



LUNCH MENU

STARTERS

SALAD ROLLS

Rolls filled with noodles, pork, shrimp, vegetables, and a peanut sauce. \$10

CHA GIO "CHA-YAW"

Vietnamese spring rolls with seasoned pork, vermicelli noodles, and vegetables. \$8

MINI BANH XEO "BUN-SAY-O"

Bite-size version of the Vietnamese "sizzling" crepe entrée topped with seasoned shrimp. \$10

BO XIEN TAM "BAW SIEN THUMB"

Flash fried marinated beef skewers. \$10

SALT & PEPPER TOFU

House 1830 favorite! The crispy coating and the flavor impact has surprised many that a tofu dish can taste this good! \$10

WING TRIO

Taste some of the key flavors found in Southeast Asia. Your choice of three. \$16

Spicy Tamarind Wing  

Salt & Pepper Wing 

Sticky Wing  

Honey Ginger Wing

HOUSE SAMPLER

A sampling of the crowd favorite starters. \$21

Cha Gio | Mini Banh Xeo | Bo Xien Tam

 Gluten-Free

 Vegan Available

 Contains Seafood

 Contains Nuts

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

If you use a credit card, we will charge an additional 3% to help offset processing costs.
This amount is not more than what we pay in fees. We do not surcharge debit cards.



SOUPS & SALADS

GOI GA

Vietnamese chicken salad. Thinly sliced cabbage dressed with our House 1830 dressing. Topped with pulled chicken, peanuts, and fried onions. \$16

PHO “FUH”

Pho is made traditionally with a savory beef bone broth and filled with slices of beef and rice noodles. Traditional Bowl \$20 | The Works (bone-in beef rib) \$25

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

BUN GA XAO XA “BOON GA SOW SAA”

Lemongrass curry chicken stir fry served over rice noodles and vegetables. \$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. Eaten as a wrap traditionally, but just as delicious eaten with a knife and fork. \$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 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 Chay (grilled tofu steak) \$10 

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