



HARVEST KITCHEN DAY

For the Table

- Harvest Guacamole 12** GF V
Fresh corn tortilla chips *Add Fresh Veggies for \$3*
- Crispy Calamari 12**
Chipotle mayo dip, harvest honey glaze dip
- Grilled Whole Wheat-Molasses Flat Breads 13**
•Gorgonzola, prosciutto, fig jam, arugula•
•Shroom, robiola cheese, truffle oil•

The Beginning

- Creamy Corn Chowder 10** GF
Silky poblanos, chervil, chive oil
- Caramelized Cauliflower 9**
Honey, lime, cilantro
- Pow Pow Brussels Sprouts 10** V
Sweet-n-spicy, peanuts, soy sauce
- Warm Spinach & Artichoke Dip 12**
Grilled whole wheat molasses flat bread
- Bacon Wrapped Dates 13**
Almonds, endive salad, blue cheese
- Kale and Veggie Pot-Stickers 11**
Caramelized sesame seeds, dipping sauce
- Miso Glazed Eggplant 11**

Bowls & Salads

- add: Angus Steak 5 | Faroe Island Salmon 5*
- Shrimp 5 | Organic Tofu 4 | Organic Chicken 4*
- Market Chopped Salad 17** GF
Crunchy lettuce, carrots, radish, red onion, cucumber, tomato, avocado, shaved parmesan, lemon-herb vinaigrette
- Veggie Rice Bowl 17** V
Cabbage, yellow squash, zucchini, broccoli, carrots, radish, scallion, ginger soy
- Kimchi Fried Rice 17** GF
Egg, broccoli, peas, onion, scallions, mushrooms, cabbage, carrots, radish, soy sauce
- Beet Salad 17** GF
Goat cheese, spinach, pistachios, balsamic vinaigrette
- Modern Greek Salad 17**
Little gem crunchy lettuce, cress, sheep's milk feta, persian cucumbers, za'atar chickpeas, kalamata olives, red onion, dill, tomato, greek dressing
- Brussels Sprout Caesar Salad 17**
Romaine lettuce, parmesan cheese, croutons, caesar dressing
ADD Bacon Crumble +\$2
- Endive & Baby Arugula Salad 17** GF
Walnuts, bleu cheese, cranberries, sherry-walnut vinaigrette
- Warm Quinoa Salad 17** GF
Butternut squash, cranberries, pumpkin seeds, red onion, spinach, honey balsamic dressing

AGK Tacos (3) or Bowls

- Bowl Only served over mixed greens or rice & beans Add guacamole \$3*
- Slow Roasted Pork Tacos 17**
Tomatillo & avocado salsa

- Wild Mushroom Tacos 17**
Queso fresco, salsa verde
- Spicy Seared Red Snapper Tacos 19**
Napa slaw, salsa verde, lime crema, chipotle aioli

Just Because

- Hand-Cut Fries** House sauce 7 GF V
- Mixed Green Salad 7** GF V
- Seasonal Griddled Veggies 7**
- Rice & Beans 5**
- Bacon 5**

Breakfast Items

Ricotta Pancakes

- Seasonal 14**
Three pancakes, fresh seasonal fruits, local maple syrup
- Chocolate 15**
Three pancakes, belgian chocolate chunks

French Toast

- Fresh Berries 15**
Homemade cinnamon bread, local maple syrup
- Caramelized Banana 16**
Homemade cinnamon bread, caramel sauce
- Tostada Colada 16**
French Toast, Pineapple, Coconut, Anise

Eggs & Co.

- Custom Frittata 17**
Choose 3: Bacon | Turkey Sausage | Cheddar | Spinach | Broccoli Caramelized Onions | Bell Peppers
- Farm Eggs & Bacon or Turkey 17**
Mixed greens, fries
- Avocado Toast 16**
Rustic bread, fried eggs, pickled onions
- Huevos Rancheros 18**
Fried tortilla, black beans, fried eggs, queso fresco, pico de gallo, salsa verde, crema
- Eggs Benedict Florentine 17**
English muffin, poached eggs, spinach, hollandaise sauce
- Bacon Benedict 18**
English Muffin, Triple cut/double smoked bacon, poached eggs, hollandaise sauce
- Smoked Salmon Benedict 19**
English muffin, smoked salmon, poached eggs, hollandaise sauce
- Steak & Eggs 19**
Hanger steak, 2 eggs any style, fries.

Burgers or 'wiches

A Local Blend of Certified Black Angus Brisket, Chuck, & Short Rib
Served on a Hawaiian Bun or whole wheat, or over salad with no fries. Sub Gluten free roll (+\$2) Sub Grass Fed or Beyond Burger (+2)

All served with Fries | Substitute a Salad (+\$1)

- HK Classic Burger 17**
Guacamole, lettuce, tomato, caramelized onions, pickles, HK classic sauce
- Bacon Cheddar Guac Burger 18.5**
Guacamole, lettuce, tomato, caramelized onions, pickles, HK classic sauce, bacon, cheddar
- Veggie Black Bean Burger 18**
Guacamole, greens, tomato, pickles, caramelized onions, cucumber
- Turkey Swiss Burger 17**
Lettuce, tomato, caramelized onions, pickles, HK classic sauce
- HK Classic Griddled Chicken 17**
Guacamole, lettuce, tomato, caramelized onions, pickles, HK classic sauce
- Tuna Steak & Kimchi 19**
Chipotle mayo, pickled jalapeños, cilantro, pickled onion, pickle, lettuce, tomato
- Bleu & Shroom Burger 19**
Mushrooms, garlic aioli
- Kitchen Scratch Crispy Chicken 18**
Guacamole, lettuce, tomato, caramelized onions, pickles, HK classic sauce
- Harvest Beyond Burger 19**
Guacamole, lettuce, tomato, caramelized onions, pickles, HK classic sauce
- NYC'S BEST CUBANO 19**
Roast pork, black forest ham, swiss cheese, pickles, mustard

ADD ONS

- bacon \$2
- bleu \$2
- swiss \$2
- cheddar \$2
- guacamole \$2
- sautéed mushrooms \$2
- extra HK sauce \$1
- spicy house sauce \$1
- jalapeños \$1

The Mains

- Organic Lemon-Thyme Brick Chicken 22** GF
Corn & zucchini succotash, basil, roman gnocchi square
- Truffle Gnocchi 22**
Charred potato pasta, black truffle cream, parmesan
- Faroe Islands Salmon 23** GF
Ginger confit, stir-fried vegetables, sherry-honey glaze

GF We make every effort to make our GF, please understand that there is flour in the air and in our kitchen.