

THE ESSENTIALS



FOR THE TABLE choice of up to two

Loaded Fingerlings **VEG GF**
hatch chili ranch, chili garlic crunch, cotija, Matt's magic dust

Sourdough Street Corn Flatbread **VEG**
roasted corn, yogurt crema, cotija, cilantro, aleppo pepper

Tuscan Kale Salad **VEG**
organic kale, lemon, garlic, parmesan, breadcrumbs

ENTRÉE choice of

Kale Caesar Salad* **VEG**
snap peas, garlic croutons, avocado, parmesan

Citrus Salmon Salad* **GF**
orange glazed sustainable salmon, toasted walnuts and almonds, feta, grapefruit, citrus vinaigrette, organic mixed greens

Teriyaki Remix Bowl **V GF**
regenerative black rice, zucchini, snap peas, pineapple, red onions, pickled carrots, asian herbs

Ancient Grain Bowl **V**
miso sesame glazed sweet potato, charred onions, snap peas, portobello, avocado, organic grains, pistachio pesto, hemp seeds, turmeric

The O.G. Grass-Fed Burger*
Verde Farms organic 100% grass-fed beef, mushroom, caramelized onions, organic arugula, parmesan, umami sauce
vegan option available – ask your event manager for details

TFK Original Chicken Sandwich
grilled antibiotic-free chicken, kale slaw, pickled jalapeño, house-made bbq sauce

V Vegan **VEG** Vegetarian **GF** Gluten Friendly

Some ingredients are not included in the menu descriptions and our kitchen is not gluten-free; please notify your event manager or 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.