

SAVOR BETHESDA

LUNCH MENU | \$20 PER PERSON | ENTIRE TABLE MUST PARTICIPATE

TO START

CHOICE OF ONE

GF CRISPY MUSHROOM HANDROLL

wasabi, avocado, gochujang, pickled ginger, unagi

KIMCHI BAO

chick'n fried mushrooms, gochujang

GF SUMMER ROLLS

cilantro, thai basil, carrot, papaya, tofu, peanut sauce, nuoc cham

MAIN COURSE

CHOICE OF ONE

GF POKE BOWL

ahi watermelon, carrot salmon, chick'n fried mushrooms, pickled cucumber, mushroom bacon, gomae, avocado, spicy mayo, unagi

SPICY RIGATONI

tomato rosé sauce, cashew mozzarella, nooch, calabrese chili

HOUSE BURGER

cheese, mushroom bacon, lettuce, tomato, pickles, onion, secret sauce
served with fries or side salad

DESSERT

GF KEY LIME CHEESECAKE

whipped cream, lime zest, graham cracker crust

CHOCOLATE BROWNIE

whipped cream, amarena cherry, peanuts, chocolate fudge

GF gluten friendly **** contains nuts

Service Charge: An 18% service charge will be added to parties of 6 or more guests.
Some dishes contain nuts, wheat, and soy. Gluten-free items are made in a shared kitchen,
so cross-contact may occur. Please tell your server about allergies.