

TRUE FOOD KITCHEN

ARLINGTON RESTAURANT WEEK

BEVERAGE (CHOICE OF)

Chardonnay *Origin (California)* Proprietary Label **o**

Cannonau *Alta Vita (Sardinia, Italy)* Proprietary Label **s**

FIRST (CHOICE OF)

Butternut Squash Soup **vGF**

Roasted Brussels Sprouts
mushroom, miso sesame vinaigrette, chili thread **vGF**

Herb Hummus
cucumber, organic tomato, onion, olive, feta, lemon oregano vinaigrette & house-made pita chips **VEG**

SECOND (CHOICE OF)

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

Korean Noodle Bowl
sweet potato glass noodle, pickled shiitake, organic spinach, carrot, bean sprout, toasted sesame **vGF**

Butternut Squash Pizza
caramelized onion, roasted garlic, organic kale, house-made vegan almond ricotta, dried cranberry, sage **v**

Grass-fed Burger*
umami, mushroom, caramelized onion, organic arugula, parmesan, mayonnaise, flaxseed bun

DESSERT (CHOICE OF)

Chia Seed Pudding
banana, toasted coconut **vGF**

Flourless Chocolate Cake
caramel, almond, vanilla ice cream, cacao nib **VEG GF**

v Vegan **VEG** Vegetarian **GF** Gluten Friendly **o** Organic **s** Sustainable

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.*

++Tax & gratuity not included.