

D U C K E D U P

Sample Menu. Our dishes change regularly according to the seasons.
As such, the dishes listed here may not be available at the House.

DIM SUM

- Vegetable Spring Rolls** | shiitake, rice vermicelli, carrot, red cabbage (pb) 7
Carrot Curry Dumplings | coconut, curry (pb) 10
Tempura Mushroom Bao | miso mayo, boston lettuce, b&b pickle (v) 11
Pork & Shrimp Wontons | hot pepper oil, black vinegar, scallion (s) 12

PLATES

- Madame Fang's Spring Onion Pancake** | sweet soy-black vinegar dip (pb) 9
Roasted Shishito Peppers | miso glaze (pb) 12
Brussels Sprouts | fermented hot sauce, fried garlic (pb) 14
TFC Taiwanese Fried Chicken | hot sauce 14
Crunchy Greens | cabbage, carrot, ponzu vinaigrette (pb) 15
Ahi Tuna Poke | avocado, cucumber, fresno, brown rice * 18
Spicy Vegetable Curry | herbal coconut cream, jasmine rice (pb) (s) 19
Beef Chow Fun | rice noodles, peppers, bean sprouts 20
Shrimp Fried Rice | onion, scallion, egg 22
Glass Noodles Clay Pot | crab meat, pork belly, ginger 24

DUCK

Joe Jurgielewicz & Son Farm

- Bowl Of Noodles** | ramen noodles, duck jus, xo sauce, cured chilies, duck egg 20
Crispy Duck | honey, brown rice vinegar, sichuan pepper, star anise, thai basil 26
Peking Duck | cucumber, spring onion, pancakes, hoisin sauce 75

Please let us know if you have any allergies or dietary requirements. Our dishes are made in-house and may contain trace ingredients.

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

Where possible, all ingredients are organic and locally sourced.

(v) vegetarian (pb) plant based (gf) gluten free