

# Le Colonial

## SMALL PLATES

<b>CHA GIO</b> <i>Crispy Shrimp &amp; Pork Roll</i> 14 Gulf Shrimp, Pork, Asian Mushrooms, Mint, Cilantro, Chili Lime Sauce	<b>DO BIEN TAI CHANH</b> <i>Seafood Ceviche</i> • <b>GF</b> 16 Bay Scallops, Gulf Shrimp, Vietnamese Coriander, Taro Chips
<b>CHA GIO CHAY</b> <i>Crispy Vegetable Roll</i> • <b>VG</b> 12 Taro Root, Bean Threads, Lettuce, Aromatic Herbs, Soy Sauce	<b>BANH CUON</b> <i>Chicken &amp; Mushroom Ravioli</i> 14 Hanoi Steamed Rice Crêpe with Springer Mountain Chicken, Wood Ear Mushrooms, Bean Sprouts, Nuoc Cham Sauce
<b>BO BIA</b> <i>Chilled Vegetable Roll</i> 12 Carrots, Jicama, Cage Free Eggs, Bean Sprouts, Aromatic Herbs, Peanut Plum Sauce	<b>BO BAM CAY</b> <i>Fire Cracker Beef</i> 15 Spicy Beef Tenderloin in Fresh Rice Crêpe, Rau Ram, Sesame, Scallions
<b>GOI CUON</b> <i>Chilled Shrimp Roll</i> 14 Rice Noodles, Lettuce, Bean Sprouts, Aromatic Herbs, Peanut Sauce	<b>SUON NUONG</b> <i>Glazed Pork Ribs</i> 15 Chargrilled Niman Ranch Pork Ribs, Lemongrass, Sweet Honey Glaze, Cabbage Slaw
<b>SUI CAO CHIEN</b> <i>Pan Seared Chicken Dumplings</i> 12 Springer Mountain Chicken, Scallions, Ginger, Black Vinegar Sauce *Vegetarian Option Available	<b>CA SONG</b> <i>Spicy Yellowfin Tuna Tartare</i> 18 Hass Avocado, Sweet Chili, Cucumber, Red Shiso, Soy Caviar, Taro Chips

## SOUPS & SALADS

<b>PHO BO</b> <i>Hanoi Beef Noodle Soup</i> • <b>GF</b> 9 Seasoned Oxtail Broth, Rice Noodles, Scallions, Bean Sprouts, Cilantro, Beef Tenderloin	<b>LE COLONIAL SALAT</b> • <b>GF/VG</b> 10 Bella Verdi Farm Greens, Watermelon Radish, Pomegranate Seeds, Heirloom Tomato, Texas Pecans, Yuzu Grapefruit Dressing
<b>SUP BI NGO</b> <i>Organic Kabocha Squash Soup</i> • <b>GF/VG</b> 9 Sweet Coconut Cream, Spiced Pumpkin Seeds	<b>GOI TRON SOT CARI</b> <i>Crunchy Salad</i> • <b>GF</b> 10 Green Papaya, Valverde Farm Kohlrabi, Cabbage, Carrots, Spicy Red Curry Dressing
<b>CARI TOM</b> <i>Green Shrimp Curry</i> • <b>GF</b> 27 Gulf Shrimp, Bamboo Shoots, Lime Leaf, Snap Peas, Zucchini, Spicy Coconut Green Curry Broth	<b>GOI GA</b> <i>Vietnamese Chicken &amp; Cabbage Salad</i> • <b>GF</b> 14 Rio Grande Valley Cabbage, Texas Pink Grapefruit, Toasted Peanuts, Sweet Chili Garlic Vinaigrette
<b>TAU HU CARI</b> <i>Spicy Organic Tofu Curry</i> • <b>GF/VG</b> 19 Eggplant, Shiitake Mushrooms, Butternut Squash, Roasted Cashews, Yellow Coconut Curry Sauce *Add Springer Mountain Farm Chicken 6	<b>GOI BO</b> <i>Spicy Beef Carpaccio Salad</i> 18 44 Farms Prime Beef Tenderloin, Bella Verdi Farm Greens, Sweet Chili & Agave Dressing

• In the tradition of Vietnamese dining, all dishes are meant to be served and enjoyed family style •

V: item is vegetarian VG: item is vegan GF: item is gluten free

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## LARGE PLATES

CA CHIEN SAIGON *Crispy Red Snapper* • GF -MKT  
Crispy Whole Red Snapper, Spicy Garlic Glaze

CA HOI NUONG *Roasted Salmon* 28  
Miso Glazed Verlasso Salmon, Shiitake  
Mushrooms, Baby Bok Choy, Coconut  
Lobster Broth, Annato Oil

CANGU NAM KHO *Seared Yellowfin Tuna* 29  
Espelette-Rubbed Tuna, Soy Glazed Wild  
Mushroom Ragout, Ginger, Scallions

TOM XAO SATE *Spicy Shrimp Stir-Fry* • GF 28  
Gulf Shrimp, Asparagus, Onions, Scallions,  
Spicy Chili Oil

MI XAO DO BIEN *Seafood & Crispy Egg Noodles* 31  
Jumbo Scallops, Wild Caught Gulf Shrimp,  
Snap Peas, Scallions, Maine Lobster Sauce

BO BIT TET *Prime NY Strip* • GF 49  
44 Farms Prime NY Strip, Shishito Peppers,  
Hen of the Wood Mushrooms, Frites

GA XAO XA OT *Spicy Chicken Stir-Fry* 24  
Cage Free Chicken Breast, Sweet Onions,  
Mushrooms, Lemongrass, Jalapeño, Thai Basil

BO LUC LAC *Shaking Beef* 31  
Valverdi Farm Greens, Caramelized Filet  
Mignon, Sweet Onions, Watercress,  
Lime Pepper Vinaigrette

SUON CUU NUONG *Lamb Chops* 32  
Honey Coriander Lamb Chops, Curried  
Eggplant & Pepper Ratatouille, Mint Scented  
Lamb Jus

COM CHIEN DAC BIET *Signature Fried Rice* 14  
Lemongrass, Poached Cage Free Chicken  
Breast, Vietnamese Pork Sausage, Eggs, Broccoli

BO XAO TIEU OT *Caramelized Beef Filet au Poivre* 31  
Butternut Squash, Onions, Malabar  
Peppercorn, Cognac, Shishito Peppers

## LE COLONIAL SIGNATURE DISH

VIT QUAY *Crispy Whole Duck* • serves 3-4 125

Long Island Crispy Whole Duck, Steamed Wheat Buns, Pickled  
Cucumber, Daikon, Carrots, Hoisin Sesame Sauce, Brown Sticky Rice

\*subject to availability

## SHAREABLE SIDES

CRISPY BRUSSEL SPROUTS 10  
Caramelized Fish Sauce, Lemon, Roasted  
Peanuts, Scallions

RAU XAO • V 11  
Wok-Fired Gailan, Napa Cabbage, Baby Bok  
Choy, Garlic Oyster Sauce

MI XAO DON CHAY • V 20  
Crispy Egg Noodles, Wok-Seared Leafy Greens,  
Tofu, Soy Ginger Sauce

DO CHUA • GF/VG 3  
House Pickled Seasonal Vegetables

JASMINE RICE 3

ORGANIC BROWN STICKY RICE 5

GARLIC GREEN BEANS • V 9

FIVE SPICE FRITES *with Spicy Aioli* 6

MI TUOI XAO BONG HE *Garlic Noodles* 9