### For the Table

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Harvest Guacamole 11</td>
<td>Fresh corn tortilla chips Add Fresh Veggies for $3</td>
</tr>
<tr>
<td>Crispy Calamari 12</td>
<td>Chipotle mayo dip, harvest honey glaze dip</td>
</tr>
<tr>
<td>Grilled Whole Wheat-Molasses Flat Breads 13</td>
<td>Grilled whole wheat molasses flat bread</td>
</tr>
<tr>
<td>Shallots, fresh mint, lemon, &amp; honey vinaigrette</td>
<td>Refreshing herbaceous dressing for salads and entrees</td>
</tr>
</tbody>
</table>

### The Beginning

- Caramelized Cauliflower
  - Honey, lime, cilantro
- Pow Pow Brussels Sprouts 10
  - Sweet-n-spicy, peanuts, soy sauce
  - Gluten Free

### Bowls & Salads

**GF** = gluten-free

- **Bowls & Salads**
  - add: Angus Steak 4 | Faroe Island Salmon 4 | Shrimp 4 | Organic Tofu 3 | Organic Chicken 3

### Market Chopped Salad 16

- Crunchy lettuce, carrots, radish, red onion, cucumber, tomato, avocado, shaved parmesan, lemon-herb vinaigrette

### Veggie Rice Bowl 16

- Cabbage, yellow squash, zucchini, broccoli, carrots, radish, scallion, ginger soy

### Kimchi Fried Rice 16

- Egg, broccoli, peas, onion, scallions, mushrooms, carrots, radish, soy sauce

### Organic Soba Noodles Salad 16

- Baby spinach, julienne carrots, sweet bell peppers, mushrooms, sesame seeds, lots-of-ginger dressing

### Modern Greek Salad 16

- 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 16

- Romaine lettuce, parmesan cheese, croutons, caesar dressing ADD Bacon Crumble +$2

### Arugula, Watermelon & Feta Salad 16

- Shalots, fresh mint, lemon, & honey vinaigrette

### AGK Tacos (3) or Bowls

- **Bowls 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

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**For Business: COVID-19 Crisis**

- A 4% surcharge has been added to all guest checks.
- To help offset restrictions on our business resulting from the COVID-19 crisis, a 4% surcharge has been added to all guest checks. If you would like this removed, please let us know.

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### Ricotta Pancakes

- **Seasonal 14**
  - Three pancakes, fresh seasonal fruits, local maple syrup

### Chocolate 14

- Three pancakes, belgian chocolate chunks

### French Toast

- **Fresh Berries 14**
  - Homemade cinnamon bread, local maple syrup

### Caramelized Banana 15

- Homemade cinnamon bread, caramel sauce

### Eggs & Co.

- **Custom Frittata 16**
  - Choose 3: Bacon | Turkey | Cheddar | Spinach | Broccoli

### Caramelized Onions | Bell Peppers

### Farm Eggs & Bacon or Turkey 16

- Mixed greens, fries

### Eggs Benedict Florentine 17

- English muffin, smoked salmon, poached eggs, hollandaise sauce

### Bacon Benedict 17

- English muffin, triple cut/double smoked bacon, poached eggs, hollandaise sauce

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### Burgers or ‘wiches

- A Local Blend Of Certified Black Angus Brisket, Chuck, & Short Rib
- Served on a Hawaiian Bun or whole wheat, or over rice 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 16

- Lettuce, tomato, caramelized onions, pickles, HK classic sauce, guacamole

#### Bacon Cheddar Guac Burger 18

- Lettuce, tomato, caramelized onions, pickles, HK classic sauce, bacon, cheddar, guacamole

#### Veggie Black Bean Burger 17.5

- greens, tomato, pickles, caramelized onions, guacamole, cucumber

#### Turkey Swiss Burger 16

- Lettuce, tomato, caramelized onions, pickles, HK classic sauce

#### HK Classic Grilled Chicken 16

- Lettuce, tomato, caramelized onions, pickles, HK classic sauce, guacamole

#### Tuna Steak & Kimchi 19

- Chipotle mayo, pickled jalapeños, cilantro, pickled onion, pickle, lettuce, tomato

#### Bleu & Shroom Burger 18

- mushrooms, garlic aioli

#### Kitchen Scratch Crispy Chicken 17

- Lettuce, tomato, caramelized onions, pickles, HK classic sauce, avocado

#### Harvest Beyond Burger 18

- Lettuce, tomato, caramelized onions, pickles, HK classic sauce, guacamole

#### NYC’S BEST CUBANO 18

- Roast pork, black forest ham, sweet cheese, pickles, mustard

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### ADD ONS

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

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### The Mains

- **Organic Lemon-Thyme Brick Chicken 21**
  - Corn & zucchini succotash, basil, roman gnocchi square

- **Maine-Style Lobster Roll 24**
  - Buttered bun, crème fraiche, herbs, old bay fries

- **Faroe Islands Salmon 22**
  - Ginger confit, stir-fried vegetables, sherry-honey glaze

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### Just Because

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

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

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