

TAKEOUT MENU

SMALLER DISHES

GỎI CUỐN—FRESH SPRING ROLLS ^{GF}

\$9 for 2

Shrimp* or Shiitake ^V

Sauteed cabbage, carrots, lettuce, fresh herbs, jicama, and fried shallots. Gluten-free peanut sauce.

GỎI—VIETNAMESE SALAD

\$12 / \$6 (Side)

Shrimp* or Vegetarian ^V ^{GF}

Shredded cabbage, carrot, fresh herbs, fried shallots, sesame seeds. Shrimp chips or sesame rice crackers.

VIETNAMESE-STYLE CRUDO

\$10

Fresh raw yellowtail, shiso microgreens, nuoc cham*.

CHA GIO | FRIED VIETNAMESE EGGROLLS

\$8 for 2

Pork or Vegan

Wood ear mushroom, carrot, glass noodles, onion, taro in a crispy wheat wrapper. Fresh herbs and nuoc cham*.

GA CHIEN | MUOI TIEU FRIED CHICKEN*

\$10

Crispy tender chicken thigh pieces, marinated, and deep fried. Sriracha mayo and "muoi tieu chanh" (salt, pepper, lime) sauces.

Side of Chili Crunch - \$0.50

Locally-made by *Pho from Home*.

BANH CHUOI HAP | STEAMED BANANA CAKE ^V ^{GF}

\$7

Coconut milk, tapioca, sesame.

LARGER DISHES

CÓM—RICE

Thịt Kho Trúng—Braised Pork Belly*

\$18

Marinated egg, yu choy, pickled mustard greens.

Cá Chiên—Pan-Fried Bronzino Fillet

\$23

Ginger nước chấm*, sauteed yu choy, pickled mustard greens.

Bít Tết—Steak and Vietnamese ^{GF}

"Chimichurri"

\$24

Steak served medium rare, cilantro garlic "chimichurri", watercress salad, shallots, VN vinaigrette.

PHO—VIETNAMESE NOODLE SOUP

\$18/ \$14 (Small)

Chicken ^{GF} or Vegan[^]

Hearty chicken or vegetable phở broth, rice noodles, cilantro, onion, scallions. Side toppings.

[^]Can be made gluten-free by omitting "vegan beef"

BUN | RICE VERMICELLI BOWLS

\$18

Marinated Pork or Lemongrass Tofu ^V ^{GF}

Rice noodles, lettuce, mint, cucumbers, pickled daikon carrot, scallion oil, fried shallots, nuoc cham*.

SWEETS

BÁNH FLAN | VIETNAMESE FLAN ^{GF}

\$7

Vietnamese coffee caramel, sweetened condensed milk custard.