

September 26 - October 3
Executive Chef: Joe Sneed
\$20++ per person

TRUE FOOD KITCHEN

SAN DIEGO RESTAURANT WEEK


LUNCH

FIRST (CHOICE OF)

-  Butternut Squash Soup
butternut squash, sage v GF
-  Roasted Brussels Sprouts
mushroom, miso sesame vinaigrette, chili thread v GF
- Charred Cauliflower
harissa tahini, medjool date, dill, mint, pistachio v GF

SECOND (CHOICE OF)

-  Seasonal Ingredient Salad
butternut squash, cauliflower, brussels sprout, cannellini bean, organic kale, toasted mulberry, pomegranate, horseradish vinaigrette v GF
ADD: *tofu* +4 / *chicken* +5 / *shrimp** +8 / *grass-fed steak** +9 / *salmon** +11
-  Butternut Squash Farro Risotto
roasted brussels sprout, fennel, golden beet, mushroom, arugula, cashew, dashi broth v
-  Butternut Squash Pizza
caramelized onion, roasted garlic, organic kale, house-made vegan almond ricotta, dried cranberry, sage v
- Grilled Chicken Avocado Wrap
organic tomato, cucumber, hummus, fresh mozzarella, lemon oregano vinaigrette, house-made pita

-  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