

菜单

lunch menu
11am-4pm
Executive Chef Liu Fang

day wine

- can sumoi ancestral

13-glass | 40-bottle
- montonega | Penedes- Catalonia, Spain

domaine de la pépière la pépie

14-glass | 46-bottle
- melon blanc | Pays de Nantais- Loire Valley, France

chateau de plaisance anjou blanc

18-glass | 66-bottle
- chenin blanc | Anjou- Loire Valley, France

division carbonique

15-glass | 50-bottle
- pinot noir | Willamette Valley, Oregon

d.v. catena tinto historico

14-glass | 46-bottle
- malbec blend | Uco Valley, Argentina

day beer & cider

cans & bottles: Jackie O's craft beer produced out of Athens, Ohio

- Who Cooks for You – hazy IPA

8
- Christmas Ale – Chomolungma brown ale conditioned on honey and spices

8
- White Apparition – golden stout

8
- Return Flight – Bourbon barrel imperial stout with Szechuan peppercorns, sesame, pink salt

15

abundance exclusive: is/was saison from Chicago, Illinois

Perceived Distance – wet-hopped harvest saison 15

ciders: Bent Ladder produced out of Doylestown, Ohio

- Original– Northern Spy, Jonathan and Winesap apples

10
- Storm Break– Aged in rum barrels, spiced with ginger

10

coffee

curated by Rising Star for Abundance

- espresso

3.50
- latte

5
- cappuccino

5
- americano

4
- mocha

6

add espresso shot +2

seasonal coffee

- devilwood crush

6.50
- espresso | milk | devilwood flower | orange syrup
- brown sugar chinese 5 spice latte

6.50
- espresso | milk | brown sugar, vanilla, five spice syrup
- blueberry ginger latte

6.50
- espresso | milk | blueberry, ginger, lime syrup

tea

- tie guan qin

6
- organic wu long tea
- dian hong

6
- organic red tea
- beijing smog

7
- tea | steamed milk

-  gluten free available

 vegan

 spice level
- ## buns
- 2 for 7 | 4 for 12 | 6 for 16
- waqyu beef bun

wagyu beef | sweet potato | roasted sticky rice | ginger | fennel | broadbean sauce

money bag bun

cabbage | shiitake | sweet potato noodles | long beans | pickled pepper | fennel | shallots
- ## dumplings
- 8 for 18
- sichuan sausage

house ground pork | Sichuan peppercorn | white pepper

beef with cilantro

ground chuck | Sichuan peppercorn | ginger | five spice blend

lamb & tomato

stewed tomato | aged vinegar | lamb

fall roots

collard greens | lotus root | roasted pumpkin | brown sugar | agave | scallion | fennel | artichoke

variety sampler

two of each dumpling
- ## lunch
- gong bao brussel sprouts

house gong bao sauce | spiced cashews | Fresno pepper

12

vegan fried rice

seasonal vegetables | dark soy | pickled wild peppers | fermented soy beans

15

add a fried egg +2

add a tea egg +3

dan dan noodles

ramen noodle | roasted pepper sauce | sesame sauce | pea shoots | ground lotus seeds

15

add a tea egg +3

add pork +4

five star red noodles

house tomato base | ramen noodle | shiitake | oyster mushroom floss | pickled mustard greens | bok choy | house scallion oil | sesame oil

13

add a fried egg +2

add a tea egg +3

add confit chicken drum +4
- ## wings
- china hot

24 hour marinade | battered | chili crisp

20

honey ma

24 hour brine | confit | Sichuan peppercorn

18
- ## add-ons
- 2oz for 2

chili crisp

spicy mustard

flavored soy

mulled vinegar

laoganma aioli
- Consuming raw and undercooked meats, poultry, shellfish, eggs, or unpasturized milk may increase your risk for food-borne illness.