



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 23

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 sweet chili dipping sauce

Chicken Potstickers 12

flash-fried potstickers stuffed with minced chicken, chopped scallions, and drizzled with Thai sweet chili dipping 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 sriracha 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, sweet soy, and house green goddess

Tuna Tartare 19

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

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]

house marinated cucumbers, Notch hoisin, togarashi

Lobster Bao buns [2 per order]

lobster roll style salad, kewpie mayo, togarashi, 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 (6 oz) 8

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

Coconut Soup (6 oz) 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 (12 oz) (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 chesse 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)

Wagyu Truffle Burger 20 [add bacon +1]

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, kewpie mayo, and pho jus for dipping (GF)

Notch Smash Burger 16 [add bacon +1]

6 oz. Pat LaFrieda patty, aged cheddar, sherry caramelized onions, 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)(GF)

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 (GF)

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)(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 (GF)

Notch Crab Cakes 35

shrimp fried rice, peas, corn, carrots, egg, and 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)(GF)

Bibimbap Rice Bowl 26

pork belly, sweet pork sausage, jasmine rice, 60 min egg, gochujang aioli, agrodolce, togarashi spice, kimchi, pickled onions, and house marinated cucumbers (GF)(VG)(V)(GF)

Chicken Pho Bowl 25

housemade chicken meatballs, glass noodles, Thai basil, bean sprouts, scallions, snap peas, chicken jus

House Favorites

Khao Soi "Ramen" 17

hearty curry coconut broth, temomi egg noodles, house marinated cucumbers and red onion, snow peas, with a 60minute egg

Drunken Noodles 17

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

Thai Green Curry Bowl 17

fragrant green curry, coconut milk, snow peas, (GF)(GF) broccoli, bamboo shoots, bell peppers, hints of garlic

Pad See Ew 17

Pan-fried wide rice noodles, broccoli, egg, peas, snow peas, garlic, and carrots with a light and sweet soybean sauce (GF)(VG)(V)(GF)

Sweet Potato Gnocchi 21

Sweet potato gnocchi, basil pesto, snow peas, parmesan cheese, fried basil leaves. seasonal mushrooms (V)

Pad Thai 17

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

Thai Red Curry Bowl 17

savory red curry, coconut milk, bamboo shoots, broccoli, snow peas, bell peppers, jasmine rice (GF)(GF)

Vegetable Fried Rice Bowl 17

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

Add a protein

chicken breast 7, tofu 6, steak (4 oz) 8, shrimp 10, salmon (8 oz) 13, pork belly 8, lobster tail (6 oz) 18

(GF) gluten FRIENDLY upon request (VG) vegan upon request (V) vegetarian upon request (GF)(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.





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