



shareables

Notch Confit Chicken Wings 16

decadent, slow-braised in duck fat and flash fried. Served with house-made house ranch dressing and choice sauce 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

Buffalo Chicken Egg Rolls 15

tender braised chicken, Frank’s hot, smoked gouda, cream cheese, and ranch GF

Crispy Calamari 16

hand cut calamari, Thai flour batter, sweet chili dipping sauce

Pork Dumplings 14

Ginger, lemongrass, onion, Thai vinaigrette

Crispy Cauliflower Florets 15

crispy cauliflower, choice sauce, cucumber

Little Orchids Curry Fries 9

hand cut fries topped with red curry, mixed kimchi and herbs. GF

Edamame 8

whole pod beans, maldon salt, fried shallots, herbs, lime OR choice sauce

Crispy Shishito Peppers 10

house thai flour batter, shishito peppers, choice sauce

Coconut Shrimp 15

coconut crusted, tropical pepper mix, plum sauce

chips & dip

Crab Notch’os 17

cheese fondue and lump crab meat, wonton chips, tomato, pickled onions, jalapenos, avocado ranch, sweet soy

Tuna Tartare 18

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

Crab Rangoon Dip 18

deconstructed crab and cream cheese honey blend, scallion, ciabatta crostini

[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

soups & salads

Notch House Salad 11

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

Blue Harvest Salad 13

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

Strawberry Salad 12

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

Lemongrass Soup 6

citrus broth, aromatic herbs, mushrooms, scallions and cherry tomatoes. (choice chicken, or shrimp) starts medium spicy

sides 9

Hand Cut Fries
choice of:

- salt & vinegar
- salt & pepper
- truffle

Smashed Confetti Potatoes

thyme, parsley, rosemary, and garlic VG V GF

Notch Mac n’ Cheese

comfort Mac & Cheese with cavatappi noodles and cheddar fondue blend

premium sides 12

Truffle & Shroom Mac & Cheese

comfort Truffle Mac with gourmet mushroom blend and house truffle

Brisket Mac & Cheese

comfort Brisket Mac with onions, bell peppers, and house secret sauce

Roasted Asparagus

garlic herb butter VG V GF

choice sauces

Honey Sriracha, Thai Sweet Chili, WO Red-Curry Sauce, Bobby’s BBQ Secret Sauce

hand helds

(Add a side fries, side salad, edamame 4)

Crispy Fish Banh Mi 17

crispy haddock, cucumbers, herb salad, kimchi, tartar sauce, ciabatta

Little Orchids Chicken Katsu 15

crispy chicken thigh, marinated cucumbers, pickled cabbage, katsu BBQ, house-made brioche

Salmon BLT 16

seared salmon fillet, bacon, chili aioli, LTO, milk bread

Notch Smash Burger 15

[add bacon +1]

6 oz. Pat LaFrieda patty, aged cheddar, sherry caramelized onions, bacon, Notch ranch, lettuce, tomato, brioche bun

Pho brisket sandwich 15

house braised brisket, Japanese milk bread, Thai basil, mint, hoisin, green onion, bean sprouts, hydro lettuce, and pho au jus for dipping

Wagyu Truffle Burger 19

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

entrées

Duck à l’Orange 34

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

Sweet Potato Gnocchi 22

Sweet potato gnocchi, basil pesto, lemon mascarpone, Parmesan, fried basil leaves. seasonal mushrooms

Pan-seared Halibut 34

soba noodles, wild mushrooms, tomato, Tom Kah coconut broth

Shrimp Ratatouille 24

Summer squash & zucchini, San marazano tomato sauce, cured lemon, fresh basil, garlic, pappardelle, parmesan cheese

16oz. Notch in Your Belt Strip Steak 41

smashed confetti potatoes, sautéed asparagus, lemon herb compound butter GF

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 (prepared medium rare unless specified)

wok shop & bowls

Notch Brisket Chow Mein 26

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

Pad Thai 16

rice noodles, crab paste, scallions, bean sprouts, egg, house roasted and seasoned peanuts, fish sauce GF VG V

Khao Soi Duck “Ramen” 18

confit duck leg, savory Thai duck consommé, hearty curry coconut broth, temomi egg noodles, house pickled cucumbers and red onion, with a 60minute egg

Hawaiian Pad Thai Ramen 29

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

Tuna Poke Bowl 22

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 16

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

Vegetable Fried Rice Bowl 17

60-min egg, peas, carrots, bell peppers, egg, bean sprouts, garlic, broccoli, tomatoes and togarashi spice GF VG V

Notch Fried Rice Bowl 20

60-min egg, chinese sausage, pork belly, peas, carrots, bell peppers, tomatoes, garlic, broccoli, egg, bean sprouts, togarashi spice GF VG V

Bibimbap Rice Bowl 25

pork belly, Chinese pork sausage, edamame, jasmine rice, 60 min egg, agrodolce, togarashi spice, kimchi, pickled onions, and marinated cucumbers GF VG V

Add a protein

chicken breast 7, tofu 6, steak (4 oz) 8, shrimp 9, salmon (8 oz) 11, pork belly 7





cocktails



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



Lehigh Valley Housewives #2 15
Ford's Gin, Pierre Ferrand Dry Curacao, Giffard Rhubarb
Liqueur, Strawberry, Lemon, Constello di Roncade Prosecco



Plum On Over 16
Monkey Shoulder Scotch, D'aimiani Liqueur, Averna, Lime,
Plum Sage Syrup, Walnut & Allspice Bitters, Egg Whites



Seasonal Depression 16
Vida Mezcal, Nardini, Giffards Peche, Peach Puree,
Lime, Smoked Glass



My Man Darren 15
Jimador Tequila, Mandarin Sake, Lime, Agave,
St Germain, Saline



Passion Between The Sheets 14
Pierre Ferrand Cognac 1840, Pierre Ferrand Dry Curacao,
Passion fruit Puree, Lemon, Simple Syrup, Orange bitters



New Money Old Fashioned 15
Don Q Spiced Rum, Fernet, Giffard Crème de Cacao,
Giffard Banana, Tiki Bitters



Earl Of Hamilton 15
Earl Gray Old Forester Bourbon, Cocchi Americano Rosa,
Giffard Creme de Mure, Sage Honey, Lemon



Mahalo Lucy 15
Uncle Val's, Coco Clemente, Madagascar Vanilla, Lime,
Hibiscus Simple, Grapefruit Bitters



Not Umami's Old Fashioned 16
Old Forester 100, Roasted Mushroom Infused Ruby Port,
Averna, Orange and Umami Bitters, Sesame Syrup



Tiki OG 16
Planteray Pineapple, Suze,
Cinnamon Infused Cocchi Americano, Nutmeg

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

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 Hazy N/A IPA 6

wine by the glass



Castello Di Roncade
Pinot Grigio, Italy 11

Spy Valley
Sauvignon Blanc, NZ. 12

Kalls Kabinet
Riesling, Germany 11

Barnard Griffin
Chardonnay, WA 13

Castello Di Roncade
Prosecco Brut, Italy 10

Metier
Cabernet, WA 13

Roshambo
Pinot Noir, CA 13

Nero Di Troia
Red Blend, Italy 11

Almarada
Malbec, Argentina 12

Sabine
Rose, France 12

please ask your server for a bottle list

please ask your server about our seasonal drink
selections, featured on our special handouts

refreshers

mocktails 8



**Butterfly Pea Lavender
Lemonade**

Shiso Yuzu Ginger Spritz

cold/hot drinks 5



Espresso 3

Cortado 4

Cappuccino 4.50

Latte 5

Drip 3

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

Matcha 5

Assorted Tea 3

Thai Tea 7

Espresso 3

Cortado 4

Cappuccino 5

Latte 5

Drip 3