



Revised November 2009

Welcome to Baltimore Phở, pronounced Fuh. Our cuisine is proudly and traditionally Vietnamese -- with a touch of other Asian influences. On its own, not spicy but with lots of embellishing dipping sauces to suit any palate, Vietnamese food is renowned for its fresh ingredients, dazzling flavors and lovely presentation. It is best shared with others and savored and enjoyed at a relaxing pace. Enjoy!

APPETIZERS

Chả Giò, Crispy Vietnamese Spring Rolls (4).....7

A favorite appetizer at every Vietnamese gathering. Our secret is not just our extra-special ingredients, such as shrimp and pork, but wrapping them in lettuce, mint & other goodies and then dipping in our own tasty nước mắm, or fish sauce.

Chả Giò Chay, Crispy Vegetarian Spring Rolls (4).....7

A vegetarian friendly version of our Spring Rolls, served with a spicy soy sauce instead of our fish sauce.

Gỏi Cuốn, Fresh Vietnamese Rice Paper Rolls (4).....6

Another Classic, made with shrimp. And the best you'll ever have, tightly-wrapped in rice paper and full of flavors & ingredients.

Dip generously in our very own secret sauce topped with peanuts.

Gỏi Cuốn Chay, Fresh Vegetarian Rice Paper Rolls (4).....6

A vegetarian friendly version of our Rice Paper Rolls, made with tofu instead of shrimp.

Gà Satay, Chicken Satay Sticks (2).....6

Marinated filets grilled on skewers and served with our own peanut sauce.

Gà Chiên Dòn, Chicken Wings (7).....7

Chicken Wings from Vietnam's South and its lush Mekong River Delta.

The skin is crisped after hours of delicate preparation that leaves its meat tender and full of flavor. Served with a sweet chili dipping sauce.

SOUPS

Tôm Yum Goong, Thai-style Spicy Shrimp Soup.....6

Classic Thai soup done in our own Vietnamese way.
Served in a small bowl.

Tôm Kha Gai, Thai-style Spicy Chicken Coconut Soup.....6

Another classic Thai soup done in our own Vietnamese way.
Served in a small bowl.

Súp Bắp Cua, Vietnamese-style Sweet Corn & Crab Meat Soup.....6

Baltimore crab meat is a lovely addition to a Vietnamese classic.
This small bowl of soup really hits the spot.

SALADS

Gỏi Đu Đủ, Green Papaya Salad.....12

Shredded green papaya and carrot mixed with chopped Vietnamese hot mint in a nuoc mam dressing.

The salad is surrounded by shrimp and garnished with roasted peanuts.

Xà Lách Bò, Tôm hay Tofu, Beef, Shrimp or Tofu Temple Salad.....12

A touch of French influence dominates this mint, cucumber, celery, and tomato salad with our own unique mildly spicy dressing.

A perfect accompaniment to our entrées.

New! Gá Mē Salad, Sesame Chicken Salad.....12

Crispy sesame chicken served on top of a light salad.

Ingredients include lettuce, onions, carrots, and cherry tomatoes topped with a slightly spicy sesame vinaigrette.

SEAFOOD ENTREES

Cá Xả Ót, Fish with Lemon Grass.....12

Lightly pan-fried to a tasty and crunchy finish, its meat sweet with flavors and easy to pick. This Perch is accompanied by a Chef's special garlic & orange sauce.

New! Cơm Tay Cẩm Tôm Rim, Shrimp Claypot Rice.....14

Marinated pieces of shrimp are placed over a savory and moist bed of rice and the world's original pressure-cooker, the earthenware claypot, brings all the flavors deliciously together.

Mực Rang Vàm Láng, Vàm Láng-style Calamari.....12

This is a Baltimore Phở Classic! You've never tasted calamari this good! Served with sweet chili dipping sauce.

Cá Kho Tộ, Caramelized Fish.....12

Catfish cooked in an earthenware claypot, another Classic Vietnamese Dish! Strong and rich flavors.

Tôm Rang Vàm Láng, Vàm Láng Shrimp.....14

This lightly-battered delicacy is a Signature Dish at Baltimore Phở. Served with a sweet chili dipping sauce.

Tôm Rim Nước Mắm, Chili Shrimp.....14

A stir-fried dish in a generous subtle chili sauce.

Cá Chiên Vàm Láng, Vàm Láng Flounder (whole fish).....(Market Price)

A fish-lover's delight! Lightly-battered and fried to a crispy finish with a garnish of peppers and deep-fried onions. Dip pieces into the delicious sweet chili sauce.

New! Tôm Chiên Dōw Xảo Thơm, Crispy Shrimp.....16

Crispy shrimp sauteed with pineapple, bell peppers, scallions, and carrots.

ENTREES

Com Tay Cầm Heo, Pork Claypot Rice.....12

Marinated slices of pork are placed over a savory and moist bed of rice and the world's original pressure-cooker, the earthenware claypot, brings all the flavors deliciously together.

Heo Kho Tô, Caramelized Pork.....11

Slices of pork rib cooked in a claypot with the absolutely wonderful aromas and flavors of our caramel sauce.

Bò Lúc Lắc, Beef Cubes in Garlic.....14

Vietnam was once a French colony and there's a definite influence here. Tender pieces are marinated and then wokked to perfection with other special ingredients. No one does this Classic like Baltimore Phở!

Com Tay Cầm Bò, Beef Claypot Rice.....12

Marinated slices of beef are placed over a savory and moist bed of rice and the world's original pressure-cooker, the earthenware claypot, brings all the flavors deliciously together.

Bò Kho, Vietnamese Beef Stew.....12

A definite French influence here from Vietnam's colonial days. A delicious beef ragout with carrots and other hearty ingredients, served with French bread instead of steamed rice.

Gà Nướng, Vietnamese Barbecued Chicken.....12

Tender and marinated thigh filets of chicken are barbecued and sliced into bite-size pieces.

Com Tay Cầm Gà, Chicken Claypot Rice.....12

Marinated slices of chicken are placed over a savory and moist bed of rice and the world's original pressure-cooker, the earthenware claypot, brings all the flavors deliciously together.

New! Com Tay Cầm Gà, Sesame Chicken.....12

An all-time favorite. Crispy chicken sautéed in a mildly spicy sesame sauce and topped with sesame seeds.

New! Cari Gà, Curry Chicken.....12

A mildly spicy curry with complex and hearty flavors. Ingredients include potatoes, carrots, and onions.

Cari Chay, Vegetable Curry.....11

A red curry that brings together a great mix of vegetables and tofu.

Cà Tím Tofu Tay Cầm, Eggplant and Tofu in Claypot.....11

A Baltimore Pho favorite! Two vegetarian favorites combine in this spicy must-try dish.

SIDE DISHES

A great family-style addition to your entrees!

VEGETABLES

- Eggplant w/ Scallions.....7
- Mixed Vegetables.....6
- Battered Green Beans.....8
- Sautéed Green Beans.....7
- Fresh Tomato & Cucumber...6
- Chinese Broccoli w/ Chili.....7

RICE

- Com Trắng, Steamed Rice.....2** (Complimentary w/ entrée)
- Com Chiên, Fried Rice with Vietnamese Sausage.....6**
 - Vegetable Tofu Fried Rice.....6
 - Chicken Fried Rice.....8
 - Shrimp Fried Rice.....8

PHỞ SOUPS -- pronounced 'fuh'

The Classic Vietnamese Noodle Soup that's given our restaurant its distinctive name. Baltimore Phở stands out with the rich and distinctive flavors of its secret broth reflecting hours of preparation -- and years of experience.

Served piping hot, the aromatic and delicious broth is gently poured over rice noodles and topped with your choice of ingredients. Then, you personalize your pho with basil, culantro, bean sprouts, chilis, and lime for a dish well worth the work!

****Try it Hollins Style!** We've reduced the noodles and added fresh vegetables! (add \$2) Just Ask!

	Medium	Large
Phở Chín , Well-Done Beef Phở.....	8	10
Phở Tái , Rare Beef Phở.....	8	10
**Meat available on the side at your request		
Phở Bò Viên , Beef Meatball Phở.....	8	10
Phở Đặc Biệt , Combination Phở	8	10
(Rare beef, well done beef, beef meatballs, and tripe)		
Phở Gà , Chicken Phở.....	8	10
Phở Chay , Vegetable Phở w/ Tofu.....	8	10
(Extra meat with these dishes, add \$3)		

And, **SPECIALLY-CREATED** for Baltimore Phở !
Phở Đồ Biển, Seafood Phở.....14
 (Extra Seafood, add \$4)

We love our seafood in Baltimore! Exclusive to Baltimore Phở, you'll fall instantly in love with this one. A guaranteed favorite!

BÚN DISHES – with Vermicelli Noodles

Bún is another great 'meal in a bowl' -- but without the soup.

The ingredients are placed over a bed of chopped lettuce, mint and cucumber, peanuts, bean sprouts, pickled carrot & Asian radish – and the bún noodles.

Then, add the sauce and stir everything together into a magnificent 'tossed salad.' Perfect any time, but especially so on a warm summer day!

	Medium	Large
Bún Chả Giò , Bún with Deep-Fried Spring Rolls.....	8	10
Bún Chả Giò Chay , Bún with Vegetarian Spring Rolls.....	8	10
Bún Bò Xào , Bún with Barbecued Beef.....	8	10
Bún Gà , Bún with Barbecued Chicken.....	8	10
Bún Thịt Nướng , Bún with Barbecued Pork.....	8	10
Bún Tôm , Bún with Barbecued Prawns.....	8	10
Bún Tofu , Tofu Bún.....	8	10

CHEF'S FEATURES

Village Chicken Onion Soup.....6

A light yet flavorful appetizer soup featuring onions, red wine, garlic, bay leaves, and cilantro.

Spicy Tomato and Hot Mint Soup.....6

A hearty Asian twist on an American favorite, including celery, onion, habaneros, and our own signature blend of spices.

Sesame Tofu Wraps.....6

Slices of fried tofu served with lettuce, tomato, and carrot for wrapping, topped with a slightly spicy sesame sauce.

Red Pepper Shrimp Stirfry.....14

Shrimp sauteed with red peppers, garlic, basil, onions, and a signature sauce. Served with steamed white rice on the side.

BEVERAGES

Vietnamese Coffee (Reg. or Decaf).....3

Large Iced Vietnamese Coffee (Reg. or Decaf).....4

American Coffee (Regular or Decaf).....2

Selection of Herbal Teas (Per Pot).....3

Bottled Water.....2

Sparkling Water.....4

Cranberry, Pineapple, Mango, Orange,
or Grapefruit Juice.....2.50

Non-Alcoholic Frozen Drinks:

Strawberry.....4

Mango.....4

Pomegranate.....4

Peach.....4

Margarita.....4

Pina Colada.....4

Iced Teas (Free Refills):

Unsweetened Iced Tea.....2.50

Mango Iced Tea.....3

Raspberry Iced Tea.....3

Peach Iced Tea.....3

Soft Drinks (Free Refills):

Sprite.....2.50

Coke.....2.50

Diet Coke.....2.50

Lemonade.....2.50

Ginger Ale.....2.50

Tonic.....2.50

Club Soda.....2.50

*A 20% gratuity will be automatically added for parties of 5 or more.

We are not able to split checks for parties of 5 or more, but are glad to split payment types.

THE STORY OF BALTIMORE PHỞ IN THE HOLLINS RENAISSANCE

Jim Collins, Owner of Baltimore Phở

When I first visited Hollins Market back in 2002 and admired the area's magnificent architecture, many storefronts were vacant and boarded up. I spent weekends on the street talking to anyone who'd listen to my questions. We spoke about the community. We often found ourselves talking of the Dreams -- and Broken Dreams -- all around us. Everyone was open and friendly; the conversations were remarkably without preconceptions.

I ended up purchasing several commercial properties and many have now reopened with new businesses. The local Community Association and many individuals all worked to bring change. By 2007, it seemed like a perfect time to bring in a new Gathering Place sort of restaurant. But I couldn't find any takers for the property where the popular Cultured Pearl restaurant once stood. So, a few of us decided to do up the old place ourselves.

Our Dream was to offer exceptionally tasty and healthy food at a reasonable price -- and in a friendly atmosphere. I couldn't help remembering my two years in Vietnam as a civilian adviser back in the late 60's when I'd enjoyed delicious and mouth-watering 'phở' every day. Two good friends from those days in the Mekong Delta, Carl and Kim-Dung Robinson, had moved to Australia where they ended up running a highly-successful Vietnamese restaurant in Sydney, the Old Sài Gòn. They offered to come all the way to Baltimore and help us get started. We wanted to highlight not just 'phở' but other gourmet Vietnamese delights handed down from generation to generation in Kim-Dung's family in Gò Công Province, a region renowned for its tasteful cuisine. We recruited Larry Huynh as our Executive Chef who remembers as a small child the mouth-watering smells and savory tastes from his mother's own kitchen and her small rural restaurant --- and who is dedicated to recreating them for your enjoyment. And so Baltimore Phở was born.

Baltimore Phở is not just a Baltimore restaurant. Nor is it just a Vietnamese restaurant. It is a Baltimore Vietnamese Restaurant that combines history, influences and ideas recast and mingled together for today.

A couple examples: When I finally returned to Vietnam for the first time since the war in 2004 and re-entered Gò Công where I'd worked, I wondered how I would be treated. With indifference or hostility? To my surprise, I could not have imagined the reception and the genuine smiles and warmth of those who still remembered me. At a local restaurant, the owner approached and gave me a hug. He was the local Việt Cộng District Chief during the war. Inviting me to enjoy the meal, he said, "I am glad you have returned. I want you to know there was never anything personal with you during the war. We just wanted to run our own country. That's all."

And then back in Hollins one day, I was recalling those initial impressions of the area -- the Dreams and Broken Dreams -- to an elderly African-American gentleman who'd grown up here in the 1930's. "That's not surprising," he told me. "Hollins has always been like that. It is a microcosm of Baltimore. There were a couple blocks of Germans, a couple of Lithuanians, a couple of Irish, Jews, Italians, African-Americans and so on. We all went to each other's weddings and funerals. We all knew each other."

That is the spirit of diversity, understanding and unity we bring to this restaurant. And what better place than Baltimore's Hollins Community whose soul has understood this spirit for generations? We know how old prejudices and boundaries only hold everyone back. Baltimore Phở crosses over them and pays homage to the people of this wonderful city who work every day to achieve their Dreams amidst the Dreams and Broken Dreams of those before them. Likewise, we pay homage to the people of Vietnam who also work every day to achieve their own Dreams amid the changing fortunes of their beautiful country.

So, welcome to Baltimore Phở! We invite you to enjoy the food, drinks and warm feelings we share with you. We hope you'll treat this as your Second Home and that we'll see you again and again. And do let us know if we can do anything more to help you enjoy your visit.