



House Kimchi 4  
*napa cabbage, gochugaru\* (v)*

Dukboki 5  
*crispy rice cakes, gochujang (v)*

Glass Noodles 6  
*sweet potato noodles, summer vegetables\* (v)*

Mandu 8  
*house made dumplings  
choice of pork n ginger\* or local veggie(v)*

Korean Potato Salad 7  
*smoked jalapeno, miso, honey\* (v)*

Summer Sweet Corn 8  
*smoked chili cheddar, buffalo gochujang\* (v)*

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Crispy Cornmeal Scallion Pancake 7  
*chinese chive ranch (v)*

Southern Tomato Salad 8  
*perilla, lime, seaweed\* (v)*

Korean Fried Chicken Wings 12  
*sweet + spicy glaze*

H=

NC Fresh Catch  
market price\*

Korean BBQ Ribs 17  
*heritage farms baby backs, korean chili sauce\**

Dolsat Bibimbap (Mixed Rice Bowl)\*\*  
*crispy rice, sunny side egg\**  
*choice of center cut beef bulgogi 16, joyce farms chicken 15,  
firm tofu 15 (v), heritage farms pork belly 16*

Bulgogi Lettuce Wraps 18  
*local bibb lettuce, summer squash, kimchi, duet of sauce, \*  
choice of beef or tofu (v)*

NC Seafood Stew 16  
*sweet corn + coconut broth, clams, shrimp, fish\**

**\*\*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.*

## About Kimbap

Kimbap (gimbap), a Korean dish made from rice and other ingredients rolled in gim - dried seaweed - is a play on chef/owner Kim Hunter's name, and one of the first Korean dishes that she learned to make as a child. Adopted as a baby, raised near Detroit and now residing in Raleigh, Kim merges her passion for local ingredients with her desire to connect with Korean cuisine.

Our menu is designed with sharing and tasting in mind.

A Korean table typically includes a variety of veggie side dishes, main dishes, and of course, rice! Often the meal is shared communally, which we find to be a very satisfying experience, as each person can experiment with the assortment of flavors and textures at the table.

Part of our mission is to be engaged in our community, and featuring local veggies, meats, and North Carolina Seafood allows us to accomplish this.

We proudly support neighborhood farms, and feel good about serving clean, quality ingredients to you, our honored guests.

### Local Farms & Purveyors:

In Good Heart Farm  
Eastern Carolina Organics  
Raleigh City Farm  
Farmers' Collective  
Heritage Farms  
Firsthand Foods  
Locals' Seafood Co.  
Benelux Coffee  
Muddy Dog Roasting Co.  
Salty Catch Seafood Co.  
Two Bridges Farm

## Fox Farm and Forage