

Lunch Special

Mon-Fri 11:00-3:00

Served with your choice of rice: Steamed Jasmine Rice or Brown Rice
 & vegetable soup (dine-in only)



A. Stir-fried with Mix Vegetables – Rau Xào Thập Cẩm:

Stir-fried with onion, garlic, carrot, zucchini, green bean, Napa, celery, broccoli, and oyster sauce.

Your choice of:

Chicken / Gà	Pork / Heo	Tofu / Tàu Hũ	9
Shrimp / Tôm	Beef / Bò	Combination / Thập Cẩm	10

B. Pineapple Fried Rice – Cơm Chiên Đặc Biệt:

Fried jasmine steamed rice with pineapple, carrots, corn, sweet peas, green beans, onions, and egg.

Your choice of:

Chicken / Gà	Pork / Heo	Tofu / Tàu Hũ	Squid / Mực	9
Prawns / Tôm	Beef / Bò			10

C. Stir-fried Eggplant – Cà Tím Xào:

Stir-fried with onions, garlic, lemon grass, basil, and house sauce.

Your choice of:

Chicken / Gà	Tofu / Tàu Hũ	9
Shrimp / Tôm	Combination / Thập Cẩm	10

D. Stir-fried with Lemon grass sauce – Xào Xả Ớt: *

Stir-fried with onions, garlic, hot pepper, and topped with peanuts.

Your choice of: **Chicken / Gà** **Tofu / Tàu Hũ**

E. Curry with Mushroom – Nấm Xào Cà-ri: *

Stir-fried with onions, garlic, coconut milk, hot pepper, basil, curry sauce. Topped with peanuts.

Your choice of: **Chicken / Gà** **Tofu / Tàu Hũ**

F. Cube Beef Steak – Cơm Bò Lúc Lắc:

Beef marinated in garlic, then quickly stir-fried with onions and garlic until medium rare.

Served with lettuce and our lemon sauce.

G. Special Vermicelli Bowl – Bún Xào Đặc Biệt:

Small rice noodles, lettuce, mint leaves, cucumber, bean sprouts, pickled carrots.

Topped with oiled green onions, crushed peanuts. Served with fish sauce.

Your choice of:

Shaken Beef	12
Lemon Grass Chicken *	10

*Gluten-free

Nông Thôn Signature

- 1. Special Crab Meat Fried Rice – Cơm Chiên Cua:** * 15
With onion, string bean, carrot, and real crab meat.

- 2. Combination in Clay Pot – Cơm Tay Cầm Thập Cẩm:** 10
Stir-fried onion, garlic, chicken, pork, shrimp, squid, and mix vegetables.
Served with baked fried rice in the clay pot.

- 3. Combination Fried Egg Noodles – Mì Xào Giòn:** 14
Stir-fried with onion, garlic, chicken, pork, squid, shrimp, and mix vegetables.

- 4. Special Vermicelli – Bún Đặc Biệt:** 14
Vermicelli bowl comes with shrimps, beef, chicken, imperial rolls, lettuce, mint leaves, cucumber, bean sprouts, pickle carrot. Topped with oiled green onion and peanut. Served with fish sauce.

- 5. Special Steamed Fine Vermicelli:** (for 2 people) 30
Bánh Hỏi Đặc Biệt

Grilled chicken, shrimp, grilled beef, imperial rolls, and shrimp cake. Topped with peanut, fried onion, and oiled green onion. Served with lettuce, mint leaves, cucumber, pickle carrot, bean sprouts. You get to wrap at the table with rice paper provided.

- 6. Combo Rice Plate – Cơm Dĩa Đặc Biệt:** 14
Broken rice with chicken, beef, shrimp, imperial rolls, and shrimp cake.

- 7. Garlic Noodles – Mì Tỏi:** 8
Additional charge for add-on meat.

Your choice of:

Chicken / Gà	Pork / Heo	Tofu / Tàu Hũ
Shrimp / Tôm	Beef / Bò	

- 8. King Crab Legs with Canjun Sauce:** * 30

- 9. Shrimp with Lemon Pepper Sauce:** * 16

- 10. Vietnamese Sandwiches – Bánh Mì:** 7

Your choice of meat below with lettuce, cucumber, tomato, pickled carrot, cilantro, mayonaise, and jalapeno on the side.

Your choice of:

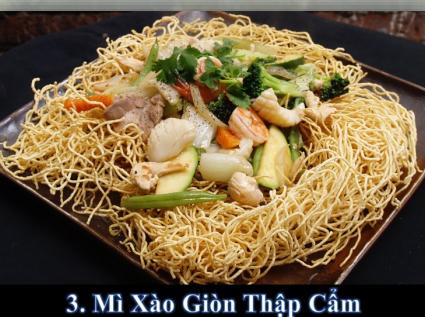
Chicken / Gà	Pork / Heo
Beef / Bò	Tofu / Tàu Hũ

*Gluten-free

7. Mì Tỏi



8. Càng Cua Hoàng Đế



10. Bánh Mì



Appertizers



11. Nông Thôn Taste

11. Nông Thôn Taste 16

Mini summer rolls, spring rolls, jicama rolls, stuffed chicken wings, and tofu salad. Served with peanut and fish sauce.



12. Tàu Hủ Ky

12. Shrimp Cake (6) * 9

Soybean paper wrap with shrimp and water chestnuts.

Deep fried. Served with cucumber, tomato, and pickle carrot.



13. Mini Summer Roll (10) 6

Ground chicken, mushroom, carrot, and taro. Deep fried. Served with lettuce, mint leaves, and fish sauce.



15. Gà Viên Chiên

15. Pop Chicken Wings * 8



16. Cánh Gà Chiên Mắm * 10

Deep Fried Fish Sauce Chicken Wings



18. Chem Chép

18. Green Mussels (6) 9

Boiled green mussels in half shell.

Topped with fried onion, oiled green onion, and peanut. Served with lemon.



19. Chả Giò Chay

19. Vegetarian Imperial Rolls (3) 6

Tofu, cabbage, carrot, taro, black mushroom, onion, and garlic wrapped in egg roll wrapper. Deep fried.

Served with lettuce, mint leaves, and vegetarian sauce.



17. Cánh Gà Nhồi Thịt

17. Stuffed Chicken Wings (2) * 8

Shredded cabbage, carrot, onion, clear vermicelli, taro, and black mushroom stuffed in chicken wings. Deep fried.

Served with peanut and fish sauce.

*Gluten-free

Soups & Salads

20. Asparagus with Crab meat Soup – Súp Măng Cua:	*	15
21. Hot & Sour Soup – Canh Chua:	*	
Soup with Vietnamese alocasia stem, pineapple, bean sprouts, tomato, lemon grass. Topped with herbs and fried garlic. Served with green pepper and fish sauce.		
Your choice of:		
Fish	13	
Shrimp	15	
22. House Soup – Canh Nhà:	*	10
Vegetables soup with <u>shrimp</u> or <u>round pork</u> .		
23. Chicken Salad – Gỏi Gà:	*	9
Shredded cabbage, carrot, chicken, and mint leaves. Served with sesame crackers and fish sauce. Topped with peanut and fried onion.		
24. Lotus Root Salad – Gỏi Ngó Sen:	*	10
Lotus root, shredded cabbage, carrot, shrimp, pork, and mint leaves. Served with sesame crackers and fish sauce. Topped with peanut and fried onion.		
25. Beef Salad – Gỏi Bò:		10
Lettuce, cucumber, tomato, pickled carrot, daikon, celery, mint leaves, stir-fried onion, garlic, and beef with house sauce and rice powder.		
26. Shrimp Papaya Salad – Gỏi Đu Đủ Tôm:	*	10
Shredded papaya, pickled carrot, mint leaves, and shrimp. Served with fish sauce. Topped with peanut.		
27. Shrimp Taro Salad – Gỏi Môn Tôm:	*	10
Shredded and deep fried taro, shredded red cabbage, agar, and shrimp. Served with fish sauce. Topped with peanut.		
28. Kale Salad – Gỏi Kale:		10
Kale, romaine lettuce, pickled carrot, cashew and your choice of meat below.		
Your choice of:	Tofu / Tàu Hũ Chicken / Gà Beef / Bò	
29. Tofu Salad – Gỏi Tàu Hũ:	*	9
Mix of shredded cabbage, carrot, tofu, and mint leaves. Served with sesame crackers and vegetarian sauce. Topped with fried onion and peanut.		
30. Vietnamese Moon Crepe – Bánh Xèo:	*	
Made from rice flour, turmeric powder, tapioca starch, and coconut milk. Contains bean sprouts and your choice below. Served with lettuce, mint leaves, pickled carrot, and fish sauce.		
Your choice of:		
A. Chicken & Shrimp / Gà & Tôm	9	
B. Special / Đặc Biệt (chicken, shrimp, squid, mushroom, and egg)	12	
C. Tofu / Tàu Hũ	8	
D. Special Vegetarian / Đặc Biệt Chay (tofu and mushroom)	10	



*Gluten-free

Fresh Rolls

31. Gỏi Cuốn



32. Cua Lột Cuốn



33. Bò Bía



31. Spring Rolls – Gỏi Cuốn (2):

5

Shrimp, vermicelli noodles, lettuce, mint leaves, bean sprouts wrapped in rice paper. Served with peanut sauce.

32. Soft Shell Crab Salad Rolls – Cua Lột Cuốn (2):

10

Soft shell crab, lettuce, mint leaves, cucumber, pickled carrot, and avocado wrapped in rice paper. Served with sweet chili sauce and peanut.

33. Jicama Rolls – Bò Bía (2):

6

Dried shrimp, jicama, fried egg, Chinese sausage, and basil wrapped in rice paper. Served with peanut sauce.

34. Grilled Meat Salad Rolls – Thịt Cuốn (2):

6

Your choice of meat, lettuce, basil, cucumber, and pickled carrot wrapped in rice paper. Served with fish sauce.

Your choice of:

Chicken / Gà Beef / Bò Pork / Heo

35. Vegetarian Salad Rolls – Tàu Hũ Cuốn (2):

5

Tofu, vermicelli noodles, lettuce, mint leaves, and bean sprouts wrapped in rice paper. Served with peanut sauce.

Kids' Meals

K1. Vietnamese Noodle Soup: Chicken / Beef / Beef Ball – Phở Gà / Bò / Bò Viên *

5

K2. Shrimp Fried Rice – Cơm Chiên Tôm:

5

K3. Rice Plate with Grilled Chicken and Imperial Rolls – Cơm Tấm Gà, Chả Giò:

5

K4. Stir-fried Egg Noodles with Shrimp – Mì Xào Tôm:

7

Stir-fried egg noodles with chicken, broccoli, carrot, and bean sprouts

Side Orders

Jasmine Rice / Cơm Trắng

1

Brown Rice / Cơm Gạo Lức

2

Rice Paper / Bánh Tráng

2

Lettuce & Mint Leaves / Rau

3

Vermicelli / Bún

3

Steamed Fine Vermicelli / Bánh Hỏi

3

Vietnamese Platters



Your choice of:

Pork / Heo

Tofu / Tàu Hũ

\$2/Item

Chicken / Gà

Sun Shine Egg / Trứng Ốp-la *

Imperial Rolls / Chả Giò

Vegetarian Imperial Rolls/ Chả Giò Chay

Beef / Bò

Shrimp / Tôm *

\$3/Item

Shrimp Cake / Tàu Hũ Ky *

Shrimp Stick / Chạo Tôm *

Beef in Aromatic Lot Leaf / Bò Lá Lốt *

Short Ribs / Sườn Bò Đại Hàn

36. Rice Plate – Cơm Dĩa:

9

The price includes 1 or 2 items of your choice listed above.

Surcharge applies to additional items.

Comes with rice and pickled vegetables. Served with fish sauce. Topped with oiled green onion.

37. Vermicelli – Bún:

9

The price includes 1 or 2 items of your choice listed above.

Surcharge applies to additional items.

Vermicelli noodle bowl comes with lettuce, mint leaves, cucumber, bean sprouts, and pickled carrot.

Topped with oiled green onion and peanut. Served with fish sauce.

38. Egg Noodles – Mì:

10

The price includes 1 or 2 items of your choice listed above.

Surcharge applies to additional items.

Egg noodle bowl comes with lettuce, mint leaves, cucumber, bean sprouts, and pickled carrot.

Topped with oiled green onion and peanut. Served with fish sauce.

39. Steamed Fine Vermicelli – Bánh Hỏi:

16

The price includes 1 or 2 items of your choice listed above.

Surcharge applies to additional items.

Steamed fine vermicelli plate served with lettuce, mint leaves, cucumber, pickled carrot, bean sprouts, and fish sauce. Topped with peanut, fried onion, and oiled green onion.

You get to wrap at the table with rice paper provided.

*Gluten-free

Vietnamese Noodle Soups

40. Vietnamese Noodle Soup – Phở: *

9

Your choice of:



Rare Beef / Tái



Beef Ball / Bò Viên



Tofu / Tàu Hũ



Chicken / Gà



Veggie / Rau



Shrimp / Tôm



40. Phở Tái

41. Vegetarian Noodle Soup – Hủ Tiếu Súp Chay: *

9

Noodle soup with tofu and mixed vegetables.

42. Combination Noodle Soup – Hủ Tiếu Thập Cẩm: *

10

Your choice of rice noodles or egg noodles with beef ball, shrimp, squid, chicken, and pork.



42. Hủ Tiếu Thập Cẩm

43. Seafood Noodle Soup – Hủ Tiếu Hải Sản: *

10

Your choice of rice noodles or egg noodles with fish ball, shrimp, squid, and fish fillet.

44. Vietnamese Beef Stew - Bò Kho:

10

45. Vermicelli Soup – Bún Riêu: *

10

With shrimp, pasted shrimp, pasted crab, and tomato. Topped with green onion and cilantro. Served with bean sprouts, shredded cabbage, lemon, green pepper, and mint leaves.



45. Bún Riêu

Your choice of:

Pasted Shrimp / Tôm

10

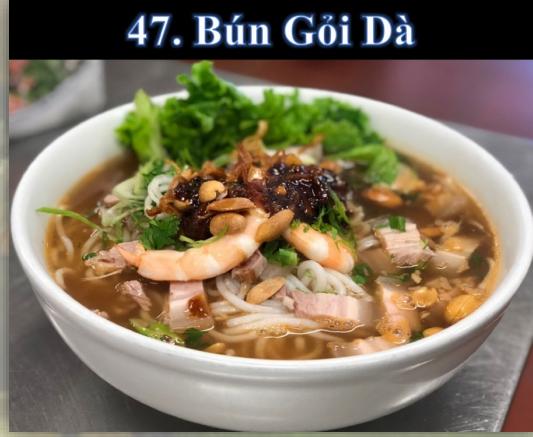
Snails / Ốc

12

46. Water Spinach Vermicelli Noodle Soup - Canh Bún: *

10

With shrimp, pasted shrimp, pasted crab, water spinach, and tomato. Topped with green onion and cilantro. Served with lemon, green pepper, and mint leaves.



47. Bún Gỏi Dà

47. Tamarind Vermicelli Soup - Bún Gỏi Dà:

10

Shrimp, pork, hoisin sauce and peanut in tamarind broth. Served with bean sprout, lettuce, mint leaves.

48. Vietnamese Gumbo Vermicelli Soup: *

10

Bún Mắm Miền Tây:

With shrimp, pork, and fish fillet in fermented thick broth. Served with seasonal vegetables.

49. Vermicelli Rare Beef Spicy Soup – Bún Bò Cay: *

10

*Gluten-free

Special

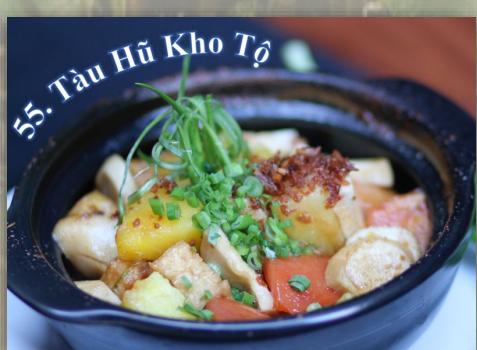


50. Cơm Tay Cầm Chay

51. Lẩu Thập Cẩm



54. Lẩu Canh Chua



58. Thập Cẩm Nướng Vĩ



- | | | | |
|--|-------------------------------|---------------------|----|
| 50. Tofu in Clay Pot – Cơm Tay Cầm Chay: | 9 | | |
| Stir-fried with onion, garlic, mixed vegetables, and tofu. Served with baked rice in the clay pot. | | | |
| 51. Combination Hot Pot – Lẩu Thập Cẩm: * | 35 | | |
| Raw shrimp, beef, fish filet, squid, tofu, taro, mushroom, celery, onion, seasonal vegetables, and vermicelli. | | | |
| 52. Seafood Gumbo Hot Pot – Lẩu Mắm: * | 40 | | |
| With shrimp, pork, and fish fillet in fermented broth. | | | |
| 53. Thai's Style Hot Pot – Lẩu Thái: * | 35 | | |
| Hot pot with tomatoes, mushroom, lemon grass, hot pepper. Served with raw shrimp, squid, fish filet, mussel, vegetables, and vermicelli noodles. | | | |
| 54. Hot & Sour Soup Hot Pot – Lẩu Canh Chua: * | 30 | | |
| Vietnamese alocasia stem, pineapple, bean sprouts, tomato, lemon grass. Topped with herbs and fried garlic. Served with green pepper and fish sauce. | | | |
| <i>Your choice of:</i> | Fish / Cá | Shrimp / Tôm | |
| 55. Tofu Stew in Clay Pot – Tàu Hũ Kho Tộ: * | 12 | | |
| Stew in clay pot with garlic, tofu, mushroom, tomato, and pineapple. Topped with green onions and black pepper. | | | |
| 56. Combination Stir-fried Noodles: | 12 | | |
| Hủ Tiếu Xào Thập Cẩm | | | |
| Stir-fried with onions, garlic, chicken, pork, squid, shrimp, mix vegetables, and oyster sauce. | | | |
| 57. Stir-fried Rice Noodles with Mix Vegetables: * | 10 | | |
| Hủ Tiếu Xào Chay: | | | |
| Stir-fried onion, garlic, mixed vegetables, and tofu with mushroom sauce. | | | |
| 58. Grilled Combination – Thập Cẩm Nướng Vĩ: | 35 | | |
| Raw shrimp, chicken, beef, and squid marinated in lemon grass and house sauce. | | | |
| 59. Rice Porridge – Cháo: * | | | |
| Served with onion and ginger. Topped with green onion, cilantro, fried onion, and black pepper. | | | |
| <i>Your choice of:</i> | | | |
| Chicken / Gà | Fish Filet / Cá | 9 | |
| Seafood / Hải Sản (shrimp, fish filet, squid) | | 10 | |
| 60. Fried Rice – Cơm Chiên: | | | |
| With sweet pea, carrot, green bean, corn, and egg. | | | |
| <i>Your choice of:</i> | | | |
| Chicken / Gà | Pork / Heo | Beef / Bò | 9 |
| Shrimp / Tôm | Combination / Thập Cẩm | | 11 |

*Gluten-free

7 Courses of Beef



61. 7 Courses of Beef – Bò 7 Món	<i>(minimum of 2 people)</i>	\$22/person
You get all 7 different dishes below and get to wrap at the table with rice paper provided.		
Served with lettuce, mint leaves, cucumber, pickled carrot, and bean sprouts.		
62. Marinated Raw Beef in Lemon – Bò Tái Chanh: *		12
Thin slice of tender raw steak marinated in lemon juice. Topped with peanut, fried onion, and mint leaves.		
63. Beef Dipped in Hot Vinegar – Bò Nhúng Dấm: *		22
Thin slice of tender raw steak cooked at your table in vinegar broth (for 2).		
64. Grilled Beef – Bò Nướng Vĩ:		22
Thin slice of tender raw steak marinated in lemon grass oil. Grilled at your table (for 2).		
65. Beef in Aromatic Lot Leaf (8) – Bò Lá Lốt: *		10
Charbroiled minced beef wrapped in aromatic lot leaf.		
66. Imperial Beef Sausage – Bò Mỡ Chài (8): *		10
Charbroiled minced beef wrapped in caulfat.		
67. Ground Minced Beef – Bò Chả Đùm (3): *		10
Minced beef patty, mixed vermicelli, black mushroom, and lemon grass.		
68. Beef Rice Porridge – Cháo Bò: *		9

Clay Pots



69. Coconut Shrimp Stew in Clay Pot: * Tôm Kho Nước Dừa	14
70. Nấm, Tôm, Tàu Hũ, Cà Chua, Khóm Kho Tộ: * Mushroom, tomato, pineapple, shrimp, and tofu stew in clay pot.	12
71. Catfish Stew in Clay Pot – Cá Kho Tộ (boneless): *	12
72. Ginger Pork Stew in Clay Pot: * Thịt Heo, Gừng Kho Tộ	10
73. Chicken Stew in Clay Pot – Gà Xả Ót Kho Tộ: * Chili pepper, lemon grass, and chicken.	10

*Gluten-free

A` La Carte

74. Cube Beef Steak – Bò Lúc Lắc:	16
Cube beef steak marinated in garlic. Quickly stir fried with onions and garlic until medium rare. Rested on lettuce. Served with our lemon sauce.	
75. Stir-fried with Lemon Grass – Xào Xả Ót: *	
Stir-fried with onions, garlic, and hot pepper. Topped with peanuts.	
<u>Your choice of:</u>	
Chicken / Gà	Tofu / Tàu Hũ
Beef / Bò	11
76. Chicken Mushroom Curry: *	11
Nấm Gà Xào Cà-ri	
Stir-fried with onions, garlic, coconut milk, hot pepper, basil, and curry sauce. Topped with peanuts.	
77. Stir-fried Eggplants – Cà Tím Xào:	
Stir-fried with onions, garlic, lemon grass, basil, and house sauce.	
<u>Your choice of:</u>	
Chicken / Gà	Tofu / Tàu Hũ
Shrimp / Tôm	11
13	
78. Stir-fried Mixed Vegetables – Rau Xào Thập Cẩm:	
Stir-fried with onions, garlic, carrots, zucchini, green bean, Napa, celery, broccoli with oyster sauce.	
<u>Your choice of:</u>	
Chicken / Gà	Pork / Heo
Tofu / Tàu Hũ	Squid / Mực
Shrimp / Tôm	Beef / Bò
	11
	Combination / Thập Cẩm
	13
79. Stir-fried String Bean with Pork and Ginger: *	12
80. Simmered Pork Spare Ribs – Sườn Rim Mặn: *	12
81. Salty Shrimp (8) – Tôm Rang Muối: *	12
Stir-fried shrimp with shell in green onions, onions, garlic, and black pepper.	
82. Fried Basa Fish – Cá Basa Chiên:	12
83. Stir-fried Morning Glory Stem with Garlic: *	10



71. Cá Kho Tộ



79. Thịt Heo Xào Đậu Que



80. Sườn Rim Mặn



81. Tôm Rang Muối



83. Rau Muồng Xào

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Beverages

Coke / Diet Coke / 7Up	2	Fresh Coconut / Dừa Trái	5
Orange Juice / Nước Cam	4	Lemonade / Đá Chanh	4
Iced Coffee with Milk / Cafe Sữa Đá	4	Iced Tamarind Drink / Me Đá	4
Thai Iced Tea / Trà Thái	4	Green Shake	6
Mango Shake / Sinh Tố Xoài	4	Avocado Shake / Sinh Tố Bơ	5
Durian Shake / Sinh Tố Sầu Riêng	5	Jackfruit Shake / Sinh Tố Mít	4
Soursop Shake / Sinh Tố Mãng Cầu	4	Strawberry Shake / Sinh Tố Dâu	4

Draft Beer & Cocktails

Fat Tire	5	Mojitos	5
Stella Artois	6	Strawberry	5
Big Daddy IPA	5	Mango	5
Deshutes Fresh Squeezed IPA	5	Lychee	6
		Passion Fruit	5
		(with alcohol	+2)

Beer & Wine



Asahi	5	Bivio Pinot Grigio	6
Corona	4	Forest Glen Pinot Noir	6
Sapporo	5	Chateau Adore Merlot	7
Tsingtao	4	Chateau Adore Chardonnay	7
Heineken	4		

Desserts



Frozen Banana – Kem Chuối

Banana, coconut milk, and sugar.
Topped with chocolate syrup and peanut.

Cassava Waffle – Bánh Khoai Mì

A batter made with cassava, sugar, and coconut milk.

3-color Drink – Chè 3 Màu

Green jello, red bean, and mung bean, layered with coconut milk.