



shareables

Notch Confit Chicken Wings 16
decadent, slow-braised in duck fat and flash fried. Served with house ranch dressing and choice sauce (GF)

Crispy Sweet Potato Wontons 15
chili aioli, pomegranate syrup, house roasted and seasoned peanuts (V)

Seared Scallops 22
avocado puree and pineapple pico de gallo (GF)

Buffalo Chicken Egg Rolls 16
tender braised chicken, Frank’s hot, smoked gouda, cream cheese, and ranch

Crispy Calamari 15
hand cut calamari, Thai flour batter, Thai vinegar

Chicken Potstickers 12
flash-fried potstickers stuffed with minced chicken, chopped scallions, and drizzled with sweet chili sauce. Served with a sweet soy dipping sauce

Thai Money Bags 12
crispy, fried golden purses stuffed with minced chicken and shrimp, carrots, peas, and sweet corn. Served with a Thai chili dipping sauce

Little Orchids Curry Fries 10
hand cut fries topped with red curry, mixed kimchi and herbs (GF)

Edamame 10
whole pod beans, maldon salt, fried shallots, herbs, lime, choice sauce (VG)(V)(GF)

Coconut Shrimp 15
coconut crusted, plum sauce

chips & dip

Beef Notch’os 16
cheese fondue and seasoned ground beef, wonton chips, tomato, pickled onions, jalapenos, avocado ranch, and sweet soy

Tuna Tartare 19
sushi grade tuna, miso chili aioli, wakame salad, cucumber, daikon, wonton crisps

Crab Rangoon Dip 19
deconstructed crab and cream cheese honey blend, scallion, ciabatta crostini

[serves 2 - 4 people]

bao buns 15

[also available as lettuce wraps]

Pork Belly Buns [3 per order]
sesame pickles, Notch hoisin, togarashi

Lobster Bao buns [2 per order]
lobster roll style salad, kewpie may, togarahi, parsley, cilantro, and nori

Chicken Katsu Buns [3 per order]
crispy chicken, pickled cabbage, katsu sauce, jalapenos

soups & salads

Notch House Salad 12
seasonal greens, red wine vinaigrette, shaved carrot, seasonal apples, radish, cucumber, house roasted and seasoned peanuts, avocado (VG)(V)(GF)

Blue Harvest Salad 14
iceberg lettuce, shaved red onion, house made bleu cheese dressing, grape tomatoes, fried carrot ribbons, and chopped bacon (V)(GF)

Cobb Salad 13
iceberg lettuce, tomato, red onion, avocado, crispy bacon, sweet corn, housemade green goddess dressing, soy egg (GF)

Lemongrass Soup 8
citrus broth, aromatic herbs, mushrooms, scallions and cherry tomatoes. (choice chicken, or shrimp) starts medium spicy

Coconut Soup 8
Smooth and sweet coconut milk soup flavored with lemongrass, scallions, seasonal mushrooms (choice of chicken or shrimp) (VG)(V)(GF)

Soup of the Month (mkt)
See server for details.

sides

Hand Cut Fries 10
choice of:
• salt & vinegar (VG)(V)(GF)
• salt & pepper (VG)(V)(GF)
• truffle (V)(GF)

Smashed Confetti Potatoes 12
thyme, parsley, rosemary, and garlic (VG)(V)(GF)

Notch Mac n’ Cheese 11
comfort Mac & Cheese with cavatappi noodles and cheddar fondue blend (V)

Truffle & Shroom Mac & Cheese 11
gourmet mushrooms, truffle oil, and cheese fondue (V)

Brisket Mac & Cheese 15
comfort Brisket Mac with onions, bell peppers, and house secret sauce

Roasted Asparagus 13
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) (Also available as a lettuce wrap)

Grilled Chicken Burger 15
housemade chicken patty, chili aioli, lettuce, tomato, red onion, brioche bun (GF)

Crispy Fish Banh Mi 18
crispy haddock, cucumbers, herb salad, kimchi, tartar sauce, ciabatta

Notch BLT 15
bacon, housemade green goddess dressing, LTO, milk bread. (GF)

Crispy Chicken Katsu Sando 16
crispy chicken, marinated cucumbers, pickled cabbage, katsu BBQ, brioche

Wagyu Truffle Burger 20
Housemade Wagyu patty, avocado, lettuce, tomato, caramelized onion, and truffle aioli (GF)

Pho Brisket Sandwich 16
house braised brisket, ciabatta bread, green onion, bean sprouts, iceberg lettuce, pickled red onions, hoisin, and pho jus for dipping (GF)

Notch Smash Burger 16 [add bacon +1]
6 oz. Pat LaFrieda patty, aged cheddar, sherry caramelized onions, bacon, Notch ranch, lettuce, tomato, brioche bun (GF)

entrées

Duck à l’Orange 35
pan-seared duck breast, duck confit fried rice sweet orange gastrique, sesame seeds (prepared medium rare unless specified) (GF)

Notch Brisket Chow Mein 27
snap peas, broccoli, herb, egg noodles, bell pepper, onions, sesame seeds (V)(🍴)

Hawaiian Pad Thai Ramen 30
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 (🍴)

8oz. Wild Caught Salmon 30
red curry, coconut milk, bamboo shoots, broccoli, and bell peppers (prepared medium rare unless specified) (GF)

Tuna Poke Bowl 23
fresh tuna mixed with house soy ginger, accompanied with wakame, avocado, pickled onion, herb salad, fried carrot ribbons, mirin jasmine rice (GF)(🍴)

Sesame Scallops 35
coconut fried rice, pineapple, green apples, sesame agrodolce, egg (GF)

Lobster Twin Tails 39
smashed confetti potatoes, sautéed asparagus, melted butter, and sliced lemon (GF)

16oz. Notch in Your Belt Strip Steak 42
smashed confetti potatoes, sautéed asparagus, lemon herb compound butter (GF)

Notch Crab Cakes 35
shrimp fried rice, peas, carrots, egg, lemon caper aioli

⬆️**Notch Fried Rice Bowl 21**
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 26
pork belly, sweet pork sausage, jasmine rice, 60 min egg, gochujang aioli, agrodolce, togarashi spice, kimchi, pickled onions, and marinated cucumbers (GF)(VG)(V)(🍴)

Chicken Pho Bowl 25
housemade chicken meatballs, glass noodles, Thai basil, bean sprouts, scallions, snap peas, chicken jus

Items below do not come with a base protein

Khao Soi “Ramen” 18
hearty curry coconut broth, temomi egg noodles, house pickled cucumbers and red onion, with a 60minute egg

Drunken Noodles 16
Pan-fried wide rice noodles, bell peppers, onions, egg, garlic, and Thai Basil with a light and sweet soybean sauce (GF)(VG)(V)(🍴)

Thai Green Curry Bowl 16
fragrant green curry, coconut milk, broccoli, bamboo shoots, bell peppers, hints of garlic (GF)(🍴)

Pad See Ew 16
Pan-fried wide rice noodles, broccoli, egg, garlic, and carrots with a light and sweet soybean sauce (GF)(VG)(V)(🍴)

Sweet Potato Gnocchi 21
Sweet potato gnocchi, basil pesto, parmesan cheese, fried basil leaves. seasonal mushrooms (V)

Pad Thai 16
rice noodles, crab paste, scallions, bean sprouts, egg, house roasted and seasoned peanuts, fish sauce (GF)(VG)(V)(🍴)

Thai Red Curry Bowl 16
savory red curry, coconut milk, bamboo shoots, broccoli, bell peppers, jasmine rice (GF)(🍴)

Vegetable Fried Rice Bowl 18
60-min egg, peas, carrots, bell peppers, egg, bean sprouts, garlic, broccoli, tomatoes and togarashi spice (GF)(VG)(V)(🍴)

Add a protein

chicken breast 7, tofu 6, steak (4 oz) 8, shrimp 9, salmon (8 oz) 11, pork belly 7, lobster tail (6 oz) 16





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

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

bottle options

Michelob Ultra 6

Guinness N/A 6

Athletic Hazy N/A IPA 6

ask your server about our
rotating seasonal draft selections

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

Rotating Rose (Ask Your Server)
Rose, France

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