

EST. 2019

# Notch

MODERN KITCHEN & BAR



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## shareables

### Notch Confit Chicken Wings 16

decadent, slow-braised in duck fat & flash fried. Choice of our dry rub lemon & pepper seven spice, WO red curry wing sauce, or Bobby's BBQ secret sauce. Served with Notch ranch dip

### Crispy Sweet Potato Wontons 14

fig balsamic reduction, house roasted and seasoned peanuts

### Seared Scallops 21

pork belly lardons, roasted cherry tomato, edamame puree, potato "hay"

### Tuna Tartare 18

sushi grade miso tuna, wakame salad, cucumber, daikon, wonton crisps

### Buffalo Chicken Egg Rolls 15

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

### Crispy Calamari 16

hand cut calamari, Thai flour batter, lemon aioli

### Pork Dumplings 14

Ginger, lemongrass, onion, Thai vinaigrette

### Crispy Cauliflower Florets 15

crispy cauliflower, WO red curry sauce, curry powder seasoning, cucumber, sweet chili sauce

## chips & dip

#### Crab Notch'os 17

cheesy crab dip, wonton chips, tomato, pickled onions, jalapenos, avocado ranch, sweet soy

#### Bobby's Veggie Curry Dip 15

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

#### Notch Curry Fries 14

hand cut fries, yellow curry, scallions, roasted brisket, house kimchi

#### Notch Charcuterie Board 17

daily selection of cured meats, imported cheeses, and accompaniments

[serves 2 - 4 people]

## bao buns 13

3 pcs to an order

[also available as lettuce wraps]

#### Pork Belly Buns

soy marinated tofu, sweet and spicy pickled mango

#### Tofu Buns

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

#### Crispy Roasted Brisket Buns

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

#### Chicken Katsu Buns

crispy chicken, pickled cabbage, katsu sauce, jalapenos

## sides 9

#### Hand Cut Fries

choice of:

- salt & vinegar
- salt & pepper
- truffle

#### Shishito Peppers

herbs

#### Heirloom Carrots

garlic butter roasted tri-colored baby carrots

#### Garlic Fingerling Potatoes

thyme, parsley, rosemary, and garlic

## 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 16

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

### Salmon BLT 16 [add crab meat +4]

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

### Notch Smash Burger 15

[make it a double smash +5, add bacon +1]

6 oz. Pat LaFrieda 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

## salads & soup

### Notch House Salad 11

seasonal greens, red wine vinaigrette, shaved carrot, seasonal apples, radish, cucumber, house roasted and seasoned peanuts, avocado

### Blue Harvest Salad 13

iceberg lettuce, red onion, cherry tomato, blue cheese, blue cheese, bacon dressing

### Mango Salad 13

mixed greens, toasted almonds, goat cheese, red onion, pomegranate caviar, fresh mint

### Butternut Bisque 12

candied walnut, maple mascarpone, fried sage

## entrées

### Duck à l'Orange 34

pan-seared duck breast, duck confit fried rice, sweet orange and szechuan gastrique, sesame seeds

(prepared medium rare unless specified)

### Notch Fried Chicken 28

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

### Sweet Potato Gnocchi 22

house made pasta, sage & walnut pesto, roasted mushrooms, brown butter powder, grana padano foam

### Notch in Your Belt Steak

herb roasted fingerling potatoes, heirloom baby carrots, shiitake compound butter

choice of:

- filet 8oz 41

- strip 12oz 35

(prepared medium rare unless specified)

### Seared Tuna Loin 30

soy ginger broth, wasabi honey, bok choy, jasmine rice (prepared medium rare unless specified)

### Sesame Scallops 34

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

### 8oz. Scottish Salmon Filet 30

choice of:

- red curry, coconut milk, bamboo shoots, broccoli, and bell peppers

- bobby's yellow curry, potatoes, seasonal vegetables, traditional accouterments

(prepared medium rare unless specified)

### Add a protein

chicken breast 9, tofu 6, steak 8, shrimp 9, salmon 12, pork belly 5

## wok shop & bowls

### 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

### Khao Soi "Ramen" 24

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, agro dolce, togarashi spice

### Tuna Poke Bowl 21

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

### Thai Red Curry Bowl 15

savory red curry, coconut milk, bamboo shoots, broccoli, bell peppers, jasmine rice

### Vegetable Fried Rice Bowl 15

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

### Notch Fried Rice Bowl 18

60-min egg, chinese sausage, pork belly, mixed vegetables, egg, bean sprouts, togarashi spice, nam prik

gluten

**FRIENDLY upon request**

vegan **upon request**

vegetarian **upon request**

nam prik, togarashi, chili oil **may be spicy**  
please ask server to adjust heat up

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



**Seasonal Depression** 14  
Vida Mezcal, Amaro Nardini, Crème de Peche, Scorched  
Peach Puree, Lime, Apple Wood Smoked  
Glass, Lime Wheel



**Tax The Weak** 15  
Templeton Rye, Pedro Ximenez Nectar Sherry, Dry  
Curacao, Pierre Ferrand Yuzu, Lemon, Nutmeg



**Here for the Zipline** 14  
Kimchi infused Libélula Tequilla, Bird's Eye Thai  
Chili Agave, Bauchant Orange, Lime, Torched Chili



**The Almond King** 14  
Disaronno Amaretto, Lemon infused Mellow Corn  
Whiskey, Lemon, Aokage Shochu Bitters,  
Egg Flip, Grated Almond



**Plump then Fall** 13  
Suntory Japanese Whiskey, Lemongrass, Plum  
Lemon, Honey, Lemon Wheel (Served Hot)



**Nights In Rio** 14  
Leblon Cachaça, Luxardo Maraschino, Tart  
Cherry, Muddled Lime, Orange Bitters



**Next Sunday, For Sure** 15  
Coffee Infused Campari, Pierre Ferrand  
Cognac, B&B, Ramazotti Amaro, Laphroig Bitters,  
Lemon Expression



**#girlmath** 14  
Drumshanbo, Thyme Liqueur, Apologue Persimmon  
Liqueur, Persimmon Brown Sugar Reduction,  
Ginger Beer, Angostura Bitters, Fresh Thyme,  
Dehydrated Persimmon



**Your Mom's Saz** 15  
Rittenhouse Rye, Pierre Ferrand Cognac, Allspice  
Dram, Apple Sage, Peychaud Bitters, Absinthe  
Rinse, Flamed Lemon Expression, Fresh Sage



**The Sweetest Thing** 14  
Woodford Reserve Bourbon, Averna Amaro,  
Sweet Potato Honey, Angostura Bitters, Sweet  
Potato Ribbon



**Basic Witch** 14  
Pumpkin Spice infused Helix Vodka, St. George  
Espresso Liqueur, Espresso Demerara, Pumpkin  
Sweet Foam, Cinnamon, Activated Charcoal Crisp



**apPEARently, I'm Late** 15  
3 Star Plantation Rum, Don Q Spiced Rum, St. George  
Spiced Pear, Sibona Amaro, Maple, Lemon, Walnut Bitters



**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 Resplendent  
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 -  
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** 8 // **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