



STARTERS

Traditional Thai Money Bags 8
Crispy golden purses, minced chicken, shrimp, and mixed vegetables, Thai sriracha dipping sauce.

WO Potstickers 10
Flash-fried potstickers, minced chicken, chopped scallions, sweet chili sauce and sweet soy dipping sauce.

Notch Confit Chicken Wings 14
Decadent, slow-braised in duck fat and flash fried. Served with house-made blue cheese dressing and choice sauce. (GF) (V) (VG)

Edamame 8
Whole pod beans, maldon salt, fried shallots, herbs, lime OR choice sauce. (V) (GF) (G)

Crispy Calamari 14
Hand cut calamari, Thai flour batter, sweet chili dipping sauce.

Corn fritters 9
Plump sweet corn fritters, garlic, egg, sweet mango-plum chutney. (V)

Chicken Lettuce Wraps 14
Minced chicken sauteed in a Thai citrus-lime and served with iceberg lettuce. Add Thai sticky rice 2. (GF) (G)

Little Orchids Curry Fries 9
Hand cut fries topped with red curry, mixed kimchi and herbs. (GF)

Crispy Sweet Potato Wontons 10
Chili aioli, pomegranate syrup, house roasted and seasoned peanuts. (V)

Light & Crispy Fried Spring Rolls 10
Minced chicken, clear noodles, and mixed vegetables. Served with a light chili dipping sauce.

Pork Belly Bao Buns 8
Marinated cucumbers, hoisin, house cured pork belly (available as a lettuce wrap). (GF)

Chicken Katsu Bao Buns 8
Crispy chicken, pickled cabbage, katsu bbq, jalapenos (available as a lettuce wrap). (GF)

Crispy Popcorn Shrimp 13
A dozen and a half baby shrimp battered in Thai flour, flash fried, and tossed in choice sauce.

Tuna Tartar 16
sushi grade tuna, bangkokamole, sesame soy sauce, thai cucumber salad, wonton chips

Crispy Shishito Peppers 10
house thai flour batter, shishito peppers, choice sauce

Pigs On The Beach 19
pan seared scallops, house brined pork belly, bacon & onion marmalade, sweet bourbon apple sauce

Crispy Coconut Shrimp 14
coconut crusted shrimp, tropical pepper mix, plum sauce

Buffalo Chicken Eggroll 11
tender braised chicken, franks hot, smoked gouda, cream cheese, ranch

CHOICE SAUCES: Honey Sriracha, Thai Sweet Chili, WO Red-Curry Sauce, Bobby's BBQ Secret Sauce

HANDHELDS

(Add a side fries. side salad. edamame. shishitos 4.)

Chicken Katsu Sando 15
Crispy chicken thigh, marinated cucumbers, pickled cabbage, katsu BBQ, house-made brioche.

Thai Basil Cheesesteak 15
Minced chicken, onions, bell peppers, Thai basil, smoked gouda, garlic, house roll.

Wagyu Truffle Burger 18
Japanese 8 oz. house-made wagyu patty, truffle aioli, sherry caramelized onions, avocado, smoked gouda, brioche bun.

Crispy Fish Banh Mi 16
Thai flour-battered haddock, sliced cucumbers, herb salad, kimchi, house tartar sauce, house roll.

Pho brisket sandwich 15
house braised brisket, Japanese milk bread, Thai basil, mint, hoisin, green onion, bean sprouts, hydro lettuce, and pho au jus for dipping.

Steak Bulgogi Tacos 14
corn tortilla, korean marinated steak, asian pear & mango slaw, creamy chipotle aioli, fresh herbs

SOUPS AND SALADS

Thai Coconut Soup 6
Smooth and sweet coconut milk, lemongrass, scallions and shiitake mushrooms. (Choice chicken, tofu, or shrimp.) (GF) (V) (VG)

Lemongrass Soup 6
Citrus broth, aromatic herbs, mushrooms, scallions and cherry tomatoes. (Choice chicken, tofu, or shrimp.) Starts medium spicy. (GF)

White Orchids Potsticker Soup 10
Potstickers, baby shrimp, mixed vegetables, herbs in a savory clear broth. (GF)

Mango Salad 11
Mixed greens, goat cheese, red onion, tamarind vinaigrette, fresh mint. (GF) (V)

Papaya Salad 11
Shredded green papaya, carrots, cherry tomatoes, cucumber, Thai citrus dressing, cracked peanuts. Add Thai sticky rice 2. (GF) (V) (VG)

Blue Harvest Salad 10
Iceberg wedge, red onion, cherry tomato, crumbled blue cheese dressing, and chopped pork belly. (GF)

Thai Chopped Salad 10
red cabbage, carrots, bell peppers, cucumber, green onion, cilantro, chopped cashews, sesame seeds, peanut dressing

ENTREES

\$14

Basil Fried Rice
Basil rice stir-fried with bell peppers, egg, broccoli, Thai basil leaves, peas and carrots. (GF) (V) (VG)

Pad Thai
Stir-fried vermicelli rice noodles, egg, scallions and bean sprouts. Served with crushed peanuts. (GF) (V) (VG) (GF)

Pad See'ew
Pan-fried wide rice noodles, broccoli, egg, garlic and carrots with a light and sweet soybean sauce. (GF) (V) (VG)

Drunken Noodles
Pan-fried wide rice noodles, bell peppers, yellow onions, egg, garlic, and Thai Basil with a light and sweet soybean sauce. (V) (GF)

Green Curry
Fragrant green curry, coconut milk, eggplant, bamboo shoots, bell peppers, hints of garlic. Starts medium spicy. (GF)

Red Curry
Savory red curry, coconut milk, bamboo shoots, zucchini and bell peppers. Starts medium spicy. (GF) (V) (VG)

Add a protein: Add chicken, veggies, or tofu 6. Add shrimp 8. Add house braised brisket 8.

\$16

Pad Thai Ramen
Ramen crispy noodles stir fried Pad Thai style with mango, bean sprouts, and scallions, topped with fried egg. (GF) (V) (VG)

Notch Chow Mein
Secret sauce, broccoli, herb, egg noodles, bell pepper, onions and sesame seeds. (V) (GF) (GF)

Tropical Fried Rice
Semi-sweet coconut rice stir-fried with egg, cucumbers, zucchini, fresh mango, bean sprouts, cherry tomatoes, chopped scallions and broccoli. (GF) (GF)

Pineapple Fried Rice
Stir-fried jasmine rice, cashew nuts, egg, light curry powder, raisins, fresh pineapple, mixed vegetables. (GF) (V) (VG)

SPECIALTIES

Sesame Scallops 24
Coconut fried rice, pineapple, green apples, sesame agrodolce, egg. (GF)

Bibimbap Rice Bowl 20
Jasmine rice, 60 min egg, agrodolce, Chinese pork sausage, togarashi spice, kimchi, marinated cucumbers, zucchini, herb salad. (GF) (V) (GF)

Khao Soi "Ramen" 23
House crispy pork belly, savory Thai duck consommé, hearty, coconut curry broth, egg noodles, kimchi, 60 min egg, togarashi spice, marinated cucumbers, herb salad. (GF)

Seafood Paella 26
Our basil fried rice stir-fried with brown rice, Thai pork sausage, shrimp, handcut calamari, egg, mixed vegetables, Thai basil and carrots. (GF)

Pad Gra' Prow 21
Savory stir-fried holy basil, minced chicken, yellow onions, broccoli, and bell peppers, served with jasmine rice and topped with a fried egg. (GF) (GF)

Crispy Haddock 22
8-10 oz. hearty Icelandic haddock filets lightly battered in a Thai flour and flash-fried. Served with a Thai tangy apple slaw. (GF)

Scottish Salmon Filet 22
choice of:

- red curry, coconut milk, bamboo shoots, broccoli, and bell peppers (GF)
- basil stir fry with Thai basil, yellow onions, broccoli, and bell peppers (GF) (GF)

Served with jasmine rice.

Brisket Udon Bowl 23
crispy house brisket, shiitake, bok choy, ginger & soy broth, 60 minute egg.

Add Ons - From the Grill

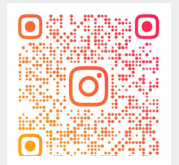
Seared Salmon 12
Herb oil marinade, Thai chimi sauce. (GF)

Chicken Satay 9
Skewered soy curry marinade, Thai peanut sauce. (GF)

Flank Steak 10
6 oz, ginger soy, nam prik pla sauce. (GF)

Chicken Breast 9
6 oz. ginger soy brine, sweet chili dipping sauce. (GF)

Tofu Satay 7
Skewered soy curry marinade, Thai peanut sauce. (GF) (V) (GF)



Scan the QR code to check out our Instagram!

(GF) Gluten FRIENDLY upon request
(V) Vegetarian upon request

(VG) Vegan upon request

(GF) Nam prik, togarashi, chili oil may be spicy, please ask server to adjust heat

(GF) Please let our staff know what degree of spiciness you desire (mild, medium, medium-hot, and hot!)

COCKTAILS

Asian Peartini 10

Helix Vodka, Pear Infused Sake, St. Germain.

Thai Lemon Drop 11

Helix Vodka, Intense Ginger Liqueur, Lemongrass, Lemon Juice.

Bucks County Housewives 12

Ford's Gin, Pierre Ferrand Dry Curacao, Giffard Rhubarb Liqueur, Strawberry, Lemon, Constello di Roncade Prosecco.

The Orchid 12

Uncle Val's Gin, Creme de Violet, Lemon Juice, Lavender.

Thai Basilrita 11

Libelula Tequila, Cointreau, Lemon Juice, Muddled Basil, Simple Syrup.

Mango Martini 11

Planteray 3 Star, Dry Curacao, Malibu Mango Rum, Mango Puree, Cranberry Juice.

LO Old Fashioned 13

LO Private Barrel Elijah Craig, Demerara, Orange Bitters, Ango Bitters.

As You Wish 13

Botanist Gin, Aperol, Italicus, Strawberry, Basil, Lime, Jamaican Bitters.

LO Espresso Martini 13

Helix Vodka, Vanilla, Fever Tree Espresso, Averna, Thai Coffee.

Tiki Time 13

Mekhong Thai Rum, Planteray Pineapple Rum, Planteray Overproof Rum, Coconut, Lime Juice, Pineapple Juice, Pernod Bitters.

SPIRIT-FREE SPECIALTIES 7

Butterfly Pea Lavender Lemonade

Club soda, Lemon Twist.

Mango Pineapple Boba Refresher

Mango Puree, Pineapple Juice, Simple Syrup, Club soda.

Strawberry Boba Refresher

Strawberry Puree, Lemon, Simple, Club.

Amerena Sarsaparilla

House made Sarsaparilla syrup, Club Soda, Cherry.

Thai Tea

Thai Coffee

Fountain Drinks 3.5

Pepsi, Diet Pepsi, Starry, Mt Dew, Ginger Ale, Unsweetened Tea, Raspberry Tea, Pink Lemonade.

Assorted Hot Teas 4

Coffee 3

BOTTLED BEER

Guinness Draught Can 6

Yuengling Lager 5

Singha Lager 6

Michelob Ultra 5.5

Down East Unfiltered Original Blend Cider 6

N/A

Athletic IPA 6

Guinness 0 Alcohol 5

Peroni 5

WINE



Castello Di Roncade 9

Pinot Grigio, Italy

Spy Valley 11

Sauvignon Blanc, NZ

Kalls Kabinet 10

Riesling, Germany

Barnard Griffin 11

Chardonnay, WA

Castello Sparkling 9

Prosecco, Italy

Sabine 11

Rose, France

Roshambo 11

Pinot Noir, CA

Nero Di Troia 9

Red Blend, Italy

Almarada 10

Malbec, Almarada

Metier 11

Cabernet, WA

Please ask us about our feature wine and cocktail offerings along with our rotating draft beers!