



### Dumplings (Jiaozi)

6 pcs 12 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.

Red Moon!- limited release dumpling - Local grass fed beef, local Triple J murisaki potatoes, red curry, coconut milk, green onion, carrot

### 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



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