

# CICADA DINNER MENU

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## FOOD

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### NHẬU NHẹ NHÀNG / SMALLPLATES

green papaya salad / basil, cashew (V optional)	\$12
roasted mushroom spring roll / mango, cucumber, cashew sauce (V)	\$5
cured salmon spring roll / mango, cucumber, cashew sauce	\$7
charred eggplant / scallion coconut oil, cashew (V optional)	\$12
steamed manila clams / lemongrass	\$18

<b>BÁNH MÌ / VIET SANDWICH</b> avocado pate (V), pickled veggies, cilantro	
seared moulard duck breast	\$18

<b>CƠM CẢM / BLACK RICE</b> cashew pesto, pickled veggies, cilantro	
roasted mushroom & eggplant	\$11
sushi grade cured salmon*	\$18
sushi grade baked salmon	\$17
seared moulard duck breast	\$19

<b>PHỞ TRỘN / PHO NOODLE SALAD</b> cashew pesto, cucumber, cilantro	
charred eggplant & tofu (V)	\$16
roasted mushroom & tofu (V)	\$16
sushi grade cured salmon*	\$18
seared moulard duck breast	\$20

<b>Cicada's own yogurt</b> passion fruit reduction	\$5
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*please inform us of any allergies in your party*

*\* consuming undercooked meats or seafood may increase your risk of foodborne illness*

*V = vegan, contains gluten & soy*

# NATURAL WINE

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## White

2021 assyrtiko / greece, stamnaki	\$12/43
2021 alemana / verdejo, malvasia / spain, maquina & tabla	\$15/53
cava brut nature / spain, azimuth	\$13/46
2018 chablis / chardonnay / france, domaine odin	\$62
2015 120NN / riesling / germany, odinstal	\$46

## Skin Contact / Orange

2021 vino naranja / moscatel / chile, cacique maravilla	\$15/53
2021 cuè moscato / italy, marilina	\$15/53
2020 arancio / trebbiano / italy, vini conestabile della staffa	\$58
2020 graupert / pinot gris / austria, meinklang	\$62

## Red

2021 central coast pinot noir / california, folk machine	\$15/53
2020 nucleo 1 / grenache, sangiovese / italy, dinamo	\$13/46
2021 altopiano rosso / pinot nero / italy, furlani (chilled)	\$15/53
lambrusco / rotating selection (chilled)	\$13/46
2020 big sun energy / grenache / california, subject-to-change	\$60

## BEER

saigon red lager / vietnam, 4.9%, 11 oz	\$7
kombucha / CA, boochcraft, 7%, 12 oz (ask for flavor)	\$7
hefeweizen / VT, queen city, 5.6%, 12 oz	\$7
pepperell pilsner / ME, banded brewing, 4.6%, 16 oz	\$9
farmhouse ale / malden MA, idle hands, 5.6%, 16 oz	\$9

## SAKE

momokawa organic junmai ginjo / 300 ml	\$24
cicada's cucumber infused sake / 3 oz	\$7

<b>Hibiscus cold brew tea</b>	\$5
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# CICADA LUNCH MENU

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## FOOD

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<b>BÁNH MÌ / VIET SANDWICH</b>	avocado pate (V), pickled veggies, cilantro	
charred eggplant (V)		\$12
roasted mushroom (V)		\$13
sushi grade cured salmon*		\$15
sushi grade baked salmon		\$14
<b>PHO TRỘN / PHO NOODLE SALAD</b>	cashew pesto, cucumber, cilantro	
charred eggplant & tofu (V)		\$14
sushi grade baked salmon		\$15
<b>PASTRIES</b>	from local chef Brian	
<b>Cicada's own yogurt</b>	passion fruit reduction	\$5

## COFFEE

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sea salt shaker (iced) / phin drip coffee, sweetened condensed milk	\$5
saigon espresso latte (iced or hot) / oat milk, sweetened condensed milk	\$5
cicada latte (hot) / sweetened condensed milk	\$5
espresso	\$4
americano (iced or hot)	\$4
back to black (iced or hot) / phin drip coffee	\$4
cortado	\$4
cappuccino	\$5
<b>Non-Caffeinated</b>	
hibiscus cold brew tea	\$5
lemongrass ginger fresh brew tea (iced or hot)	\$5
turmeric golden milk latte (iced or hot)	\$5

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