


April 19 - May 2
Executive Chef: Noe Moreno
\$25++ per person

TRUE FOOD KITCHEN

NEWPORT RESTAURANT WEEK

LUNCH 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)

Chopped Salad
medjool date, dried cranberry, jicama, organic apple, manchego, farro, marcona almond, champagne vinaigrette VEG

 Spinach & Mushroom Pizza
organic spinach, roasted mushroom, garlic purée, caramelized onion, house-made vegan almond ricotta, aleppo chili v

Teriyaki Quinoa Bowl
broccoli, rainbow carrot, bok choy, green bean, snap pea, mushroom, brown rice, avocado, toasted sesame v GF

Turkey Burger
smashed avocado, organic tomato, butter lettuce, smoked gouda, jalapeño remoulade, flaxseed bun

 Seasonal Highlight | v Vegan VEG Vegetarian GF Gluten Friendly

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.

++ tax & gratuity not included