



Crispify any dumpling

Dumplings (Jiaozi)

6 pcs 12 pcs 18 pcs

Juicy Buns - sweet and savory pork dumpling with a bit of broth

Bayside Chive - pork dumpling with Chinese chives, carrots and cabbage

❖ 🌱 Veggieling - housemade dumpling wrappers filled with button mushrooms, shiitake mushrooms, peas and carrots, mung bean vermicelli, ginger and 5-spice tofu.

Poultry-geist- NC chicken and turkey, local kale, mushrooms, Thai chilis, habañeros, and ghost chilis (Spooky Voice)!

Mini Fluffy Buns (Baozi)

1 pc

Citrus Ginger Chicken Bun - filled with lemon/lime/orange-braised chicken, cabbage and green onions.

❖ 🌱 Red Bean Bun- a sweet dessert style fluffy bun with red bean paste filling and sesame seeds on top

Sides

Chinese Style Thinly Sliced Sausage

❖ 🌱 ○ Edemame - soybeans in the pod. Tossed with kosher salt. Served hot or cold.

🌱 Sesame Noodle Salad - lo mein noodles in a sesame-tahini vinaigrette. Garnished with carrots and chives. Served cold.

○ Soy Sauce Tea Egg - local egg, hard-boiled and slow braised with black tea, soy and spice!

Drinks

Soda

Specialty Chinese Soda

Water

Jasmine Green Tea - housemade iced tea with lime. Sweetened with local NC honey.

Dipping Sauces

Chirba Spicy (allergan warning: contains peanuts)

Garlic Sesame - similar to a teriyaki, with citrus

Pineapple Curry - Sweet and Sour, Chirba-style

Black Vinegar - the traditional way to eat dumplings!

○ Gluten-free

🌱 Vegetarian

❖ Vegan