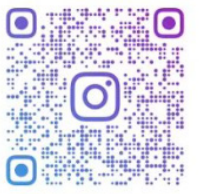


EST. 2019

# Notch

MODERN KITCHEN &amp; BAR



Scan the QR code above to check out our Instagram

## 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 (GF)

**Crispy Sweet Potato Wontons** 14  
chili aioli, pomegranate syrup, house roasted and seasoned peanuts (V)

**Seared Scallops** 21  
pork belly lardons, roasted cherry tomato, edamame puree, potato "hay" (GF)

**Tuna Tartare** 18  
sushi grade miso tuna, wakame salad, cucumber, daikon, wonton crisps (GF)

**Buffalo Chicken Egg Rolls** 15  
tender braised chicken, Frank's hot, smoked gouda, cream cheese, 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, cucumber (V)

## chips & dip

**Crab Notch'os** 17  
cheese fondue and lump crab meat, wonton chips, tomato, pickled onions, jalapenos, avocado ranch, sweet soy

**Bobby's Veggie Curry Dip** 15  
Bobby's yellow curry, seasonal veg, naan, crispy wonton chips (V)

**Notch Curry Fries** 14  
hand cut fries, yellow curry, scallions, roasted brisket, house kimchi (GF)

**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**  
sesame pickles, Notch hoisin, togarashi

**Tofu Buns**  
soy marinated tofu, sweet and sour pickled mango (VG)(V)

**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 (V)

**Heirloom Carrots**  
garlic butter roasted tri-colored baby carrots (VG)(V)(GF)

**Garlic Fingerling Potatoes**  
thyme, parsley, rosemary, and garlic (VG)(V)(GF)

**Crispy Cauliflower**  
thai chili glaze, herb salad

## 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 aioli, 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 (GF)(VG)(V)

**Blue Harvest Salad** 13  
iceberg wedge, red onion, cherry tomato, blue cheese, carrot ribbon, and chopped bacon (GF)(V)

**Mango Salad** 13  
mixed greens, toasted almonds, goat cheese, red onion, pomegranate caviar, fresh mint (GF)(V)

**Sweet Potato Bisque** 12  
candied walnut, maple mascarpone, fried sage (GF)(V)

## entrées

**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** 28  
sesame seeds, pickled cucumbers, herb salad, Korean sticky garlic sauce, shishito peppers

**Sweet Potato Gnocchi** 22  
house made gnocchi, sage & walnut pesto, roasted mushrooms, brown butter powder, grana padano foam (V)

**Crispy Haddock** 32  
flash fried, tangy citrus apple onion slaw, scallion, paired with hot garlic seafood and tartar sauces

**Notch in Your Belt Steak**  
herb roasted fingerling potatoes, heirloom baby carrots, shiitake compound butter (GF)

choice of:

- filet 8oz 41
- NY 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) (GF)

**Sesame Scallops** 34  
coconut fried rice, pineapple, green apples, sesame agrodolce, egg (GF)

**8oz. Scottish Salmon Filet** 30

choice of:

- red curry, coconut milk, bamboo shoots, broccoli, and bell peppers (🔥)
- bobby's yellow curry, seasonal vegetables, traditional accouterments (GF)

(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 (V)(🔥)

**Pad Thai** 15  
rice noodles, crab paste, house nam prik, scallions, bean sprouts, egg, house roasted and seasoned peanuts, fish sauce (GF)(VG)(V)(🔥)

**Khao Soi "Ramen"** 24  
house brisket, savory Thai duck consommé, hearty, coconut curry broth, egg noodles, crispy wonton chips, 60 min egg, togarashi spice (🔥)

**Japanese Duck Ramen** 26  
confit duck leg, fortified duck stock, pickled red onion, kimchi, edamame, herb salad, soy egg, bok choy

**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, jasmine rice, 60 min egg, agrodolce, togarashi spice (GF)(VG)(V)(🔥)

**Tuna Poke Bowl** 21  
miso, chili crisp, wakame, avocado, pickled red onion, herb salad, togarashi carrot ribbon, jasmine rice (GF)(🔥)

**Thai Red Curry Bowl** 15  
savory red curry, coconut milk, bamboo shoots, broccoli, bell peppers, jasmine rice (GF)(🔥)

**Vegetable Fried Rice Bowl** 15  
60-min egg, peas, carrots, bell peppers, egg, bean sprouts, garlic, broccoli (GF)(VG)(V)(🔥)

🔥 **Notch Fried Rice Bowl** 18  
60-min egg, chinese sausage, pork belly, mixed vegetables, egg, bean sprouts, togarashi spice, nam prik (GF)(VG)(V)(🔥)

(GF) gluten **FRIENDLY upon request** (VG) vegan **upon request** (V) 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 Tequila, Bird's Eye Thai Chili Agave, Bauchant Orange, Lime, Torched Chili



**The Almond King 14**  
Disaronno Amaretto, Lemon infused Suntory Japanese 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, Farigoule 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



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



**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, etc.

## refreshers

### cold drinks



**Thai Iced Tea 7**  
sweetened ceylon tea,  
star anise, half & half

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

**Cucumber 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 5



**Espresso 3**

**Cortado 4**

**Cappuccino 4.50**

**Latte 5**

**Drip 3**

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

**Matcha 5**  
house coconut cream,  
matcha, vanilla

**Assorted Tea 3**