

April 25 - May 2  
Executive Chef: Seth Barton  
\$42++ per person

# TRUE FOOD KITCHEN

## LONG ISLAND RESTAURANT WEEK

### DINNER

#### BEVERAGE (CHOICE OF)

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

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

#### FIRST (CHOICE OF)

 Creamy Tomato Soup  
*organic tomato, fennel, coconut cream, scallion* v GF

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

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

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

#### SECOND (CHOICE OF)

Chopped Salad (*with choice of Never-Ever Chicken or 100% Grass-Fed Steak\**)  
*medjool date, dried cranberry, jicama, organic apple, manchego, farro, marcona almond, champagne vinaigrette* VEG

Korean Noodle Bowl (*with choice of Never-Ever Chicken or 100% Grass-Fed Steak\**)  
*sweet potato glass noodle, pickled shiitake, organic spinach, carrot, bean sprout, toasted sesame* v GF

 Spinach & Mushroom Pizza  
*organic spinach, roasted mushroom, garlic purée, caramelized onion, house-made vegan almond ricotta, aleppo chili* v

Lasagna Bolognese  
*fennel chicken sausage, mushroom, organic spinach, ricotta, herbs* GF

Grass-fed Steak or Shrimp Tacos\*  
*smashed avocado, cilantro chimichurri, pickled red onion* GF

#### DESSERT (CHOICE OF)

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

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

 Seasonal Highlight | v Vegan vEG Vegetarian GF Gluten Friendly 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




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# TRUE FOOD KITCHEN

## LONG ISLAND RESTAURANT WEEK

### LUNCH

#### FIRST (CHOICE OF)

 Creamy Tomato Soup  
*organic tomato, fennel, coconut cream, scallion* v GF

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

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

#### SECOND (CHOICE OF)

Chopped Salad  
*medjool date, dried cranberry, jicama, organic apple, manchego, farro, marcona almond, champagne vinaigrette* VEG

 Spinach & Mushroom Pizza  
*organic spinach, roasted mushroom, garlic purée, caramelized onion, house-made vegan almond ricotta, aleppo chili* v

Teriyaki Quinoa Bowl  
*broccoli, rainbow carrot, bok choy, green bean, snap pea, mushroom, brown rice, avocado, toasted sesame* v GF

Turkey Burger  
*smashed avocado, organic tomato, butter lettuce, smoked gouda, jalapeño remoulade, flaxseed bun*

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