

APPETIZERS

The Rolls

(two per order)

Cha Gio/Spring Rolls - crispy deep-fried rolls filled with a mixture of seasoned pork and vegetables. Served with nuoc mam. \$3.5

Basket (four rolls, plus lettuce and herbs). \$7

Goi Cuon/Summer Rolls - soft, fresh rice paper rolls filled with vermicelli, lettuce, mint, and shrimp, pork, or both. Served with peanut sauce. \$3.5

With grilled chicken or pork. \$4.5

Winter Rolls - crispy deep-fried rolls, similar to Spring, but half the size with a shrimp tucked inside. Thi's own creation. Served with nuoc mam. \$4

Basket (five rolls, plus lettuce and herbs). \$9

Autumn Rolls - fresh, rice paper rolls, same as Summer, but filled with fried tofu and bean sprouts. Served with peanut sauce. \$3.5

Appetizers / A la carte

Dumplings - Six steamed or pan-fried vegetable dumplings with a dipping sauce. \$5

Served with our salt, pepper and lime dipping sauce:

Quail - two seasoned and fried birds, crispy and fragrant. \$7

Stuffed Chicken Wings - wings with panache, two de-boned and filled with a mixture of seasoned pork, mushrooms, and mien (glass noodles). \$7

Thi's Calamari - inspired by Boston seafood, perfected by Thi. Only served when the freshest, most tender squid is available. \$7

As appetizers, or with your meal:

One grilled, marinated chicken, beef, or pork skewer. \$2.5

One grilled, seasoned shrimp skewer. \$3

Side of steamed Western or Asian vegetables. \$4

Six deep-fried chicken wings. \$4

Banh Xeo/Vietnamese Crepe - one crisp rice-batter crepe filled with bean sprouts, pork, and shrimp. \$6 (We recommend two for dinner.)

SALADS

Inspired by traditional Vietnamese food ... but you won't catch my grandma serving a salad anytime soon!

Simple Salad - shredded iceberg topped with tomatoes, cucumbers, and marinated carrots and dikon radish. Drizzled with nuoc mam, a sweet and tangy vinaigrette. \$3.5

Chau's Salad - Steamed vegetables topped with grilled chicken, pork, or beef. \$8
With all three meats. \$10

SOUPS

In Vietnam, a bowl of soup is a meal. There are two different genres of soup. There is pho, which is always made with a beef broth and thin, flat rice noodles and topped with beef. Then there is everything else, including soups with a variety of broth, noodles, and meats. They all come with a plate of garnishes featuring bean sprouts (for crispness), lime (for tartness), Thai sweet basil (for a fresh edge), and jalapeno pepper slices (for heat). You can also add hoisin sauce (for a savory twist), and The Rooster - the red sauce (for a milder heat). Add mixed vegetables or share a bowl of soup as an appetizer for an additional \$2.

Pho

Tai (rare beef steak which cooks in the broth, recommended). \$8

Chin (well-done beef). \$8

Bo Vien (meatballs). \$8

Mixed seafood \$10

More Soups

(Served with your choice of thin egg or flat rice noodles. For both noodles, add \$1.)

Chicken with chicken broth. \$8

Tofu with chicken broth. \$8

Mixed seafood with chicken broth. \$10

Wonton soup (roast pork optional) - Thin egg noodles recommended. \$10

Linh's Soup - Dry soup. A bowl of egg or rice noodles topped with seafood, roasted pork, vegetables, and herbs drizzled with a sweet-savory sauce. Broth for dipping served on the side. Almost as beautiful as Miss Lancaster herself! \$11

MAINS

Stir-Fried dishes

Your choice of side: jasmine rice (add \$1), steamed vermicelli (add \$1), hu tieu (wide rice noodles) with bean sprouts (add \$3), mi mem (soft egg noodles) with bean sprouts (add \$3), or mi don (crispy egg noodles) (add \$4).

Simple stir-fry - made with a brown or white sauce, served with tons of vegetables. Amazing with wide rice noodles, crispy egg noodles, or just plain jasmine rice.

Chicken, beef, pork, or tofu. \$9

Shrimp. \$10

Mixed seafood. \$11

Mix two. \$12

Mix three. \$14