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social plates

Notch Chicken Wings 13

szechuan lemon pepper rub, Notch ranch dip (GF)

Sautéed 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

Littleneck Clams 14

mushroom broth, charred corn, scallion, kimchi, toasted baguette

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

Chicken and Scallion Poutine 12

hand cut French fries, roasted chicken gravy, confit chicken, scallion dressing

chips & dip

Tuna Dip 12

dark garlic syrup

Crab Dip 16

dark garlic syrup

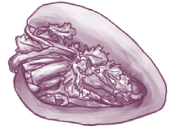
Kimchi Hummus 11

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 6, strip steak 9, shrimp 8, tofu 5, salmon 9, 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)

Tomato Salad 11

pickled papaya, yuzu vin, sesame, thai basil, baby arugula (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 agrodulce (GF)

Blackened Sea Bass 35

tomato salad, pineapple glaze, compressed cucumber, blood orange

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

Notch Brisket Chow Mein 23

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

Notch Cilantro & Herb Sauté 13

[add chicken breast 6, strip steak 9, shrimp 8, tofu 5, pork belly 7, 60 min egg 3]

roasted zucchini, water chestnuts, mustard greens, coconut milk, cilantro & house herb blend, jasmine rice (GF)(VG)(V)

sides 7

Hand Cut Fries (GF)(VG)(V)

choice of:

- salt & vinegar • salt & pepper

Shishito Peppers (GF)(VG)(V)

sea salt, herbs, lime

Fried Cauliflower (GF)(VG)(V)

sumac, herbs, saffron aioli

Jade Vegetables (GF)(VG)(V)

broccolini, brussel sprouts, scallion, chinese sausage, charred red onion

Glazed Asparagus (GF)(VG)(V)

yuzu kosho, sesame seeds

Smashed Cucumbers (GF)(VG)(V)

mint, sesame, radish

Bibimbap Rice Bowl 22

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

Drunken Bolognese 22

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

Notch Pad Thai 13

[add chicken breast 6, 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, fish sauce (GF)(VG)(V)

* starts mildly spicy - please ask server to adjust if needed

House Fried Rice Bowls

[add chicken breast 6, strip steak 9, shrimp 8, tofu 5, salmon 9, pork belly 7, 60 min egg 3]

• Coconut 11 (GF)(VG)(V)

egg, green apple, pineapple, nam prik

• Veg Fried Rice 15 (GF)(VG)(V)

60-min egg, peas, carrots, broccolini, bell peppers, egg, bean sprouts, garlic

• Kimchi 12 (GF)

kimchi puree, egg, sesame seeds, mixed vegetables, 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 25

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



Lawless & Braless
Lionel Osmin & Cie La Vie en Rose,
Ramazatti Rosato Aperitif, Lo-Fo Gentian
Amaro, Peychaud's, Orange Bitter



Guillermo Pratt
Libelula Tequila, Aperol, Watermelon,
Lime, Simple, Egg white, Thai Basil,
Cracked Black Pepper



Golden Goddess
Helix Vodka, Clement Coconut Liqueur,
Don Ciccio & Figli Mandarinetto, Tumeric
Coconut Milk, Kimchi Honey, Pineapple,
Lime, Angostura Bitters



Thai Lemon Drop
Helix vodka, ginger, lemongrass, lemon



So Fresh & So Green
Wray & Nephew Jamaican Rum,
Cor Cor Japanese Rum, Midori Melon
Liquor, Kiwi Cordial, Lime, Shiso
Bitters, Aloe Water,



The Lehigh Valley Housewives #2
Hayman's London Dry gin, Pierre Ferrand Dry
Curacao, Giffard Rhubarb liqueur, strawberry, lemon,
Constello di Roncade prosecco



Asian Peartini
Helix vodka, Moonstone asian
pear sake, St. Germaine



Cactus Jack
Bahnez Mezcal, Montenegro Amaro,
Don Ciccio & Figli C3 Carciofo, Lime, Demerara,
Angostura Bitters



The Earhart
Hayman's London Dry, Green Chartreuse,
Luxardo Maraschino Liqueur, Rothman
& Winter Crème De Violet, Lavender, Lime



Passion Between the Sheets
Ferrand Cognac 1840, Pierre Ferrand Dry
Curacao, Passion Fruit Puree, Lemon,
Simple, Orange Bitters



Depeach Mode
Grouse Blended Scotch, Blume Marillen
Apricot Eau-de-Vie, Ginger Peach Tea Syrup,
Yuzu Bitters, Dehydrated Lemon wheel



The Imperfect Man
Rittenhouse Rye, Tempus Fugit Crème De Banane
Liqueur, Montenegro Amaro Regan's Orange
Bitters, Angostura Bitters



on tap

Stella Artois 7
pilsner / 5.2%
belgium

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

bottle options

Michelob Ultra 6
Heineken 0% 6
Partake N/A IPA 6

wine

sparkling

Castello di Roncade 9/36
prosecco, italy
Veuve Clicquot 100
champagne brut (yellow label), france

rosé

Palissade 9/38
rose, landerrouat, france

white

Mosby 44
pinot grigio, italy
Twin Islands 11/40
sauv blanc, marlborough, nz
Marta 'Violet' 48
macabeu/xarello/muscat, spain
Fonzone 46
greco di tufo, italy
Frisk 10/38
riesling, australia
Redtail 42
riesling, finger lakes, ny
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
Rocchina 9/38
pinot grigio, veneto, italy
Sun Goddess 11/40
pinot grigio ramato, friuli, italy

by the glass
ask your server
about our feature
wines by the glass

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
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'Elso' 10/40
cabernet, tuscan, italy
Bodegas Benegas 45
cabernet, mendoza, argentina
Chateau Lassegue 'Les Cadrans' 56
cabernet, bordeaux, france
Chappallet 'Mountain Cuvee' 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
Altos Las Hormigas 10/40
malbec, mendoza, argentina

refreshers

cold drinks



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

Thai Iced Tea 6
sweetened ceylan 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