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## social plates

### Notch Confit Chicken Wings 16

decadent, slow-braised in duck fat & flash fried. Choice of our dry rub lemon & pepper seven spice or Bobby's sesame sriracha butter secret sauce. Served with Notch ranch dip (GF)

### Coconut Tempura Shrimp 15

thai flour batter, coconut flakes, sweet chili sauce

### Crispy Sweet Potato Wontons 13

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

### Crab Fritters 16

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

### Buffalo Chicken Egg Rolls 14

tender braised chicken, Frank's hot, smoked gouda, cream cheese, celery, and ranch

### Crispy Calamari 15

hand cut calamari, Thai flour batter, kimchi lemon aioli

### Top Notchos 19

perfect bite nacho, tataki ahi tuna, yum yum sauce, jalapenos, pineapple, chili peppers, sweet soy (GF)

### Notch Fondue 24

crispy marinated beef tips, yuzu shrimp, coconut milk, crudite, house bread, shaved veg, wonton chips

### Crab Curry Dip 20

Bobby's yellow curry, seasonal veg & potatoes, crab meat, house naan, crispy wonton chips

[serves 2 - 4 people]

chips & dip

## bao buns

3 pieces

[also available as lettuce wraps]

### Sticky Tofu 12

marinated tofu, spiced nuts, sweet soy, green onion, Thai basil (GF)(VG)(V)

### Crispy Roasted Brisket 13

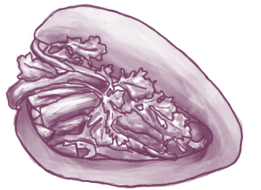
crispy buns, Carolina style brisket, pickle slaw, togarashi, green onions (GF)

### Pork Belly 12

sesame pickles, Notch hoisin, togarashi (GF)

### Tempura Cod 13

togarashi, bacon aioli, shaved bok choy



## hand holds

[served with light spring mix herb salad | add a side for \$4 | add crispy wontons chips for \$2]

### Fish & Chips Wrap 16

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

### Notch House Burrito 17

basil fried rice, nam prik, peppers, onions, choice strip steak or crispy tofu, cheddar cheese

### Crispy Chicken Sandwich 16

crispy chicken thigh, Korean sticky garlic sauce, spicy cabbage slaw, red onion, harissa ketchup

### Salmon Bacon Club 16 [crab meat +4]

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

### Notch Smash Burger 15

[make it a double smash +5]

single 4 oz. smash patty, aged cheddar, caramelized onions, house-cured bacon, Notch ranch, lettuce, tomato, brioche bun

### Wagyu Truffle Burger 19

Japanese 8 oz. wagyu patty, avocado, truffle aoli, sherry caramelized onion marmalade, smoked gouda, brioche bun

### Brisket Tacos 15

3 piece soft shell street tacos, braised brisket al pastor, pineapple, pickle slaw, lime, jalapeno cilantro crema (GF)

## salads & soup

### Notch Salad 11

seasonal greens, dijon vinaigrette, shaved carrot, seasonal apples, radish, cucumber, house roasted and seasoned peanuts (GF)(VG)(V)

### Sweet Potato & Avocado Salad 14

baby greens, shaved cabbage, spiralized vegetables, radish, spiced peanuts & wonton strip, avocado, salt roasted yams, carrot ginger Thai vinaigrette (GF)(VG)(V)

### Roasted Butternut Squash Soup 13

barrel-aged maple syrup, pumpkin puree, crispy maitake mushrooms, chai spiced pepitas (GF)(V)

### Thai Coconut Soup 11

toasted coconut flakes, roasted aromatic veg, crispy basil leaf (GF)(VG)(V)

## large format

### dockside catch



### Sesame Ginger Glazed Scallops 36

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

### Tuna Tataki 32

tataki sushi grade tuna, sweet corn succotash, edamame, shallots, seasonal mushrooms, fresh herbs (prepared medium rare unless specified) (GF)

### Scottish Salmon

choice of:

• tamarind broth, bell pepper, sweet corn, roasted tomato, scallion, jasmine rice 30 (GF)

• bobby's yellow curry, potatoes, crab meat, traditional accomterments 36 (GF)  
(vegan option available)

(prepared medium rare unless specified)

### wok shop



### Japanese Porchetta Ramen 24

traditional egg noodles, crisp roasted porchetta, hearty shoyu bone broth, tamago egg, fresh herb, radish, seasonal vegetable, furikake

### Notch Brisket Chow Mein 25

snap peas, broccoli, herb, egg noodles, bell pepper, onions, nam prik, sesame seeds (V) (GF)

### Bibimbap Rice Bowl 24

pork belly, chicken sausage, pickled greens, zucchini, warm jasmine rice, sesame vinaigrette, togarashi spice (GF)(VG)(V) (GF)

### Pad Thai 14

add chicken breast 8, strip steak 10, shrimp 9, tofu 6, pork belly 7, 60 min egg 3

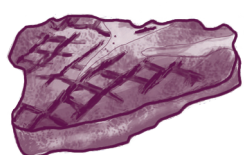
rice noodles, crab paste, house nam prik, scallions, bean sprouts, egg, house roasted and seasoned peanuts, fish sauce

\* starts mildly spicy - please ask server to adjust if needed (GF)(VG)(V) (GF)

### Khao Soi "Ramen" 24

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

### butcher block



### Notch Duck à l'Orange 34

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

(prepared medium rare unless specified)

### Notch Fried Chicken 26

milk bread, sesame seeds, pickled cucumbers, herb salad, Korean sticky garlic sauce

### Notch In Your Belt STEAK!

[add shrimp +9]

wasabi mashed potatoes, crispy wild mushrooms, sweet & savory miso glazed carrots, cab franc reduction (GF)

choice of:

• filet 8oz 41

• strip 12oz 35

(prepared medium rare unless specified)

### Dry Aged Kurobuta Pork Chop 32

stuffed pork loin, yuka, ginger spiced sweet potato, WO green curry (GF)

### Large Format Dinner

email manager@notchmknb.com for inquiries regarding large format dinners, group parties, function, and/or chef table reservations!

(GF) gluten FRIENDLY upon request (VG) vegan upon request (V) vegetarian upon request (GF) 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



### Sober as a Bird 13

Plantation OFTD, Goslings Black, Campari, Pineapple, Lime Thai Tea Demerara, Angostura



### My Hot Date 13

Old Forester 100, Sftumato Amaro Ancho Reyes, Chili Tincture, Date Demerara, Angostura bitters



### New Money Old Fashioned 15

Don Q Spiced, Fernet, Giffard Crème de Cacao, Tempus Crème de Banane

Elemakule Tiki Bitters



### Silencio Bruto! 15

Granja Mezcal, St. George Bruto Americano Lapsang Souchong Vermouth Blend



### Asian Peartini 12

Helix Vodka, Housemade Asian Pear Sake, St. Germaine



### The Lehigh Valley Housewives #2 12

Hayman's London Dry gin, Pierre Ferrand Dry Curacao, Giffard Rhubarb Liqueur, Strawberry, Lemon, Constello di Roncade Prosecco



### Chai Fieri 13

Chai Tea Helix Vodka, Hayman's Sloe Gin, Lemon, Pomegranate, Cinnamon Bark Syrup Angostura



### Poison Apple 14

Available Hot or Cold- Red Bell Pepper Infused Tequila, Laird's Apple brandy Brown Sugar Red Miso Apple Angostura



### Bluth Banana Company 13

Cognac, Tempus Crème de Banane Liquor 43, Lemon, Demerara Black Walnut, Whole Egg



### Thai Lemon Drop 12

Helix vodka, Ginger, Lemongrass, Lemon



### Dasher 15

Rittenhouse Rye, Borghetti Espresso Liquor Cointreau, Allspice Dram, Nardini Amaro Cardamom, Orange Bitters, Smith & Cross Rinse



### Plum on Over 14

Monkey Shoulder, D'iamiani Liquor, Averno Lime, Plum, Sage Syrup, Black Walnut Bitters, Egg White



### Oshi-nice 13

Apostles Gin, Luxardo Bitter Bianco, White Miso Ginger, Grapefruit, Tonic, Saline Solution

## on tap

**Stella Artois 7**  
pilsner / 5.2%  
belgium

**Manow Drop Seven Sirens Collab 7**  
belgian / 6.5%  
bethlehem, pa

**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

### bottle options

**Michelob Ultra 6**

**Heineken 0% 6**

**Partake N/A IPA 6**

ask your server about our rotating seasonal draft selections

## wine

### sparkling

**Castello di Roncade 36**  
prosecco, italy

**Veuve Clicquot 100**  
champagne brut (yellow label), france

**Hubert Meyer 62**  
cremant sparkling rose, france

### white

**Mosby 44**  
pinot grigio, italy

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

**Fonzoné 46**  
greco di tufo, italy

**Van Ruiten Estate 56**  
pinot grigio, ioda, ca

**Redtail 42**  
riesling, finger lakes, ny

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

**Heitz Cellars 76**  
chardonnay, napa, CA

**Au Bon Climat 66**  
chardonnay, santa barbara, ca

**The Crusher 37**  
chardonnay, ca

**La Crema 57**  
chardonnay, russian river, ca

**Flowers 96**  
chardonnay, sonoma, ca

**Spirito D'Italia 40**  
pinot grigio, italy

**Sun Goddess 40**  
pinot grigio ramato, friuli, italy

**90+ Cellars 40**  
sauvignon blanc, marlborough, nz

**Orin Swift Mannequin 90**  
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 44**  
pinot noir, sonoma, ca

**Elk Cove 58**  
pinot noir, willamette, or

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

**Duckhorn Decoy 52**  
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' 40**  
cabernet, tuscan, italy

**2017 André Goichot Gevery 90**  
chambertin, burgundy, france

**2015 Cain Five 230**  
bordeaux blend, napa, ca

**Chappallet 'Mountain Cuvee' 75**  
cabernet, napa valley, ca

**Daou 54**  
cabernet, paso robles, ca

**Justin 68**  
cabernet, paso robles, ca

**Murphy Goode Merlot 36**  
merlot, ca

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

**2015 Tenuta Santa Maria di Gaetano Bertani 100**  
merlot, verona, italy

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

**Sophenia Altosur 40**  
malbec, uco valley, argentina

**2017 Le Sughere di Frassinello 64**  
toscana, italy

**2016 Castello Banfi Magna Cum Laude 95**  
toscana, italy

**2016 Castello Banfi Excelsus 170**  
toscana, italy

**2018 Leviathan 95**  
red blend, ca

## refreshers

### cold drinks



#### Mango Berry Basil Boba 7

strawberry, lemon juice, basil with mango pearls

#### Thai Iced Tea 7

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 8** // **Cocktails 13**  
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

coffee and espresso made with local small batch Monocacy coffee

