

DC RESTAURANT WEEK LUNCH MENU

CHOICE OF DRINK

CHOICE OF ONE

THAI (ICED) TEA BOBA

traditional thai blend, cream

LIMEADE

freshly squeezed daily

FIRST COURSE

CHOICE OF ONE

KFC BAO

(korean fried chicken)
gochujang, pickled
daikon-carrots, kewpie

ADDICTIVE GREEN BEANS

garlic, salt, pepper

SHIITAKE BAO

hoisin, scallions,
kewpie, cucumber

KALE SALAD (GF+)

fresh & crispy kale, miso
vinaigrette, avocado

SECOND COURSE

CHOICE OF ONE

PHO GA+ (GF+)

chicken slices, 'hangover cure'
recommended add-ons: greens & tofu

KIMCHI FRIED RICE* (GF+)

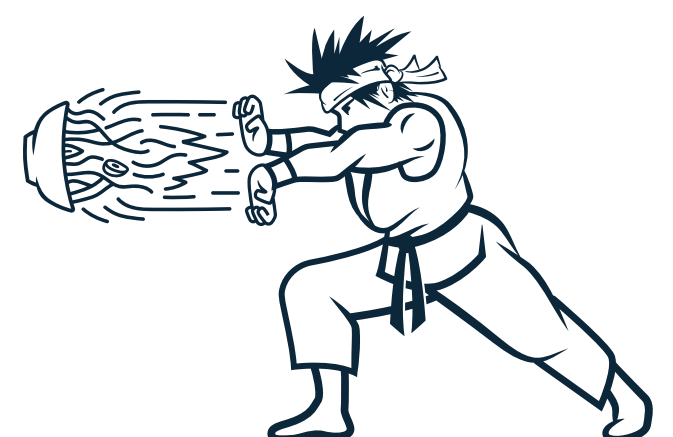
chicken, scallion,
bacon, fried egg

CURRY LAKSA

spicy coconut curry broth,
basil oil, fried tofu, mushrooms,
chicken, greens
make it vegan: fried tofu & greens

SPICY BEEF RAMEN*+

brisket, sichuan chili,
beef broth, tamago, spinach
recommended add-ons: tendon & tripe



(GF+) These foods can be made gluten-free

\$25

+Bowl add on subject to extra cost

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.