



HARVEST KITCHEN

GASTROTRUCK MENU

HARVEST BOWLS

thai curry [v] [gf] 10

seasonal vegetables lightly sautéed in coconut oil, lime + lemongrass coconut curry, cilantro, scallion, brown rice, toasted cashews

paleo bowl [gf] [p] 11

sweet potato hash, lemon kale, seasonal veggies lightly sautéed in coconut oil, fire-roasted tomato salsa, avocado

baja bowl [v] [gf] 10

zucchini + pepper + onion sauté, spiced black beans, apple + carrot + cabbage slaw, spicy harvest cashew ranch, fire-roasted salsa, brown rice, avocado

BOWL ADD ONS

grilled chicken salt+pepper 4

1/3 beef burger grass.fed 4

local egg fried over.easy 2

bacon applewood.smoked 2.25

BETWEEN BREAD

the H.K.B. 10

Harvest Kitchen Burger = grass.fed beef, aged cheddar, tomato marmalade, grilled onion, crispy fried kale, toasted brioche bun

turnip the beet burger [v] [gf] 10

David's original beet burger, house pickled vegetables, vegan herb dressing, rustic local lettuce, toasted locally made gluten-free sourdough bread

roasted broccoli 8.50

grilled cheese sandwich

aged cheddar + feta cheese, roasted garlic spread, Sadie Rose multigrain bread

SALADS & FRIES

seasonal salad [gf] 5/9

chef's seasonal selection, ask our hostess for details

sweet potato fries [v] [gf] 4.50

sea salt + black pepper + herb sauce

[v] vegan - no animal ingredients [gf] gluten-free - no wheat or glutinous ingredients

Nearly all produce sourced from local, organic farms. Visit harvestkitchen.com to view our sources.