

January 11-20, 2019
Executive Chef: Josh Williams
\$25++ per person
Lunch Menu



TRUE FOOD KITCHEN

Bethesda Magazine Restaurant Week

BEVERAGE *(Choice of)*

Original Ginger "O.G." *lime, honey, bubbly water*
Sparkling Antioxidant Tea *organic iced green tea, pomegranate, lemon*
Pomegranate Chia Limeade

FIRST *(Choice of)*

Daily Market Soup *chef's selection*
Roasted Brussels Sprouts *asian mushroom, miso sesame vinaigrette, chili thread* **V GF**
Organic Tuscan Kale *lemon, garlic, grana padano, breadcrumb* **VEG**

SECOND *(Choice of)*

Ancient Grains *(Choice of: Tofu, Chicken, Shrimp* or Grass-fed Steak*)*
miso glazed sweet potato, turmeric, charred onion, snow pea, grilled portobello, avocado, hemp seed
Teriyaki Quinoa *(Choice of: Tofu, Chicken, Shrimp* or Grass-fed Steak*)* *broccoli, heirloom carrot, bok choy, mushroom, brown rice, avocado, toasted sesame*
Turkey Burger *smashed avocado, tomato, butter lettuce, smoked gouda, jalapeño remoulade, flax seed bun*

++ not including tax & gratuity

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.

* 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.

