

# Le Colonial

## SMALL PLATES

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

## SOUPS & SALADS

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| <b>PHO BO</b> <i>Hanoi Beef Noodle Soup • GF</i> 9<br>Seasoned Oxtail Broth, Rice Noodles, Scallions, Bean Sprouts, Cilantro, Beef Tenderloin | <b>LE COLONIAL SALAT • GF/VG</b> 10<br>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 • GF/VG</i> 9<br>Sweet Coconut Cream, Spiced Pumpkin Seeds                                   | <b>GOI GA</b> <i>Vietnamese Chicken &amp; Cabbage Salad • GF</i> 14<br>Rio Grande Valley Cabbage, Texas Pink Grapefruit, Toasted Peanuts, Sweet Chili Garlic Vinaigrette |
| <b>GOI TRON SOT CARI</b> <i>Crunchy Salad • GF</i> 10<br>Green Papaya, Valverde Farm Kohlrabi, Cabbage, Carrots, Spicy Red Curry Dressing     | <b>BUCKWHEAT SOBA BOWL • VG</b> 12<br>Valverde Farm Radicchio, Green Mango, Pickled Mushrooms, Sweet Peppers, Mixed Greens, Sesame Ginger Dressing                       |
| <b>GOI BO</b> <i>Spicy Beef Carpaccio Salad</i> 18<br>44 Farms Prime Beef Tenderloin, Bella Verdi Farm Greens, Sweet Chili & Agave Dressing   |  |

\*Add: Springer Mountain Chicken 6 / 3 pcs Jumbo Wild Caught Gulf Shrimp 9  
4 oz Organic Crispy Tofu 4 / 4 oz Caramelized Beef Tenderloin 14

• 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

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|---|--|--|--|
| <b>CA HOI NUONG</b> <i>Roasted Salmon</i> 24<br>Miso Glazed Verlasso Salmon, Shiitake Mushrooms, Baby Bok Choy, Coconut Lobster Broth, Annato Oil   |  | <b>GA XAO XA OT</b> <i>Spicy Chicken Stir-Fry</i> 24<br>Cage Free Chicken Breast, Sweet Onions, Mushrooms, Lemongrass, Jalapeño, Thai Basil  |  |
| <b>CANGU NAM KHO</b> <i>Seared Yellowfin Tuna</i> 28<br>Espelette-Rubbed Tuna, Soy Glazed Wild Mushroom Ragout, Ginger, Scallions   |  | <b>BO LUC LAC</b> <i>Shaking Beef</i> 28<br>Valverdi Farm Greens, Caramelized Filet Mignon, Sweet Onions, Watercress, Lime Pepper Vinaigrette                                      |  |
| <b>CARI TOM</b> <i>Green Shrimp Curry • GF</i> 27<br>Gulf Shrimp, Bamboo Shoots, Lime Leaf, Snap Peas, Zucchini, Spicy Coconut Green Curry Broth  |  | <b>COM CHIEN DAC BIET</b> <i>Signature Fried Rice</i> 12<br>Lemongrass, Poached Cage Free Chicken Breast, Vietnamese Pork Sausage, Eggs, Broccoli                                  |  |
| <b>TAU HU CARI</b> <i>Spicy Organic Tofu Curry • GF/VG</i> 19<br>Eggplant, Shiitake Mushrooms, Butternut Squash, Roasted Cashews, Yellow Coconut Curry Sauce<br>*Add Springer Mountain Farm Chicken 6 |  | <b>BO XAO TIEU OT</b> <i>Caramelized Beef Filet au Poivre</i> 28<br>Butternut Squash, Onions, Malabar Peppercorn, Cognac, Shishito Peppers   |  |
| <b>BANH MI THIT NUONG</b> <i>Vietnamese Pork Sandwich</i> 13<br>Chargrilled Duroc Pork Shoulder, Spicy Red Curry Aioli, Pickled Carrot & Daikon, Cucumber, Slow Dough Baguette                        |  | <b>TOM XAO SATE</b> <i>Spicy Shrimp Stir-Fry • GF</i> 25<br>Gulf Shrimp, Asparagus, Onions, Scallions, Spicy Chili Oil   |  |
|   |  | <b>BUN THIT NUONG</b> <i>Pork Noodle Bowl</i> 24<br>Chargrilled Compart Family Farm Duroc Pork, Rice Vermicelli, Garden Greens, Cilantro, Mint, Scallions, Garlic Chili Fish Sauce |  |

## SHAREABLE SIDES

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| <b>CRISPY BRUSSEL SPROUTS</b> 10<br>Caramelized Fish Sauce, Lemon, Roasted Peanuts, Scallions        |  | <b>DO CHUA • GF/VG</b> 3<br>House Pickled Seasonal Vegetables |  |
| <b>RAU XAO • v</b> 9<br>Wok-Fired Gailan, Napa Cabbage, Baby Bok Choy, Garlic Oyster Sauce           |  | <b>JASMINE RICE</b> 3   |  |
| <b>MI XAO DON CHAY • v</b> 12<br>Crispy Egg Noodles, Wok-Seared Leafy Greens, Tofu, Soy Ginger Sauce |  | <b>ORGANIC BROWN STICKY RICE</b> 5                            |  |
|  |  | <b>GARLIC GREEN BEANS • v</b> 9                               |  |
|  |  | <b>FIVE SPICE FRITES</b> <i>with Spicy Aioli</i> 6            |  |
|  |  | <b>MI TUOI XAO BONG HE</b> <i>Garlic Noodles</i> 9            |  |