BRUNCH APPETIZERS

**Jackfruit “Pizza”**
*BanH Trang Nuong Mit* _gf/v_
Banana Rice Paper, Vietnamese Herbs Pesto, Sambal, Shallot Aioli, Cucumbers and Pickles 18

**Fried Prawns and Sweet Potatoes**
*Banh Tom Co Ngu* _v_
Mcginnis Rach Butter Lettuce, Pickled Daikon and Carrots, Nuoc Cham Dipping Sauce 26

**Spicy Chicken and Rice Paper Salad**
*Goi Ga XoaI* _gf/v_
Four Sister’s NZ Spinach, Tory Farms Stone Fruits, Brokaw Farms Avocado, Tomato Sambal 18

**Spicy Glazed Chicken Wings** _One Pound_
*CanH Ga Sot CAY*
Spicy Caramel Shrimp Paste Glaze, Micro Cilantro, Roquefort Cheese Aioli, Pickles 17

**Sonoma Liberty Duck Confit Spring Rolls**
*Cha Gio Vit Lai Duc Biet* _gf_
Wise Goat Fermented Mustard and Marshall’s Honey Dipping Sauce 15

**Billion Dong Bacon**
Candied Black Peppercorn, Sriracha, Cilantro 8

BRUNCH ENTREES

**Café Sua Da French Toast**
*BanH Mi Trung Phap*
Blueberry and Boba Syrup, Duck Liver Butter 24

**Steak and Scallop Skillet**
*Bo Ne* _gf_
Caramelize Onions and Herbs, Pate, Lap Soung and Gio Sausage, Broken Rice, Fried Egg, Banh Mi 54

**Saigon Breakfast Plate**
*Trung Op La Duc Biet* _gf_
Two Fried Eggs, Lap Xuong Sausage, Pate, Laughing Cow Cheese, Pickles, Banh Mi 18

**Pea Leaf Porridge**
*Chiao Chay* _gf/v_
Pea Leaf and Cilantro Pesto, Cordyceps and Shiitake Mushrooms, Hot Bean Sauce, Micro Shiso 16

**Shaking Beef Salad** _8 oz_
*Goi Bo Luc Lac* _gf/v_
Fifth Crow Farms Little Gems, Sausalito Springs Watercress, Brokaw Farms Avocado, Soft Egg 32

**Wok Seared Vegetarian Chow Fun**
*BanH Uot Xao Chay* _gf/v_
Pea Leaf, Cordyceps and Wood Ear Mushrooms, Fried Tofu, Hot Mustard Maggi Sauce 24
ADD: Shrimp 7, Beef 7, Chicken 6
Scramble Eggs and Shrimp 14, Surf & Turf 14

BANH MI SANDWICHES

**Saigon Sunnyside**
*Trung Op La*
Two Fried Eggs, Lap Xuong Sausage, Pate, Pork Floss, XO Chili Sauce, Pickles 16

**Scrambled Eggs and Laughing Cow Cheese**
*Trung Pho Mai*
Cucumbers, Pickles, Shallot Aioli, Tomato Pepper Sambal, Cilantro, Toasted Shallots 14

**Turmeric Fried Fish**
*Cha Ca La Vong*
Cilantro and Dill, Sriracha Aioli, Cucumbers and Pickles, Fermented Shrimp and Pineapple Sauce 16

**Lemongrass BBQ Chicken**
*Ga Nuong Sa*
Crispy Chicken Skin, Cucumbers, Pickles, Shallot Aioli, Tomato Pepper Sambal 16

**Roast Beef Pho French Dip**
*Pho Bo*
Five Spice Roasted Beef, Pate, Shallot Aioli, Basil and Cilantro, Cucumbers and Pickles, Pho Au Jus 22

**Hanoi BBQ Sakura Farms Pork Bowl**
*Bun Cha Hanoi* _gf_
Grilled Meatball, Belly and Shoulder, Banh Hoi Noodles, Cucumbers and Pickles, Nuoc Cham 22

**#1 Vietnamese BBQ Broken Rice Plate**
*Com Tam DaC Biet* _gf_
Sakura Farms Grilled Pork, Lemongrass Chicken, Blue Shrimp, Duck Spring Roll, Fried Golden Egg 24

**Garlic Noodles**
*Mi Xao Toi*
Marin Root Farms Bok Choy, Shiitake Mushrooms, Peppers, Toasted Garlic and Shallots 17
ADD: Shrimp 7, Beef 7, Chicken 6
Fried Tofu 6, Surf and Turf 14

**Classic Hanoi Chicken Noodle Soup**
*Pho Ga* _gf_
Confit Chicken Leg, Sliced Breast, Fat Rice Noodles, Pho Broth, Scallions and Cilantro 28 split 14

**Turmeric Fried Catfish Bowl**
*Cha Ca La Vong* _gf_
Banh Hoi Rice Noodles, Dill and Onions, Fermented Shrimp Pineapple Sauce, Shrimp Chips 22

$4 split fee _gf/v = Can Be Made Gluten Free/Vegan_

Please note there is a 20% service charge which is divided amongst our staff to pay them more evenly.