

March 13 - 24, 2023
Executive Chef: Elliot Williams
\$20++ per person

TRUE FOOD KITCHEN

KING OF PRUSSIA RESTAURANT WEEK

LUNCH

FIRST (CHOICE OF)



Bone Broth Chicken Noodle Soup

Herb Hummus

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

Chopped Salad

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

SECOND (CHOICE OF)

Grilled Chicken Avocado Wrap

organic tomato, cucumber, hummus, fresh mozzarella, lemon oregano vinaigrette, house-made pita

Teriyaki Quinoa Bowl

broccoli, rainbow carrot, bok choy, green bean, snap pea, pickled shiitake, brown rice, avocado, umami powder **V GF**

Grilled Chicken & Mozzarella Panini

organic DiNapoli tomato sauce, broccolini, mozzarella, herbs, chili flake, crispy house-made pita



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



Seasonal Highlight | **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.

++ tax & gratuity not included