The Mains

Organic Lemon-Thyme Brick Chicken 23
Corn & zucchini succotash, basil, roman gnocchi square

Pasta - Local Organic 21
Fresh tomato sauce, fresh parm, add proteins from bowls and salad section

Truffle Gnocchi 23
Charred potato pasta, black truffle cream, parmesan

Faroe Islands Salmon 26
Ginger con/f_it, stir-fried vegetables, sherry-honey glaze

Grilled Shrimp 26
Lemon butter, summer veggies, rice

Maine-Style Lobster Roll 29
Buttered bun, crème fraiche, herbs, old bay fries

Steak Frites 29
Béarnaise sauce, house steak sauce

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

Bacon Cheddar Guac Burger 19
Lettuce, tomato, caramelized onions; pickles, HK classic sauce, bacon, cheddar, guacamole

Veggie Black Bean Burger 18
Greens, tomato, pickles, caramelized onions, guacamole, cucumber

Turkey Swiss Burger 17
Lettuce, tomato, caramelized onions, pickles, HK classic sauce

HK Classic Griddled Chicken 17
Lettuce, tomato, caramelized onions, pickles, HK classic sauce, guacamole

Tuna Steak & Kimchi 20
Chipotle mayo, pickled jalapeños, cilantro, pickled onion, pickle, lettuce, tomato

Bleu & Shroom Burger 19
Mushrooms, garlic aioli

Kitchen Scratch Crispy Chicken 18
Lettuce, tomato, caramelized onions, pickles, HK classic sauce, avocado

Harvest Beyond Burger 19
Lettuce, tomato, caramelized onions, pickles, HK classic sauce, guacamole

NYC’S Best Cubano 19
Roast pork, black forest ham, swiss cheese, pickles, mustard

ADD ONS

bacon $2
sauteed mushrooms $2
swiss $2
extra HK sauce $1
spicy house sauce $1
jalapenos $1
guacamole $2

For the Table

Harvest Guacamole 11
Fresh corn tortilla chips Add Fresh Veggies for $3

Crispy Calamari 13
Chipotle mayo dip, harvest honey glaze dip

Grilled Whole Wheat-Molasses Flat Breads 15
Gorgonzola, prosciutto, fig jam, arugula• Shroom, robiola cheese, truffle oil•

The Beginning

Caramelized Cauliflower Honey, lime, cilantro 9

Pow Pow Brussels Sprouts 11
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 12
Caramelized sesame seeds, dipping sauce

HK Avocado Toast 11
Grilled whole wheat molasses flat bread, guacamole, caramelized onions

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 18
Crunchy lettuce, carrots, radish, red onion, cucumber, tomato, avocado, shaved parmesan, lemon-herb vinaigrette

Veggie Rice Bowl 18
Cabbage, yellow squash, zucchini, broccoli, carrots, radish, scallion, ginger soy

Kimchi Fried Rice 19
Egg, broccoli, peas, onion, scallions, mushrooms cabbage, carrots, radish, soy sauce

Organic Soba Noodles Salad 18
Baby spinach, julienne carrots, sweet bell peppers, mushrooms, sesame seeds, lots-of-ginger dressing

Modern Greek Salad 18
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 18
Romaine lettuce, parmesan cheese, croutons, caesar dressing ADD Bacon Crumble +$2

Arugula, Watermelon & Feta Salad 18
Shallots, fresh mint, lemon, & honey vinaigrette

AGK Tacos (3) or Bowls

Bowl Only served over mixed greens or rice & beans Add guacamole $2

Slow Roasted Pork Tacos 19
Tomatillo & avocado salsa

Wild Mushroom Tacos 19
Queso fresco, salsa verde

Spicy Seared Red Snapper Tacos 21
Napa slaw, salsa verde, lime crema, chipotle aioli

The Beginning

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Just Because

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

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

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.