

HOUSE
1830

LUNCH MENU

SOUPS & SALADS

PHO “FUH”

Pho is made traditionally with a savory beef bone broth and filled with slices of beef and rice noodles.*

Lunch Bowl \$16 | Traditional Bowl \$20 | The Works (bone-in beef rib) \$25

*Hoisin sauce (included on the side) is not Gluten Free.

ENTRÉES

PAD KRA PROW “PUTT CRA PROW”

Spicy basil stir fried pork. This dish comes from Thailand and is a local favorite.

Served over rice and topped with a fried egg. \$18

PAD THAI KOONG “PUTT THAI COONG”

The national dish of Thailand. Stir fried noodles with chives, bean sprouts, peanuts, chili flakes, and jumbo shrimp in a savory tamarind sauce. \$18

PAD SEE EW “PUTT SEE EW”

Translates to “stir fried soy sauce.” This Thai-style stir fried noodles with Chinese broccoli and chicken is a popular street food with a balanced flavor. \$18

BANH XEO “BUN-SAY-O”






A Vietnamese dish popular amongst locals and tourists alike. This dish is a perfect combination of coconut curry crepe, seasoned pork, shrimp, and vegetables. \$18

BANH MI “BUN ME”

Vietnamese sandwich with a toasted baguette filled with savory ingredients and complimented with House-made pâté and House-made mayonnaise.

Banh Mi Thit Nuong (grilled pork) \$10   | Banh Mi Thit Nguoi (cold cuts) \$10  

Banh Mi Chay (grilled tofu steak) \$10 

 Gluten-Free |  Vegan Available |  Contains Seafood |  Contains Nuts |  Contains Dairy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.