

May 5 - May 11, 2018
Executive Chef: Sebastian Pfleging
Lunch Menu | \$20++ per person

TRUE FOOD KITCHEN

Pasadena Restaurant Week

FIRST (Choice of)

Daily Market Soup

Organic Tuscan Kale Salad

lemon, garlic, grana padano, breadcrumb VEG

Spring Asparagus Toast

roasted cipollini onion, green garbanzo, tahini, mint, hemp seed v

Herb Hummus

greek salad, feta, grilled pita bread VEG

Charred Cauliflower

harissa tahini, medjool date, dill, mint, pistachio VEG

SECOND (Choice of)

Grilled Chicken Salad

medjool date, dried cranberry, jicama, apple, manchego, farro, marcona almond, champagne vinaigrette

Mediterranean Chicken Pita

grilled flatbread, romaine, arugula, grape, house pickle, red onion, feta, harissa tahini

Spaghetti Squash Casserole

organic DiNapoli tomato, caramelized onion, zucchini, fresh mozzarella VEG GF

Grilled Fish or Grass-fed Steak Tacos*

avocado, greek yogurt, cilantro, pickled onion, anasazi bean, cotija cheese GF

++ not including tax & gratuity

v Vegan VEG Vegetarian GF Gluten Free

While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen.

* 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.