


November 7 - November 14
Executive Chef: Seth Barton
\$20++ per person

TRUE FOOD KITCHEN

LONG ISLAND RESTAURANT WEEK


LUNCH

FIRST (CHOICE OF)

-  Butternut Squash Soup
butternut squash, sage **V GF**
-  Roasted Brussels Sprouts
mushroom, miso sesame vinaigrette, chili thread **V GF**
- Charred Cauliflower
harissa tahini, medjool date, dill, mint, pistachio **V GF**

SECOND (CHOICE OF)

-  Seasonal Ingredient Salad
butternut squash, cauliflower, brussels sprout, cannellini bean, organic kale, toasted mulberry, pomegranate, horseradish vinaigrette **V GF**
ADD: *tofu* +4 / *chicken* +5 / *shrimp** +7 / *grass-fed steak** +8 / *salmon** +10
-  Butternut Squash Farro Risotto
roasted brussels sprout, fennel, golden beet, mushroom, arugula, cashew, dashi broth **V**
-  Butternut Squash Pizza
caramelized onion, roasted garlic, organic kale, house-made vegan almond ricotta, dried cranberry, sage **V**
- Grilled Chicken Avocado Wrap
organic tomato, cucumber, hummus, fresh mozzarella, lemon oregano vinaigrette, house-made pita

-  Seasonal Highlight | **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.
++ tax & gratuity not included



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DINNER


BEVERAGE (CHOICE OF)

6oz Pinot Grigio *Tangent (Edna Valley, CA) Proprietary Label* s

6oz Cannonau *Alta Vita (Sardinia, Italy) Proprietary Label* s

 Passion Fruit Limeade

FIRST (CHOICE OF)

 Butternut Squash Soup
butternut squash, sage v GF

 Roasted Brussels Sprouts
mushroom, miso sesame vinaigrette, chili thread v GF

Edamame Guacamole


avocado, cilantro pesto, pumpkin seed, aleppo chili & house-made pita chips v

SECOND (CHOICE OF)

Ancient Grains Bowl

miso sesame glazed sweet potato, turmeric, charred onion, snap pea, grilled portobello, avocado, hemp seed, cilantro pumpkin seed pesto v

ADD: *tofu / chicken / shrimp* / grass-fed steak* / salmon**

 Butternut Squash Farro Risotto
roasted brussels sprout, fennel, golden beet, mushroom, arugula, cashew, dashi broth v

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

Lasagna Bolognese

fennel chicken sausage, mushroom, organic spinach, ricotta, basil GF


Grilled Sustainable Salmon*

farro, quinoa, seasonal vegetables, cilantro pumpkin seed pesto

DESSERT (CHOICE OF)

Cookies & Ice Cream *chocolate chip cookies served with vanilla ice cream* v GF

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

 Squash Pie *graham crust, coconut whipped cream* v GF

 Seasonal Highlight | v Vegan v GF Vegetarian GF Gluten Friendly s Sustainable

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**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

