



shareables

Notch Confit Chicken Wings 17

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)

Buffalo Egg Rolls 16

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

Crispy Calamari 16

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

Edamame 11

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

Beef Notch'os 17

cheese fondue and seasoned ground beef, wonton chips, tomato, pickled onions, jalapenos, sweet soy, and house green goddess

Chicken Satay 13

skewered soy curry marinade, Thai peanut sauce (GF)

Chicken Potstickers 13

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 13

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

WO Spring Rolls 13

chicken, clear noodles, and mixed vegetables. Served with a light chili & carrot vinegar dipping sauce.

Spinach Artichoke Dip 16

cheesy savory dip, bread crumbs and parmesan cheese croustade, pita chips.

Crispy Duck Egg Rolls 16

cabbage, confit duck, orange, spices, chilli sauce

Coconut Shrimp 17

coconut crusted, plum sauce

choice sauces

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

bao buns 15 / 3 pc

[also available as lettuce wraps]

Pork Belly

house marinated cucumbers, Notch hoisin, togarashi

Lobster 2 pc

lobster roll style salad, kewpie mayo, togarahi, parsley, cilantro, and nori

Chicken Katsu

crispy chicken, pickled cabbage, katsu sauce, jalapenos

Tofu

pickled cabbage, hoisin sauce togarashi

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)

Cobb Salad 13

iceberg lettuce, tomato, red onion, avocado, crispy bacon, sweet corn, housemade green goddess dressing, soy egg

Lemongrass Soup (6 oz) 9

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

Coconut Soup (6 oz) 9

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.

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

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

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

Not Umami's Old Fashioned 16

Old Forester 100, Roasted Mushroom Infused Ruby Port, Averna, Orange and Umami Bitters, Sesame Syrup

wine by the glass

Rocchina 13
Pinot Grigio, Italy

Spy Valley 13
Sauvignon Blanc, NZ.

Fess Parker 12
Riesling, Germany

Barnard Griffin 13
Chardonnay, WA

Salento 12
Rose, France

Rocchina 11
Prosecco Brut, Italy

Angels & Cowboys 13
Pinot Noir, CA

Nero di Troia 12
Red Blend, Italy

Seeker 13
Malbec, Mendoza

Metier 12
Cabernet Sauvignon, WA

Balla la Vecchia 14
Super Tuscan, Italy

please ask your server for a bottle list



specialties

Duck à l'Orange 37

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

Notch Brisket Chow Mein 30

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

8oz. Wild Caught Salmon 32

red curry, coconut milk, bamboo shoots, broccoli, and bell peppers ^{GF}
(prepared medium rare unless specified)

Icelandic Haddock Filets 35

battered in a thai flour and flash-fried. Served with a Thai tangy apple slaw, homemade tartar sauces, and sweet potato fries ^{GF}

Sesame Scallops 38

coconut fried rice, pineapple, green apples, sesame agrodolce, egg

Notch Crab Cakes 36

shrimp fried rice, peas, corn, carrots, egg, and lemon caper aioli

Notch Fried Rice Bowl 23

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

Chicken Pho Bowl 26

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

Notch General TSO Chicken 27

house breaded chicken, stir fry vegetables, jasmine rice ^{GF}^{VG}^V

Wagyu Truffle Burger 21 [add bacon +1]

housemade Wagyu patty, avocado, lettuce, tomato, caramelized onion, gouda cheese, and truffle aioli

8oz. Lobster Twin Tails 54

creamy garlic mashed potatoes, seasoned broccoli, melted butter ^{GF}

Notch in Your Belt Steak

creamy garlic mashed potatoes, sautéed asparagus (prepared medium rare unless specified) ^{GF}

Choice of:

16 oz Strip Steak 48

8 oz Filet 52

Surf & Turf

lobster tail [+20] / Crab Cake [+14]

classics

Khao Soi "Ramen" 18

hearty curry coconut broth, temomi egg noodles, house marinated cucumbers and red onion, snow peas, with a 60minute egg ^{GF}^{VG}^V

Drunken Noodles 18

pan-fried wide rice noodles, bell peppers, onions, egg, garlic, snow peas, and Thai Basil with a light and sweet soybean sauce ^{GF}

Thai Green Curry Bowl 18

fragrant green curry, coconut milk, snow peas, broccoli, bamboo shoots, bell peppers, hints of garlic ^{GF}^{VG}^V

Pad See Ew 18

pan-fried wide rice noodles, broccoli, egg, peas, snow peas, garlic, and carrots with a light and sweet soybean sauce

Sweet Potato Gnocchi 21

sweet potato gnocchi, basil pesto, snow peas, parmesan cheese, fried basil leaves. seasonal mushrooms ^V

Pad Thai 18

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

Thai Red Curry Bowl 18

savory red curry, coconut milk, bamboo shoots, broccoli, snow peas, bell peppers, jasmine rice ^{GF}

Vegetable Fried Rice Bowl 18

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

Add a protein

chicken breast 8, tofu 6, shrimp 11, salmon (8 oz) 13, steak (4 oz) 9, pork belly 8, lobster tail (6 oz) 20

sides

Notch Mac n' Cheese 12

comfort Mac & Cheese with cavatappi noodles and chesse fondue blend ^V

Truffle & Shroom Mac & Cheese 13

gourmet mushrooms, truffle oil, and cheese fondue ^V

Brisket Mac & Cheese 16

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

Sauteed Wild Mushrooms 11

Seasoned Broccoli 9

Whipped Mashed Potatoes 12

creamy butter, garlic, and dairy ^{VG}^V^{GF}

Roasted Asparagus 13

garlic herb butter ^{VG}^V^{GF}

Hand Cut Fries 10

Sweet Potato Fries 12

[Choice of Style Below]

• salt & vinegar ^{VG}^V^{GF}

• salt & pepper ^{VG}^V^{GF}

• truffle ^V^{GF}

on tap

Stella Artois 7

Pilsner / 5.2%
Belgium

Funk Citrus IPA 9

American IPA / 6.7%
PA

Yuengling Traditional Lager 6

American Amber Lager / 4.5%
PA

Guinness Nitro Draught 6

Irish Dry Stout / 4.2%
Ireland

Miller Lite 6

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 6

Michelob Ultra

Guinness N/A

Athletic Hazy N/A IPA

Heineken 0.0

ask your server about our rotating seasonal draft selections

refreshers

mocktails 8

Butterfly Pea Lavender Lemonade

Shiso Yuzu Ginger Spritz

Tropical Paradise Boba

Thai Iced Tea

drinks 5

Iced Tea

Fountain Drinks

Coffee

