



HARVEST KITCHEN DAY

For the Table

- Harvest Guacamole 11** 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

- Caramelized Cauliflower** Honey, lime, cilantro **9**
- 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 12**
Almonds, endive salad, blue cheese
- Kale and Veggie Pot-Stickers 11**
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 4 | Faroe Island Salmon 4
Shrimp 4 | Organic Tofu 3 | Organic Chicken 3*
- Market Chopped Salad 16** GF
Crunchy lettuce, carrots, radish, red onion, cucumber, tomato, avocado, shaved parmesan, lemon-herb vinaigrette
- Veggie Rice Bowl 16** V
Cabbage, yellow squash, zucchini, broccoli, carrots, radish, scallion, ginger soy
- Kimchi Fried Rice 16** GF
Egg, broccoli, peas, onion, scallions, mushrooms, cabbage, 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 Ceasar Salad 16**
Romaine lettuce, parmesan cheese, croutons, caesar dressing
ADD Bacon Crumble +\$2
- Arugula, Watermelon & Feta Salad 16**
Shallots, fresh mint, lemon, & honey vinaigrette

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

GF 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.

Breakfast Items

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
- Tostada Colada 16**
French Toast, Pineapple, Coconut, Anise

Eggs & Co.

- Custom Frittata 16**
Choose 3: Bacon | Turkey Sausage | Cheddar | Spinach | Broccoli | Caramelized Onions Bell Peppers
- Farm Eggs & Bacon or Turkey 16**
Mixed greens, fries
- Huevos Rancheros 16**
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 17**
English Muffin, Triple cut/double smoked bacon, poached eggs, hollandaise sauce
- Smoked Salmon Benedict 19**
English muffin, smoked salmon, poached eggs, hollandaise 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 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 Griddled 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, 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 21** GF
Corn & zucchini succotash, basil, roman gnocchi square
- Maine-Style Lobster Roll 24** GF
Buttered bun, crème fraiche, herbs, old bay fries
- Faroe Islands Salmon 22** GF
Ginger confit, stir-fried vegetables, sherry-honey glaze

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**

10% COVID-19 Recovery Charge added to all checks