

# 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

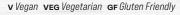
miso sesame glazed sweet potato, charred onions, snap peas, portobello, avocado, organic grains, pistachio pesto, hemp seeds, turmeric

#### 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 bbg sauce



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.

