

## Kimbap Lunch

**Crispy Rice Cakes (dukbokki)** – tossed in spicy gochujang sauce (v) 5

**Glass Noodles (japchae)** – sesame-ginger stir-fry, sautéed sweet potato, greens, daikon, onion (v)\* 6

**Pork & Ginger Dumplings (mandu)** – house made, local pork, ginger, cabbage, scallions \* 9  
served w/kimchi & rice OR substitute greens, japchae or dukboki +\$1

**Seasonal Veggie Dumplings (mandu) (v)** 9  
served w/kimchi & rice OR substitute greens, japchae or dukboki +\$1

**NC Seafood Stew** - spicy kimchi broth, “Fox Farm & Forage” lion’s mane mushroom,  
local greens, steamed rice\* 17

**“Japchae” Glass Noodles w/ Bulgogi**– stir-fry w/ seasonal veggies \* 12.5 *may substitute tofu\* 11.5 (v)*

**Bibimbap (Mixed rice bowl)**- seasonal veggies, sunny side-up egg\*\*, choice of: *center cut bulgogi beef\* 12, Heritage Farms pork belly\* 12, Ashley Farms chicken\* 11, or tofu (v)\* 11*

**Ssam (build-your-own lettuce wraps)** – choice of protein, served with kimchi, roasted veggie, daikon slaw & local bibb lettuce: *center cut bulgogi beef\* 13.5 or tofu\* (v) 11*

<b>Bibimbap Add-Ons</b>	<b>Sides</b>
Beef 6	kimchi 4
Pork 6	Rice 2
Chicken 4	
Tofu 4	
Egg 1	

*\*\*Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness.  
v = vegetarian; \*=gluten free, or gluten free option available*

*Please alert your server of all allergies, and all items which need to be gluten free.*