



THREE COURSE SAMPLE LUNCH MENU

\$58/pp

served family style

COURSE 1:

select 2

Shiitake Buns (vegetarian)
hoisin, scallion, cucumber

Pork Buns
hoisin, scallion, cucumber

Shrimp Buns
spicy mayo, pickled red onion, iceberg

Brisket Buns
horseradish, pickled red onion, cucumber

Chicken Meatball Buns
paprika mayo, jalapeno, iceberg

Market Salad (vegetarian)
local vegetables, gochujang vinaigrette

Kimchi Apple
maple labne, arugula, ham

Sweet & Spicy Eggplant
honey, cilantro, soy

Wedgeless Wedge
Benton's bacon, ranch, radish

Fried Chicken Salad
market greens, peach, gochujang vinaigrette

COURSE 2:

LARGE FORMAT

select 1

Bo Ssäm
slow-roasted pork shoulder, white rice, bibb lettuce, Ssäm Sauce, Kewpie mayo, hoisin sauce, and ginger scallion sauce.

Rotisserie Duck
whole rotisserie duck, duck leg confit rice, moo shu pancakes, kimchi, hoisin, Ssäm Sauce, ginger scallion sauce, and fresh herbs.

Fried Chicken
whole fried chickens, half southern style and half Korean style, moo shu pancakes, a bounty bowl of lettuces and herbs, ginger scallion sauce, hoisin sauce, and jalapeno garlic sauce.

Cod & Chili Donabe
cod simmered with ginger, garlic, sai fun noodles, and whole chili peppers served in a donabe, a large clay pot.

COURSE 3:

MILK BAR DESSERTS

select up to 3

compost cookie®, blueberry & cream cookie, cornflake-marshmallow-chocolate-chip cookie, corn cookie, chocolate chocolate cookie, b'day truffles, chocolate malt cake truffles, crack pie®

Please note, all menus are seasonal and subject to change. Menu selections will be made 7-10 days prior to your event. Dietary restrictions and allergies may be accommodated with at least 48 hours' notice.



THREE COURSE SAMPLE LUNCH MENU #2
\$48/pp

COURSE 1:

STARTERS

select 3

Shiitake Buns (vegetarian)
hoisin, scallion, cucumber

Pork Buns
hoisin, scallion, cucumber

Shrimp Buns
spicy mayo, pickled red onion, iceberg

Brisket Buns
horseradish, pickled red onion, cucumber

Chicken Meatball Buns
paprika mayo, jalapeno, iceberg

Kimchi Apple
maple labne, arugula, Benton's ham

Wedgeless Wedge
Benton's bacon, ranch, radish

Market Greens (vegetarian)
local vegetables, gojuchang vinaigrette

Cobb Salad (vegetarian)
cucumber, sunflower seeds, jalapeno dressing

COURSE 2:

BOWLS

select 3, guests will order individually

Rice Cakes (vegetarian)
chickpea, cabbage, scallion

Beef Noodle Soup
beef shank, bok choy, chili

Pork Ramen
pork belly, pork shoulder, poached egg

Hozon Ramen (vegetarian)
scallion, bok choy, chickpea

Ginger Scallion Noodles (vegetarian)
pickled shiitake, cucumber, wakame

Chilled Spicy Noodles
Sichuan sausage, Thai basil, candied cashews

Momo Bap (can be served vegetarian)
poached egg, pork shoulder, vegetables

Chili Mushroom Noodles (vegetarian)
white kimchi, sesame, scallion

COURSE 3:

MILK BAR DESSERTS

select 3, to be served family style to the table

compost cookie®, blueberry & cream cookie,
cornflake-marshmallow-chocolate-chip cookie,
corn cookie, chocolate chocolate cookie, b'day
truffles, chocolate malt cake truffles, crack pie®
slices

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TWO COURSE EXPRESS LUNCH MENU #3
\$30/pp

COURSE 1:

select 2, to be served family-style*

Pepper & Egg
jalapeno, crispy shallot

Spicy Cucumbers
togarashi, almonds

Korean Potato Salad
white kimchi, crispy shallot

Fried Brussels Sprouts
fish sauce vinaigrette, cilantro, mint

Tare-Sesame Rice
furikake

Pickles & Kimchi
vegetables, cabbage

Kimchi Apple
maple labne, arugula, ham

*Selection of steamed buns available at an additional \$7 per person

COURSE 2:

BOWLS

select 3, guests will order individually

Rice Cakes (vegetarian, gluten-free)
chickpea, cabbage, scallion

Beef Noodle Soup
braised beef, bok choy, chili

Pork Ramen
pork belly, pork shoulder, poached egg

Hozon Ramen (vegetarian)
scallion, bok choy, chickpea

Ginger Scallion Noodles (vegetarian)
pickled shiitake, cucumber, wakame

Chilled Spicy Noodles
Sichuan sausage, Thai basil, candied cashews

Chili Mushroom Noodles (vegetarian)
white kimchi, sesame, scallion

Momo Bap (can be served vegetarian)
poached egg, pork shoulder, vegetables

Wedgeless Wedge
Benton's bacon, ranch, radish

Market Greens (vegetarian)
local vegetables, gochujang vinaigrette

Cobb Salad (vegetarian)
cucumber, sunflower seeds, jalapeno dressing

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