

HARVEST KITCHEN

Two Course Dinner Menu

\$22.95 (+ tax & gratuity)

Appetizers

Vegetarian Dumplings

Wild mushrooms, smoked tofu, ginger, garlic, scallions, Asian dipping sauce

Crispy Eggplant (NG)

Fresh herb tempura crusted eggplant with tahini dressing

Mains

Green Curry Bowl

Coconut green curry, Thai basil, lemongrass, coriander, bell peppers, zucchini, eggplant, red onions, long grain brown rice (*with choice of protein**)

Southern North American Bowl (SNA)

Long-grain brown rice, refried beans, pico de gallo, aged cheddar, lime, cilantro, salsa verde, guacamole, sour cream (*with choice of protein**)

Black & Green Kale

Lightly sautéed green and black kale, with grilled butternut squash, crispy onions, Borgonzola, raisins, walnuts, & pomegranate dressing (*with choice of protein**)

Kale Caesar

HK vegan Caesar dressing, with black and green kale, organic Red Fife croutons, naturally cured bacon bits and parmesan cheese. Veggie? (sub smoked tofu) (*with choice of protein**)

Grilled Chicken & Avocado Salad

Marinated grilled chicken breast, mixed greens, shoots, sprouts, toasted sunflower seeds, avocado, goat cheese, ginger balsamic dressing (*with choice of protein**)

Bean Beet & Barley Warm Salad (V/NG)

White navy beans, barley and quinoa sautéed with caramelized onion, roasted red peppers, fresh herbs, and toasted almonds tossed in our tahini dressing (*with choice of protein**)

***Includes Chicken and Tofu. Shrimp and Steak add \$2.00*

Desserts

Harvest Kitchen Chocolate Pudding

Harvest Kitchen Carrot Cake