BIG DISHES

Laplatte River Angus Beef 26.
See description when ordering online, changes daily

Water Beef 25.
Tender poached beef slices with mixed greens in a garlic chili broth

Emperor’s Beef V 25.
Marinated sliced beef stir fried with mushroom and onions in a flavorful Cantonese style sauce over a bed of greens

Cashew Pork 23.
Cubed pork shoulder wok braised with ginger, sesame oil & a hint of Hoison sauce. Tossed with whole cashews

Barbecue Hanging Pork 23.
Thinly sliced roast pork stir fried with bean cake and mixed vegetables in a traditional Cantonese Five Spice sauce

Tangerine Peel Chicken V GF 23.
Crispy pieces of chicken with tangerine peel and garlic sauce framed with broccoli crowns

Red Oil Chicken V 23.
Poached chicken braised in a spicy garlic, chili & Sichuan pepper sauce. *Spicy

Crispy Lemon Chicken V 25.
Boneless marinated chicken breast topped with our house lemon sauce

Three Cup Chicken V 23.
Pieces of chicken flashed braised in a sesame oil, wine & soy sauce with ginger, garlic & basil

Red Chili Shrimp V 26.
Large prawns tossed with mixed vegetables in a peppery, tangy sauce

Crispy prawns in a lemon, ginger glaze on a bed of rice noodles & greens

See description when ordering online, changes daily
SMALL DISHES & DUMPLINGS

Crispy Vegetable Spring Roll V  7.
Two crispy spring rolls filled with cabbage, mushroom, carrots & bamboo. Seasoned with Five Spice.

Crispy Beef Wonton  8.
Five crispy wontons filled with pulled beef in a black bean chili sauce

Scallion Bread V  8.
Two steamed soft wheat buns with flakes of scallion

Scallion Pancake V  9.
Pan fried wheat flour pancakes filled with scallion flavored oil served with house-made sweet soy sauce

Sichuan Cucumber  9.
Sliced cucumber in a garlic, chili & hot bean dressing

Fresh Napa V GF  9.
Chilled cabbage tossed in cilantro with a rice wine dressing

Steamed Pork Dumplings  9.
Five traditional hand-formed pork dumplings with a ginger, vinegar sauce

Chicken Dumplings  8.
with Spicy Sesame Sauce
Six poached house-made chicken dumplings with a spicy sesame & peanut sauce

Vegetable Dumplings V  9.
in Chili Oil
Six house-made vegan dumplings filled with spinach, mushroom & seasoned bean curd. Topped with a red oil sauce

Cha Shao Bun  9.
Two steamed wheat buns filled with barbecue pork, onion & mushroom in a savory honey sauce

Chef Dumpling  9.
See description when ordering online, changes daily
SOUP, NOODLE & RICE

Hot & Sour Soup V 15.
Chicken, pork, shrimp & tofu with egg ribbons, mushroom & lily buds in a hearty broth. Flavored with white pepper & vinegar

Red Thai Curry Soup V GF 15.
Thai inspired soup made with coconut milk, rice noodles & chicken flavored with yellow curry and topped with crispy Lo Mein

Chop Your Head Off Soup V 15.
A rustic, full-bodied soup made with minced pork, cabbage & with house made noodles in a ginger, garlic & soy sauce broth

Ants Climbing a Tree V 15.
Cellophane noodles with minced pork & tree ear mushrooms tossed in a hot bean sauce

Pad Thai V 25.
Large prawns tossed with rice noodles in a savory, pungent sauce served with crushed peanuts

Tan Tan Noodle 16.
Wheat noodles with shrimp in a spicy, sesame sauce and topped with crushed peanuts and scallion

Tainan Dan Dan Noodle 15.
Wheat noodles in a traditional Tainan minced pork sauce. Seasoned with Five Spice, shallots, and mushroom, garnished with house pickles

Chilled Sesame Noodle V
Choice of Plain, Chicken or Tofu PRICE VARIES
Chilled Lo Mein in a house-made peanut, sesame sauce with cucumber and scallion

Lo Mein V
Choice of Vegetable, Pork, Chicken or Seafood PRICE VARIES
Traditional egg noodles wok tossed with shredded vegetables in soy sauce flavored with sesame oil

Hong Kong Lomein V
Choice of Tofu, Shrimp, Pork or Chicken PRICE VARIES
Thin angel hair style Lo Mein wok seared and seasoned with sweet Hong Kong soy sauce and layered with greens

Fried Rice V
Choice of Vegetable, Pork, Shrimp or ChickenPRICE VARIES
Rice and vegetables seasoned with soy sauce and sesame oil
TOFU & SEITAN& VEGETABLE

Double Garlic Broccoli V GF  12.
Wok fried broccoli in a garlic sauce with whole cashew nuts

Mock Eel V GF  15.
Crispy shiitake mushrooms glazed in a ginger, scallion & soy sauce

Dry Fried Green Bean V GF  12.
Fire-blistered green beans wok tossed with flecks of pork, black bean, garlic & preserved vegetable

Salt & Pepper Tofu V  21.
Crispy batons of tofu tossed with jalapeño peppers, scallions, ginger & garlic flavored oil. Served with a white barbecue sauce

Mapo Tofu V  21.
A classic Sichuan dish made with fresh bean curd, minced pork & chilies tossed in a robust, spicy Sichuan sauce

Buddha’s Sesame Beef V  23.
A house favorite - crispy seitan served with mixed vegetables in a sesame, garlic sauce.

Mixed Chinese Green V GF  15.
Wok tossed mixed vegetables lightly seasoned with soy and sesame sauce

GF  Is or can be made Gluten Free
V  Is or can be made Vegetarian

Please let us know if you have any food allergies or give us a call

133 Bank Street, Burlington, Vermont  802.865.5200

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