

Appetizers

Traditional Thai Money Bags 10

Crispy golden purses, minced chicken, shrimp, and mixed vegetables, Thai sriracha dipping sauce.

Crispy Calamari 15

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

WO Potstickers 11

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

Notch Confit Chicken Wings 15

Decadent, slow-braised in duck fat and flash fried. Served with house-made blue cheese dressing and choice sauce. (GF) (V) (G)

Crispy Sweet Potato Wontons 11

Chili aioli, pomegranate syrup, house roasted and seasoned peanuts. (V) (G)

Chicken Lettuce Wraps 15

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

Edamame 10

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

Crispy Coconut Shrimp 14

Coconut crusted shrimp, tropical pepper mix, plum sauce

Crispy Popcorn Shrimp 15

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

Buffalo Chicken Eggroll 12

Tender braised chicken, franks hot, smoked gouda, cream cheese, ranch

Light & Crispy Fried Spring Rolls 11

Minced chicken, clear noodles, and mixed vegetables. Served with a light chili dipping sauce.

Little Orchids Curry Fries 10

Hand cut fries topped with red curry, mixed kimchi and herbs. (GF)

Japanese Fried Chicken Karaage 15

Crispy Japanese style fried chicken, pickled cabbage, spicy aioli drizzle, chopped scallion, sesame seeds.

Bao Buns 9

[2 pieces] (available as a lettuce wrap) (GF)

Pork Belly Bao Buns

Marinated cucumbers, hoisin, house cured pork belly (available as a lettuce wrap).

BBQ Brisket Bao Buns

House smoked brisket, smokey BBQ, shredded napa, pickled red onions, scallions.

Chicken Katsu Bao Buns

Crispy chicken, pickled cabbage, katsu bbq, jalapenos.

Satays

Chicken Satay 10

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

Beef Satay 11

Ginger Soy, nam pla

Tofu Satay 9

Skewered soy curry marinade, Thai peanut sauce. (GF) (V) (VG)

Flatbreads

Thai Margarita 15

House marinara, mozzarella, blistered tomatoes, Thai basil, Parmesan

Bangkok BBQ Chicken 17

Smokey Bbq, mozzarella, grilled chicken, red onion, scallions

Thai Peanut Chicken 17

Savory Thai chicken, suntan peppers, scallion, peanut sauce, mozzarella, pickled jalapeños, Thai basil, honey sriracha

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

Soups and Salads

Thai Coconut Soup 7

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

Lemongrass Soup 7

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

White Orchids Potsticker Soup 10

Potstickers, baby shrimp, mixed vegetables, herbs in a savory clear broth. (G)

Papaya Salad 12

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

Blue Harvest Salad 11

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

Thai Chopped Salad 11

Red cabbage, carrots, bell peppers, cucumber, green onion, cilantro, chopped cashews, sesame seeds, peanut dressing

Cocktails

Asian Peartini 11

Helix Vodka, Pear Infused Sake, Elderflower Liqueur.

Thai Lemon Drop 12

Helix Vodka, Intense Ginger Liqueur, Lemon Juice.

Bucks County Housewives 13

Ford's Gin, Pierre Ferrand Dry Curaçao, Giffard Rhubarb Liqueur, Strawberry, Lemon Juice, Topped with Prosecco.

The Orchid 13

Uncle Val's Gin, Creme de Violette, Lavender, Lemon, Fever Tree Elderflower Tonic.

Mango Martini 12

Planteray 3 Star White Rum, Pierre Ferrand Dry Curaçao, Malibu Mango Rum, Mango Purée, Cranberry Juice.

LO Old Fashioned 13

Elijah Craig Small Batch, Orange & Angostura Bitters, Demerara.

Toasted Pecan Old Fashioned 14

Toasted Pecan Old Forester 100, Black Walnut Bitters, Pecan Sugar.

Beast of Burden 14

Centenario Añejo, Banhez Mexcal, Miso Honey, Ginger, Lemon Juice.

Boys Don't Cry 15

Clarified Cocktail - Uncle Val's Gin, Velvet Falermum, Ube Orgeat, Raspberry, Yuzu Juice.

Bangkok Heat 13

Pineapple juice tequila, dry curacao, hibiscus chili syrup, lime.

Thai Basil Smash 11

Muddled Basil leaves, Botanist Gin, lemongrass syrup, lemongrass, lime.

Wine by the Glass

Rocchina 12

Pinot Grigio, Italy

Fess Parker 11

Riesling, CA

Spy Valley 12

Sauvignon Blanc, NZ

Barnard Griffin 12

Chardonnay, WA

Rocchina 11

Prosecco, Italy

Salento 12

Rosé, Italy

Angels & Cowboys 12

Pinot Noir, CA

Nero di Troia 11

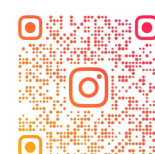
Red Blend, Italy

Seeker 12

Malbec, Mendoza

Metier 12

Cabernet Sauvignon, WA



Scan the QR code to check out our Instagram!

Main Course



Specialties

Risotto Seared Scallops 32

Pan seared scallops, sweet potato parm risotto, roasted brussel sprouts, maple bourbon brown butter drizzle, pork belly marmalade.

Ginger Crusted Salmon 28

Seared Salmon, dijon & ginger crust, creamy wasabi mashed potatoes, soy honey drizzle, roasted broccoli.

LO Seared Duck Breast 34

Crispy roasted fingerlings, maple bourbon brussel sprouts, cherry port sauce.

Crispy Haddock 25

8-10 oz. Hearty Icelandic haddock filets lightly battered in a Thai flour and flash-fried. Served with a Thai tangy apple slaw. 🌿

Brisket Udon Soup 24

Crispy house brisket, shiitake, bok choy, ginger & soy broth, 60 minute egg.

Pad Gra' Prow 23

Savory stir-fried holy basil, minced chicken, yellow onions, broccoli, and bell peppers, served with jasmine rice and topped with a fried egg. 🍳🌿

Coconut Seared Scallops 32

Coconut fried rice, pineapple, green apples, sesame agrodolce, egg. 🍳

Handhelds

Chicken Katsu Sando 16

Crispy chicken thigh, marinated cucumbers, pickled cabbage, katsu BBQ, house-made brioche.

Wagyu Truffle Burger 19

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

Pho Brisket Sandwich 16

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 15

Corn tortilla, korean marinated steak, asian pear & mango slaw, creamy chipotle aioli, fresh herbs

Thai Basil Cheesesteak 16

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

add a side fries. side salad. edamame 5.

Noodle Dishes

Pad See'ew 15

Pan-fried wide rice noodles, broccoli, egg, garlic and carrots with a light and sweet soybean sauce. 🍳🌿🍷

Pad Thai 15

Stir-fried vermicelli rice noodles, egg, scallions and bean sprouts. Served with crushed peanuts. 🍳🌿🍷🌿

Drunken Noodles 15

Pan-fried wide rice noodles, bell peppers, yellow onions, egg, garlic, and Thai Basil with a light and sweet soybean sauce. 🌿🍷

Pad Thai Ramen 18

Ramen crispy noodles stir fried Pad Thai style with mango, bean sprouts, crushed peanuts, and scallions, topped with fried egg. 🍳🌿🍷

Notch Chow Mein 17

Secret sauce, broccoli, herb, egg noodles, bell pepper, onions and sesame seeds. 🌿🍷🌿

Khao Soi "Ramen" 17

Savory Thai duck consommé, hearty, coconut curry broth, egg noodles, kimchi, 60 min egg, togarashi spice, marinated cucumbers, herb salad. 🍷

Spirit-Free Beverages

Butterfly Pea Lavender Lemonade 8

Club soda, lavender sprig

Mango Pineapple Boba Refresher 8

Mango Puree, Pineapple Juice, Simple Syrup, Club soda

Strawberry Boba Refresher 8

Strawberry, Lemon, Simple, Club

Fountain Drinks 4.5

Thai Iced Tea 6

Thai Iced Coffee 6

Assorted Hot Teas 4

Coffee 4

Rice & Curry Bowls

Basil Fried Rice 15

Basil rice stir-fried with bell peppers, egg, broccoli, Thai basil leaves, peas and carrots. 🌿

Tropical Fried Rice 18

Semi-sweet coconut rice stir-fried with egg, cucumbers, zucchini, fresh mango, bean sprouts, cherry tomatoes, chopped scallions and broccoli. 🍷🌿

Pineapple Fried Rice 18

Stir-fried jasmine rice, cashew nuts, egg, light curry powder, raisins, fresh pineapple, mixed vegetables. 🍷🌿🍷

Green Curry 15

Fragrant green curry, coconut milk, eggplant, bamboo shoots, bell peppers, hints of garlic. Starts medium spicy. 🍷

Red Curry 15

Savory red curry, coconut milk, bamboo shoots, zucchini and bell peppers. Starts medium spicy. 🍷🌿

ADD A PROTEIN:

add Chicken, Veggies, or Tofu 6. add Shrimp 9.
add House Braised Brisket, or Crispy Pork Belly 8.

Bottled Beer 6

Singha Lager

Yuengling Lager

Guinness Draught Can

Michelob Ultra

Guinness N/A

Heineken 0.0 N/A

🍷 Gluten FRIENDLY upon request 🌿 Vegetarian upon request 🍷 Vegan upon request 🌿🍷 Nam prik, togarashi, chili oil may be spicy, please ask server to adjust heat

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

Please Alert Your Server to Allergies or Special Requests. Some dishes may contain Fish Sauce, Oyster Sauce, Crab Paste, Peanuts, and/or Egg. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. For Parties of 6 or more, a 20% Gratuity will be added to the check.