

Saturday Brunch

Dim Sum Tasting Menu 5 Tastes \$30, 8 Tastes \$40

Crystal Chive Dumpling
Chinese Mustard, King Crab

Mini Banh Mi
Country Pâté, Pickled Jalapeño

Szechuan “Dan Dan” Dumpling
Organic Chicken, Peanut Sauce

General Tso’s Wings
Roasted Bird Chilies

Pork Belly Pot Sticker
Black Vinegar, Chili Oil

Garlic Littleneck Clams
Cilantro, Sambal

Organic Chicken Dumpling
Beeche & Oyster Mushrooms

Duck Bao Buns
Lacquered Duckling, Cucumber

Sea Scallop Sui Mai
Curried Lobster Emulsion

Char Sui Bao
Slow Braised Veal Cheeks

Lobster & Shrimp Spring Roll
Honey-Ten Spice Dipping Sauce

Chow Feung
Rock Shrimp, Sweet Soy

Turnip Cake
Szechuan Sweet Soy

Wok Fired Shrimp Dumplings
XO Sauce

Wild Field Mushroom Dumpling
Ginger Mushroom Broth

Chinese Sausage Fried Rice
Wok Fried Egg

Maryland Crab Cake Benedict
Old Bay Hollandaise

Kobe Beef Hash
Poached Egg, Yukon Gold Potatoes

Chinois Style Chicken Salad
Mustard Dressing, Candied Cashews

Maine Lobster Club
Bacon Vinaigrette, Walnut Bread

American Kobe Sliders
Chapel Hill Farms Cheddar

Shanghai Noodles
Curry, Chili, Braised Oxtail

Mini Chocolate Bombs
Vanilla Ice Cream

Sweet Roasted Bao Buns
Pineapple Custard

Cocktails Each \$8

Pear Bellini
Domaine Chandon, Pear Purée

Pomegranate Mimosa
Domaine Chandon, Pomegranate Syrup

Shanghai Mary
Chili Paste, Lime Juice

District Mary
House Made Half Smoke, Old Bay Rim

Classic Mary
Horseradish, Stuffed Olives

Pimm’s Cup
Pimm’s #1, Lemonade, Cucumber

Dark ‘N’ Stormy
Gosling’s Rum, Ginger Beer

John Daly
Sweet Tea Vodka, Lemonade, Mint

A La Carte Tastes \$7
18% Gratuity Applied To Parties Of 6 Or More

Executive Chef Scott Drewno
Executive Sous Chef Burton Yi