

Kampuchea

Trey

Mussels (ME)	10
Sour and spicy broth, okra, shallots, toasted baguette	
Cold Smoked Fluke	11
Pickled wood ear mushrooms, mizuna, mustard greens, maldon	
Manila Clams	12
Spiced rum & soy, shallots & bell peppers	
Steamed Striped Bass	18
Fermented cauliflower, green mango puree	

Pleaah

Cambodian Vegetable Stew	15
Lemongrass, galangal, dried anchovy, roasted rice	
Eggplant Terrine	9
Ginger sabayon	
Vegetable Pot	16
Seasonal vegetables, spicy garlic soy	

Sait

Crispy Pork Belly	11
Honey/Cider glazed, scallions, toasted lemongrass	
Braised Short Ribs	18
Green papaya & okra, pickled baby carrots and herbs	
Ribeye	29
Sweet soy and coriander glazed, fingerling potatoes, shiitake	
Rice Vermicelli	14
Roast pork, Chinese sausage, tuk Trey, vegetables, crushed peanuts	

Moun / Thie

Curry & House Made Jam	11
Chicken, Yukon gold potato, country toast	
Pong Moun Quone	5
Lime-peppercorn & pickled watermelon radish	
Poached Chicken	19
Chili/Lime broth, jasmine rice, cilantro	

Sait-puoh

Corned Beef Tongue	12
Navelines confites, dried shrimp, spicy mustard	
Sweetbreads	14
Vadouvan, baby fennel, maitake	
House Country Ham	12
Green tomato preserves, peppery biscuit	
House Country Sausage	12
Bev's pork, "piperade," Piment d' Espelette	
Chicken Liver Terrine	9
Schmaltz roasted vegetables, pickled lime and prahok	
Tripe	9
Chili braised, sweet onion puree & salted radish	

Chian tuit

Chicken & Cabbage Salad	<i>Bell peppers, red onions, spicy tuk Trey, crushed peanuts...</i>	7
Green Mango Salad	<i>Herbs & spices, dried shrimp...</i>	7
Greens & Herb Salad	<i>Prabok vinaigrette...</i>	6
Pickle Plate...		5

Grilled Local Vegetables...	6	
Bacon Fried Rice	<i>basil & lime...</i>	7
Green Kale & Garlic...	6	