

— shareables & flatbreads —

- Notch Confit Chicken Wings 16

decadent, slow-braised in duck fat & flash fried. Choice of our dry rub lemon & pepper seven spice or WO red curry wing sauce. Served with Notch ranch dip 
- Crispy Sweet Potato Wontons 14

chili aioli, pomegranate syrup, house roasted and seasoned peanut 
- Coconut Tempura Colossal Prawns 16

thai flour batter, coconut flakes, honey plum sauce
- Seared U-10 Scallops 22

pork belly lardons, roasted cherry tomato, edamame puree, potato “hay” 
- BBQ Brisket Flatbread 18

cheddar & fontina blend, char siu bbq, caramelized onion
- Buffalo Chicken Egg Rolls 15

tender braised chicken, Frank’s hot, smoked gouda, cream cheese, celery, and ranch
- Crispy Calamari 19

hand cut calamari, lemon aioli
- Crab Top Notch’os 18

Cheesy crab dip, wonton chips, tomato, pickled onions, avocado ranch, sweet soy
- Notch Charcuterie Board 21

daily selection of cured meats, imported cheeses, house made Bavarian pretzel and accompaniments
- Bobby’s Veggie Curry Dip 16

Bobby’s yellow curry, seasonal veg & potatoes, house naan, crispy wonton chips
- chips & dip

[serves 2 - 4 people]

bao buns

3 pieces for \$15

[also available as lettuce wraps]

Pork Belly

sesame pickles, Notch hoisin, togarashi 

Tofu

marinated tofu, spiced nuts, sweet soy, green onion, Thai basil 

Crispy Roasted Brisket

crispy buns, Carolina style brisket, pickle slaw, togarashi, green onions 


Shrimp Banh Mi


shrimp, cucumbers, herb salad, jalapenos, kimchi and chili aioli






— salads & soup —

- Notch Salad 14

seasonal greens, red vinaigrette, shaved carrot, seasonal apples, radish, cucumber, house roasted and seasoned peanuts, avocado 
- Bamboo Shoot Salad 13

spring mix, crispy chili, cherry tomato, cucumber, scallion, tamarind honey vinaigrette 
- Thai Coconut Soup 13

toasted coconut flakes, roasted aromatic veg, crispy basil leaf 

Add a protein

6oz duck breast \$19, chicken breast \$9, tofu \$6, pork belly & pork sausage \$10, 8oz salmon \$15, beef \$8, colossal shrimp \$5pp, U/10 scallops \$8pp

— hand helds —

- [add a side for \$4]

Crispy Fish Banh Mi 17

crispy haddock, cucumbers, herb salad, togarashi, kimchi, tartar sauce, ciabatta
- Crispy Chicken Sandwich 16

crispy chicken thigh, Korean sticky garlic sauce, spicy cabbage slaw, red onion
- Notch House Burrito 17

fried rice, nam prik, peppers, onions, choice strip steak or crispy tofu, cheese blend
- Seafood Burger 16

salmon and tuna blend, tomato, red onion, seasonal greens, confit lemon aioli, brioche bun
- Notch Smash Burger 16

[make it a double smash +5]

single 4 oz. smash patty, aged cheddar, sherry caramelized onions, bacon, Notch ranch, lettuce, tomato, brioche bun
- Wagyu Truffle Burger 19

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

sides 10

Hand Cut Fries 

choice of:

• salt & vinegar

• salt & pepper

• truffle

Shishito Peppers 

herbs

Crispy Cauliflower 

thai chili glaze, herb salad

Sautéed Vegetables

sweet sesame soy

— large format —

dockside catch



Sesame Scallops 36

coconut fried rice, pineapple, green apples, sesame agrodolce, egg 

Seared Tuna Loin 34

6oz tataki sushi grade tuna, sweet corn succotash, edamame, shallots, jasmine rice, fresh herbs (prepared medium rare unless specified) 

wok shop & bowls



Japanese Duck Ramen 26

confit duck leg, fortified chicken jus, shoyu broth, pickled red onion, kimchi, edamame, herb salad, soy egg

Notch Brisket Chow Mein 25

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

Pad Thai 15

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

butcher block



Notch Duck à l’Orange 34

pan-seared duck breast, duck confit fried rice, sweet orange gastrique, sesame seeds 
(prepared medium rare unless specified)

Notch Fried Chicken 28

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

Crispy Haddock 32

flash fried, tangy citrus apple onion slaw, scallion, paired with hot garlic seafood and tartar sauces

8oz. Scottish Salmon Filet

choice of:

• red curry, coconut milk, bamboo shoots, broccoli, and bell peppers 30 

• bobby’s yellow curry, potatoes, crab meat, seasonal vegetables, traditional accouterments 36 

(prepared medium rare unless specified)

Khao Soi “Ramen” 25

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

Hawaiian Pad Thai Ramen 30

Thai-marinated pork belly and sliced Thai pork sausage stir-fried with fresh pineapple, cherry tomatoes, 60 min egg, scallions, and broccoli. Dressed with crushed peanuts, and fresh bean sprouts. 

Bibimbap Rice Bowl 25

pork belly, chicken sausage, edamame, warm jasmine rice, 60 min egg, sweet soy, togarashi spice 

House Rice Bowls 15

• Keto Cauliflower Rice 

olive oil, Salt & Pepper served with a side salad

• Coconut 

egg, green apple, pineapple, nam prik

• Veg Fried Rice 

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



• Kimchi 

kimchi puree, egg, sesame seeds, mixed vegetables, nam prik


• 🍱 Notch 

60-min egg, chinese sausage, roasted chicken mixed vegetables, egg, bean sprouts, togarashi spice, nam prik

Tuna Poke Bowl 34

miso, chili crisp, wakame, avocado, pickled red onion, herb salad, togarashi carrot ribbon 

Thai Red Curry Bowl 14

Savory red curry, coconut milk, bamboo shoots, broccoli, bell peppers 

Large Format Dinner

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





cocktails



Rygel Thornberry 15
Old Overholt Rye, Crème De Mûre, Cynar,
Cocchi Vermouth Di Torino, Cardamom Bitters, Basil



Who’s Lime Is It Anyway 14
Wray & Nephew Rum, Génepy, Plantation 3 Star
Rum, Lime Cordial, Moscato



Blood Dragon 14
Pierre Ferrand Cognac, Cocchi Vermouth Di Torino,
Amaro Nardini, Lime, Blood Orange, Polynesian Bitters,
add bergamot orange aroma bubble +3



My Man Darren 14
Jimador Tequila, St. Germain, Mandarin Sake,
Lime, Agave , Polynesian Bitters



Ain’t Nobody Got Thyme 14
Helix Vodka, Sailors Gentian Apéritif, Aquavit,
Blueberry-Thyme Simple, Lemon, Orange &
Peychauds Bitters, Club Soda



Mahalo, Lucy 14
Uncle Val’s Botanical Gin, Hibiscus Simple,
Coco Clement , Giffard Vanille de Madagascar,
Lime, Grapefruit Bitters



Absinthe-Minded 13
Fords Gin, Shochu, Giffard Lychee , Lo-Fi Gentian
Amaro, Aperol, Absinthe



Honey, Where Are The Kids? 15
Sundried Tomato Infused Tequila, Pineapple Juice,
Lime, Banana Pepper Juice, Apologue Saffron
Liqueur, Honey



I’ve Got SKEWL 15
Famous Grouse Blended, J.M. Shrubb
Liqueur d’Orange, Pineapple Juice, Lime,
Apricot Puree, Yogurt Liqueur



L.D.’s Disturbance 14
Cilantro-Ginger Infused Mezcal, Aqua Perfecta Basil
Eau de Vie, House Prickly Pear Simple, Lime



Just Dandy 15
Old Forrester 100 Proof Bourbon, Lillet Blanc,
Amaro Nonino, Dandelion-Rosemary Simple,
Lemon, Aperol



The Lehigh Valley Housewives #2 13
Ford’s Gin, Pierre Ferrand Dry
Curacao, Giffard Rhubarb Liqueur, Strawberry, Lemon,
Constello di Roncade Prosecco



Asian Peartini 13
Helix Vodka, Housemade Asian
Pear Sake, St. Germain



Thai Lemon Drop 13
Helix Vodka, Barrow’s Intense Ginger Liqueur
Ginger, Lemongrass, Lemon



on tap

Stella Artois 7
pilsner / 5.2%
belgium

Funk Citrus IPA 8
american ipa / 6.7%
pa

Yuengling Traditional Lager 5
american amber lager / 4.5%
pa

Guinness Nitro Draught 6
irish dry stout / 4.2%
ireland

Miller Lite 5
american light lager / 4.2%
wi

Bell’s Two Hearted Ale 8
american ipa / 7%
mi

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 by the glass



Castello Di Roncade
Prosecco Brut, Italy 10

Rocchina
Pinot Grigio, Italy 11

Spy Valley
Sauvignon Blanc, NZ. 12

Fritz Fisk
Riesling, Germany 11

Barnard Griffin
Chardonnay, WA 13

Erath Resplenden
Pinot Noir, OR 13

Nero Di Troia
Other Red, Italy 11

Little Mad Bird
Malbec, Argentina 12

Cline Seven Ranchlands
Cab Sav, CA 13

please ask your server for a bottle list

Porrón 26

(a group sized shared cocktail experience)

Bar Team suggestions/choices - Cherry Blossom
Negroni, House Aperol Spritz, Spring Rose, etc.

refreshers

cold drinks



Thai Iced Tea 7
sweetened ceylan tea,
star anise, half & half

**Butterfly Pea Lavender
Lemonade 8**
club soda, lavender sprig

Cucumber, Lime, Mint Spritz 7

Iced Latte 5

Matcha 5
house coconut cream,
matcha, vanilla

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



dealers choice

Mocktails 11 // **Cocktails 14**
tart sweet savory
herbaceous vegetal smokey
fruity floral bitter
creamy effervescent egg white
up on the rocks
seasonal fruit boba



hot drinks



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,
honey

coffee and espresso made with
local small batch Monocacy coffee