


April 19 - May 2
Executive Chef: Noe Moreno
\$20++ per person

TRUE FOOD KITCHEN

NEWPORT RESTAURANT WEEK

BRUNCH MENU

FIRST (CHOICE OF)

 Creamy Tomato Soup
organic tomato, fennel, coconut cream, scallion v GF


Herb Hummus
cucumber, organic tomato, onion, olive, feta, lemon oregano vinaigrette & house-made pita VEG

Edamame Guacamole
avocado, cilantro pesto, pumpkin seed, aleppo chili & house-made pita chips v

SECOND (CHOICE OF)

Smashed Avocado Toast*
organic sunny side up eggs, smoked gouda, sesame, grilled whole wheat VEG

Banana Pancakes
quinoa, greek yogurt, maple syrup VEG GF

 Garden Scramble*
grilled asparagus, onion, poblano pepper, smoked gouda, parmesan, sweet potato VEG GF

Egg & Chicken Sausage Sandwich*
mancheho, organic tomato, smashed avocado & sweet potato hash

 Seasonal Highlight | v Vegan VEG Vegetarian GF Gluten Friendly s Sustainable

While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen.
Some ingredients may not be included in the menu description; please notify your server of any food allergies.

*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.

++ tax & gratuity not included