

# 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 &amp; 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 &amp; lime...</i>	7
Green Kale & Garlic...	6	