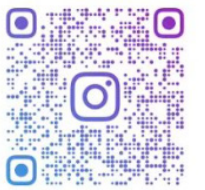


EST. 2019

Notch

MODERN KITCHEN & 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 tuna, miso chili aioli, 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, Thai vinaigrette

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

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

Notch Hummus Plate 15
chef's choice house made hummus, toasted naan bread, house cut vegetables

Bobby's Crab Dip 17
Bobby's yellow curry, seasonal veg, naan, crispy wonton chips (V)

[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

Crispy Roasted Brisket Buns
crispy buns, Carolina style brisket, pickle slaw, char sui sauce, 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)

Roasted Asparagus
garlic herb butter (VG)(V)(GF)

Smashed Confetti 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, 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, 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

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
hydroponic Bibb lettuce, shaved red onion, house made bleu cheese dressing, grape tomatoes, fried carrot ribbons, and chopped bacon (GF)(V)

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

Shaved Cucumber Salad 12
soy ginger marinade, daikon radish, honey roasted cashews, grape tomatoes, toasted sesame seeds

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, kimchi and pickled onion

Sweet Potato Gnocchi 22
Sweet potato gnocchi, basil pesto, lemon mascarpone, Parmesan, fried basil leaves

Duck Paperdelle 26
shredded duck confit, grape tomatoes, preserved lemon, fresh snow peas, Thai basil, garlic, shredded Parmesan, duck jus (V)

Notch in Your Belt Steak
smashed confetti potatoes, sautéed asparagus, lemon herb compound butter (GF)

choice of:

• filet 8oz 41

• NY strip 12oz 35

(prepared medium rare unless specified)

Oscar-style topped with lump crabmeat, scallions, cured egg yolk, 8

Seared Tuna Loin 30
soy ginger broth, bok choy, jasmine rice (GF)
(prepared rare unless specified)

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

8oz. Wild Caught Salmon 29
red curry, coconut milk, bamboo shoots, broccoli, and bell peppers (GF)
(prepared medium rare unless specified)

Blood Orange Miso Cod 32
black currant brown rice, edamame purée, blood orange miso sauce

Add a protein

chicken breast 9, tofu 6, steak (4 oz) 8, shrimp 9, salmon (4 oz) 9, pork belly 5

wok shop & bowls

Notch Brisket Chow Mein 25
snap peas, broccoli, herb, egg noodles, bell pepper, onions, sesame seeds (V)

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

Khao Soi Duck "Ramen" 24
confit duck leg, savory Thai duck consommé, hearty curry coconut broth, temomi egg noodles, house pickled cucumbers and red onion, with a 60minute egg (GF)

Hawaiian Pad Thai Ramen 28
Cured pork belly and sliced Thai pork sausage stir-fried with fresh pineapple, cherry tomatoes, 60 min egg, scallions, crab paste, 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, kimchi, pickled onions, and marinated cucumbers (GF)(VG)(V)

Tuna Poke Bowl 21
fresh tuna mixed with house soy ginger, accompanied with wakame, avocado, pickled onion, herb salad, fried carrot ribbons, mirin 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, tomatoes and togarashi spice (GF)(VG)(V)

Notch Fried Rice Bowl 18
60-min egg, chinese sausage, pork belly, peas, carrots, bell peppers, tomatoes, garlic, broccoli, egg, bean sprouts, togarashi spice (GF)(VG)(V)

(GF) gluten **FRIENDLY upon request** (VG) vegan **upon request** (V) vegetarian **upon request** (GF) thai chilies, togarashi, aiolis **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.





on tap

Low ABV Cocktails 12



She Does Hair on the Side

Shochu, Freihof Mirtillo, Blueberry and Balsamic Shrub, Lemon, Mint



For the Love

Dolin Blanc Vermouth, Lo-Fi Gentian Amaro, guava purée, lime, cinnamon, oatmilk

cocktails



Bubble Fairy 15

St. George Absinthe, Lemongrass, Lemon, Topped with Funk Citrus



It's Giving 14

Chamomile Tea infused Cenote Tequila, J.M.Shrub, Cocchi Americano, Orange Blossom Water



Hickorytown Road 15

John Paul Single Malt, Ashwagandha Demerara, Sassafras & Angostura Bitters, Hickory Wood Smoked Glass



Between Two Ferns 16

(Clarified Cocktail)

Dolin Genepy, Fernet Branca, Lime, Molasses, Jamaican #1 Bitters



Tiki Torch 14

Sesame Oil Washed Appleton Estate Rum, Montenegro Amaro, Szechuan Reduction, Pineapple, Cherry Wood Smoked Glass



DillyDilly 14

Uncle Val's Botanical Gin, Strega, Grapefruit, Dill, Lime, Topped with Tonic



Jill of All Trades 14

Plantation 3 Star, Limoncello, Maggie's Farm Falernum, Red Wine Vinegar, Raspberry Puree, Lemon, Egg White, Jamaican #2 Bitters



Wait, I Actually Like This... 14

Ford's Gin, Campari, Lime, Watermelon Honey, Tarragon



Gander Juice 14

Green Tea infused Helix Vodka, Lillet, St. Germain, Gooseberry, Lemon, Topped with Prosecco



Sweet Revenge 15

Old Forrester 100 Bourbon, St. Germain, Forthave Red, Lemon, Blood Orange Honey



The Night Mahn 15

Roku Gin, Ming River Baijiu, Vida Mezcal, Lime, Sage



Smokey and the Pit 15

Vida Mezcal, Ancho Reyes, Dry Vermouth, Lime, Avocado Coconut, Agave, Tomato



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

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

Chimay White 10

belgian tripel / 8% belgium

ask your server about our rotating seasonal draft selections

bottle options

Michelob Ultra 6

Guinness N/A 6

Athletic Brewing N/A IPA 6

wine by the glass



Castello Di Roncade 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

Castello Di Roncade Prosecco Brut, Italy

10

please ask your server for a bottle list

refreshers

mocktails 8

Butterfly Pea Lavender Lemonade

Shiso Yuzu Ginger Spritz

Amarena Sasparilla



dealers choice

Cocktails 14

tart sweet savory
herbaceous vegetal smokey
fruity floral bitter
creamy effervescent egg white
up on the rocks
seasonal fruit boba



cold/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

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