



# HARVEST KITCHEN

## GASTROTRUCK MENU

### HARVEST BOWLS

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#### **thai curry** [v] [gf]

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

#### **paleo bowl** [gf] [p]

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

#### **baja bowl** [v] [gf]

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

### BOWL ADD ONS

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**grilled chicken** salt+pepper

**1/3 beef burger** grass.fed

**local egg** fried over.easy

**bacon** applewood.smoked

### BETWEEN BREAD

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#### *the H.K.B.*

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

#### **turnip the beet burger** [v] [gf]

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

#### **roasted broccoli**

#### **grilled cheese sandwich**

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

### SALADS & FRIES

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#### **seasonal salad** [gf]

chef's seasonal selection, ask our hostess for details

#### **sweet potato fries** [v] [gf]

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](http://harvestkitchen.com) to view our sources.