.4% denver, co

Allagash White 7

witbier / 5.2% portland, me

Funk Citrus IPA 8

american ipa / 6.7% emmaus, pa

Yuengling Traditional Lager 5

american amber lager / 4.5% pottsville, pa

Guinness Nitro Draught 6

irish dry stout / 4.2% dublin, ireland

Miller Lite 5

american light lager / 4.2% milwaukee, wi

Bell's Two Hearted Ale 8

american ipa / 7% michigan

Triple Karmeliet 10

belgian tripel / 8.4% belgium

ask your server about our rotating seasonal draft selections

wine

sparkling

Castello di Roncade 9/36
prosecco, italy

Veuve Clicquot 100
champagne brut (yellow label), france

rosé

Angeline 9/38
pinot noir rose, ca

white

Bella Sera 8/36
pinot grigio, veneto, italy

Mosby 44
pinot grigio, italy

Twin Islands 11/40
sauv blanc, marlborough, nz

Coli Di Polemis 50
sauv blanc, italy

Marta 'Violet' 48
macabeu/xarello/muscat, spain

Fonzoné 46
greco di tufo, italy

Frisk 10/38
riesling, australia

Redtail 42
riesling, finger lakes, ny

Domain Emile Beyer 56
gewurtztraminer, alsace, france

M. Chapoutier 'La Combe Pilate' 90
viognier, rhone, france

Heitz Cellars 75
chardonnay, napa, CA

Au Bon Climat 65
chardonnay, santa barbara, ca

The Crusher 10/36
chardonnay, ca

La Crema 14/56
chardonnay, russian river, ca

Flowers 95
chardonnay, sonoma, ca

Orin Swift 'Mannequin' 75
chardonnay, ca

red

Domaine Billard Pere et Fils 'Saint-Romain' 85
pinot noir, burgundy, france

Union Sacre 'Squire' 80
pinot noir, santa maria valley, ca

Cline Cellars 11/44
pinot noir, sonoma, ca

Ken Wright 11/44
pinot noir, willamette, or

Van Duzer 'Saffron Fields' 16/58
pinot noir, willamette, or

JLC 'Les Abeilles' 42
G/S/M, cotes du rhones, france

McManis Family 9/36
merlot, ca

Duckhorn Decoy 12/46
red blend, ca

"437" The Fableist 56
malbec, central coast, ca

Le'Cole No41 55
merlot, wallawalla, wa

Rombauer 90
merlot, napa valley, ca

San Felice 'IL Grigio' Chianti Reserve 75
sangiovese, siena, italy

Herman Story 'Milk & Honey' 110
red blend, paso robles, ca

Ferragu 90
valpolicella blend, veneto, italy

Bruni 'Poggio d'Elsa' 10/40
cabernet, tuscan, italy

Bodegas Benegas 45
cabernet, mendoza, argentina

Chateau Lassegue 'Les Cadrans' 56
cabernet, bordeaux, france

Chappallet 'Mountain Cuvée' 75
cabernet, napa valley, ca

Daou 54
cabernet, paso robles, ca

Justin 18/68
cabernet, paso robles, ca

Cenyth 110
cabernet, sonoma, ca

Ramey Cellars 'Claret' 95
cabernet, napa valley, ca

Desperada 'Sackcloth & Ashes' 88
cabernet, ca

Charles Krug 'Generations' 120
cabernet, napa valley, ca

by the glass

refreshers

cold drinks



Mango Berry Basil Boba 6

strawberry, lemon juice with mango pearls

Thai Iced Tea 6

sweetened ceylon tea, star anise, half & half

Iced Latte 5

Matcha 5
house coconut cream, matcha, vanilla

flavored + .50
lavender, cinnamon, vanilla, lemongrass, 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

house coconut cream, matcha, vanilla

Assorted Tea 3

flavored + .50
lavender, cinnamon, vanilla, lemongrass, orgeat, honey

book your reservation at resy.com