



March 4 - 15, 2024
Executive Chef: Elliot Williams
\$50 per person

TRUE FOOD KITCHEN

KING OF PRUSSIA RESTAURANT WEEK DINNER

BEVERAGE (CHOICE OF)

Kale Aid ...v gf

organic kale, ginger, apple, celery, cucumber, lemon

Bright Eyes ...v gf

pineapple, carrot, og apple, ginger, turmeric, beet, lemon

What's Up Doc?! Zero-Proof Cocktail

clean & co. tequila, carrot, orange, jalapeño, mint

Tangent Pinot Grigio P S (Edna Valley, CA)

FIRST (CHOICE OF)

Roasted Brussels Sprouts ...v gf

roasted mushroom, marinated pepper, ginger soy glaze, lime

Seasonal Harvest Salad ...v gf

roasted organic butternut squash, cauliflower, sweet potato, brussels sprouts, cannellini bean, horseradish vinaigrette, pomegranate seeds, mulberry

Creamy Tomato Soup ...veg

topped with whipped parmesan and toasted sourdough breadcrumbs

SECOND (CHOICE OF)

Ancient Grains Bowl ...v (*choice of chicken, shrimp, or tofu*)

miso sesame glazed sweet potato, charred onion, snap pea, portobello, avocado, organic grains, cilantro & pumpkin seed pesto, hemp seed, turmeric

Burrito Bowl ...gf (*choice of chicken, shrimp, or tofu*)

anasazi bean, avocado, organic quinoa brown rice, cotija, peruvian pepper sauce, charred scallion salsa verde

Wild Caught Tuna Poke* ...gf

organic black rice, avocado, roasted mushroom, cucumber, jalapeño, edamame, citrus ponzu, Chef Matt's Magical Dust

Korean Noodle Bowl ...v gf (*choice of chicken, shrimp, or tofu*)

glass noodle, pickled shiitake, organic spinach, carrot, bean sprouts, Chef Matt's Magical Dust

THIRD (CHOICE OF)

Carrot Cake ...veg

ricotta frosting, vegan vanilla ice cream, toasted walnut

Flourless Chocolate Cake ...veg gf

vegan vanilla ice cream, caramel, almond, cacao nib

Root Beer Float ...v gf

OLIPOP root beer, vegan vanilla ice cream

v Seasonal Highlight | **v** Vegan **veg** Vegetarian **gf** Gluten-Friendly
P Proprietary Label S Sustainable

Some ingredients are not included in the menu descriptions & our kitchen is not gluten free; please notify your server of any food allergies or dietary restrictions.

*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.