

March 11-17, 2019
Executive Chef: Nick Cassidy
\$20++ per person
Lunch



TRUE FOOD KITCHEN

King of Prussia Restaurant Week

FIRST (Choice of)

Charred Cauliflower *harissa tahini, medjool date, dill, mint, pistachio* **V GF**

Fig & Onion Tart *caramelized onion, gorgonzola, garlic, fig, herbs* **VEG**

Seasonal Ingredient Salad *brussels sprout, quinoa, roasted butternut squash, goat cheese, pomegranate, toasted mulberry, horseradish vinaigrette* **VEG GF**

SECOND (Choice of)

Butternut Squash Pizza *caramelized onion, roasted garlic, organic kale, vegan almond ricotta, dried cranberry, sage* **V**

Ancient Grains Bowl *miso sesame glazed sweet potato, turmeric, charred onion, snow pea, grilled portobello, avocado, hemp seed* **V**

Turkey Burger *smashed avocado, tomato, butter lettuce, smoked gouda, jalapeño remoulade, flax seed bun*

++ not including tax & gratuity

V Vegan **VEG** Vegetarian **GF** Gluten-Friendly

While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen. Some ingredients may not be included in the menu description; please notify your server of any food allergies.

* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

