

March 4 - 15, 2024  
Executive Chef: Elliot Williams  
\$25 per person

# TRUE FOOD KITCHEN

## KING OF PRUSSIA RESTAURANT WEEK LUNCH

### BEVERAGE (CHOICE OF)

#### **Pink Lemonade**

dragon fruit, lemon

#### **Pomegranate Spritzer**

house-filtered sparkling water mixed with fresh squeezed pomegranate juice

### FIRST (CHOICE OF)

#### **Edamame Guacamole ...v gf**

avocado, cilantro, lime, Chef Matt's Magical Dust, house-made baked tortilla chips

#### **Creamy Tomato Soup ...veg**

topped with whipped parmesan and toasted sourdough breadcrumbs

### SECOND (CHOICE OF)

#### **Smoked Gouda Turkey Burger**

avocado, organic tomato, butter lettuce, jalapeño remoulade

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

sweet potato glass noodle, pickled shiitake, organic spinach, carrot, bean sprout, Chef Matt's Magical Dust

#### **TFK Original Chicken Sandwich**

grilled chicken breast, house-made bbq sauce, kale-jicama slaw, pickled jalapeño



**v** Vegan **veg** Vegetarian **gf** Gluten-Friendly

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.