

August 10 - August 19, 2018

Executive Chef: Jalen Jones

\$25++ per person

Lunch Menu

TRUE FOOD KITCHEN

Bethesda Restaurant Week

BEVERAGE (Choice of)

Honey Lemonade

Pomegranate Chia Limeade

Hangover RX *pineapple, orange, honey, coconut water*

FIRST (Choice of)

Heirloom Tomato & Watermelon *coconut lime yogurt, basil, mint, toasted pistachio* v, GF

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

SECOND (Choice of)

Cashew Pad Thai (*Choice of protein: tofu, chicken, grass-fed steak*, or shrimp**) *kombu, rice noodle, zucchini, mushroom, eggplant, gai lan, bean sprout, thai basil, tamarind* GF

Grilled Artichoke & Pesto *artichoke, spinach, summer squash, black walnut pesto, lemon, aleppo chili, vegan almond ricotta* v

Grilled Salmon* *smoked onion farro, arugula, roasted beet, cilantro pumpkin seed pesto* v

++ not including tax & gratuity

v Vegan 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.



August 10 - August 19, 2018

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\$35++ per person

Dinner Menu

TRUE FOOD KITCHEN

Bethesda Restaurant Week

BEVERAGE (Choice of)

Pomegranate Chia Limeade

Chardonnay Cave de Lugny Macon-Villages "La Côte Blanche" (Burgundy, France)

Malbec Alamos (Mendoza, Argentina)

FIRST (Choice of)

Heirloom Tomato & Watermelon coconut lime yogurt, basil, mint, toasted pistachio v, GF

Charred Cauliflower harissa tahini, medjool date, dill, mint, pistachio v, GF

SECOND (Choice of)

Cashew Pad Thai (Choice of protein: tofu, chicken, grass-fed steak*, or shrimp*) kombu, rice noodle, zucchini, mushroom, eggplant, gai lan, bean sprout, thai basil, tamarind GF

Grilled Salmon* smoked onion farro, arugula, roasted beet, cilantro pumpkin seed pesto v

Moroccan Chicken mission fig, heirloom carrot, chickpea, olive, spinach, chermoula, greek yogurt GF

DESSERT

Summer Berries forbidden black rice, watermelon, macadamia nut, coconut whipped cream v, GF

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