

SMALLER DISHES

GỎI CUỐN—FRESH SPRING ROLLS

\$9 for 2

Shrimp* or Shiitake 

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

BÁNH BÈO—FERN CAKES

\$9 for 3

Shrimp* or Tofu  

Steamed rice cakes, scallion oil, nước chấm.

GỎI—VIETNAMESE SALAD

\$12 / \$6 (Side)

Shrimp* or Vegetarian  

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

CHA GIO—FRIED VIETNAMESE EGGROLLS

\$8 for 2

Pork or Vegan

Carrot, onion, glass noodles, wood ear mushroom, and taro in a crispy wheat wrapper. Lettuce, pickled daikon and carrot, nuoc cham*.

GACHIENT—VIETNAMESE FRIED CHICKEN*

\$10

Crispy tender chicken thigh pieces, marinated, and deep fried. Served with sriracha mayo and "muoi tieu chanh" (salt, pepper, lime) dipping sauce.

VIETNAMESE-STYLE CRUDO

\$10

Fresh raw yellowtail, shiso microgreens, nuoc cham*.

BÁNH FLAN|VIETNAMESE

\$7

Vietnamese coffee caramel, condensed milk custard.

SWEETS

BANH CHUOI HAP|STEAMED BANANA CAKE

\$7

Sweetened coconut milk, tapioca, toasted sesame.

LARGER DISHES

BÁNH MI—VIETNAMESE SANDWICH

\$15

Pork Belly*, Marinated Grilled Pork or Marinated Eggplant 

Mayo, cucumber, pickled daikon and carrots, jalapeno, cilantro.

PHỞ—VIETNAMESE NOODLE SOUP

\$17 / \$14 (Small)

Chicken  or Vegan*

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

*Can be made gluten-free by omitting "vegan beef".

COM CHIEN—FRIED RICE

\$10

Shiitake mushroom, cilantro, garlic, scallions.

**We highly recommend adding a side of chili crunch!

BUN—RICE NOODLE BOWL

\$18

Marinated Grilled Pork  Lemongrass Tofu  

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

Side of Chili Crunch - \$0.50

Enhance any of our dishes with this locally-made all natural ingredient chili crunch by Pho from Home.
(Contains soy, nuts)