



TRUE
FOOD
KITCHEN

DINNER DUO \$27⁵⁰

STARTER + ENTRÉE

Available Monday-Friday 5pm-Close

STARTERS

Bowl of *Seasonal* Roasted Butternut Squash Soup v GF
organic butternut squash, sage (260 cal)

½ Chopped Salad VEG
aged white cheddar, farro, medjool dates, jicama, organic apple, raisins, marcona almonds, champagne vinaigrette (300 cal)

½ *Seasonal* Market Salad VEG GF
honey roasted carrots, roasted cauliflower, organic mixed greens, pistachios, feta, medjool dates, creamy apple cider vinaigrette (300 cal)

Edamame Dumplings VEG +\$5
white truffle oil, dashi, thai basil (270 cal)

Mediterranean Hummus v +\$4
spicy herb sauce, red pepper pistachio spread, za'atar spice, served with ancient grain pita (930 cal)

MAINS

Teriyaki Quinoa Bowl v GF *with Choice of Chicken or Tofu*
regenerative quinoa brown rice blend, broccoli, rainbow carrots, bok choy, snap peas, pickled shiitake, sesame seeds (430 cal)

Korean Noodle Bowl v GF *with Choice of Chicken or Tofu*
glass noodles, pickled shiitake, organic spinach, carrot, bean sprouts (620 cal)

All-American Burger*
Verde Farms organic 100% grass-fed beef, aged white cheddar cheese, awesome sauce, lettuce, organic tomato (720 cal)

Turkey Burger
Diestel Farms turkey, smoked gouda, avocado, organic tomato, butter lettuce, jalapeño remoulade (600 cal)

Lasagne al Pesto GF
Diestel Farms turkey sausage bolognese, pistachio pesto, organic spinach, ricotta, mozzarella, basil (750 cal)

Pesto Pasta VEG *with Choice of Chicken or Tofu*
roasted mushrooms, cherry tomatoes, arugula, parmesan, pistachio pesto (840 cal)

Wild-Caught Tuna Poke Bowl* GF +\$7
regenerative black rice, avocado, roasted mushrooms, cucumber, jalapeño, edamame, pickled ginger, citrus ponzu (500 cal)

Grilled Sustainable Salmon* GF +\$9
Kvarøy Arctic sustainable salmon, snap peas, organic wild rice pilaf, thai basil vinaigrette (640 cal)

Grilled Grass-Fed Tenderloin* GF +\$13
cheesy mashed potatoes, king trumpet mushrooms, seasonal vegetables, charred onions, peppercorn sauce (1150 cal)

COMPLETE YOUR MEAL

Cookie á la Mode or Sorbet +\$4 | Glass of Proprietary Wine +\$8

Dine-in only. Price does not include additional proteins or other add-ons, which may be ordered at an additional cost. Substitutions are not permitted. Offer valid Monday-Friday 5 PM-Close. Not available with other promotions or discounts. A 2000-calorie daily intake is standard advice, but individual needs vary. Our restaurants use gluten and all major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, sesame, soy, and wheat). Shared cooking areas mean we cannot ensure any item is allergen-free. Ingredient changes may occur due to suppliers, recipe updates, methods, or seasons. Inform your server of allergies or dietary needs before ordering, and we'll do our best to accommodate.

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

v Vegan VEG Vegetarian GF Gluten-Friendly