



March 13 - 24, 2023
Executive Chef: Elliot Williams
\$40++ per person

TRUE FOOD KITCHEN



KING OF PRUSSIA RESTAURANT WEEK

DINNER

FIRST (CHOICE OF)

-  Bone Broth Chicken Noodle Soup
Tuscan Kale Salad
organic kale, lemon, garlic, parmesan, breadcrumb VEG
-  Roasted Brussels Sprouts
miso sesame vinaigrette, roasted mushroom, umami powder VGF

SECOND (CHOICE OF)





-  Pesto Pasta
seared mushroom, roasted acorn squash, marinated pepper, parmesan, cilantro pumpkin seed pesto VEG
- Ancient Grains Bowl with Organic Tofu or Chicken
miso sesame glazed sweet potato, turmeric, charred onion, snap pea, portobello, avocado, hemp seed, cilantro pumpkin seed pesto
CHANGE PROTEIN: *shrimp* +7 / grass-fed steak* +8 / fair trade arctic salmon* +9*
-  Bone Broth Chicken Ramen*
spicy bone broth, roasted mushroom, jammy egg, edamame, jalapeño GF

DESSERT (CHOICE OF)

- Flourless Chocolate Cake *caramel, almond, vanilla ice cream, cacao nib* VEGGF
- Cookies & Ice Cream *chocolate chip cookies served with vanilla ice cream* VGF



2.5% of Restaurant Week Menu sales are donated to
Children's Hospital of Philadelphia - King of Prussia Campus

-  Seasonal Highlight |  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.

++ tax & gratuity not included