

## FOR THE TABLE

**Harvest Guacamole 13** V  
 Fresh corn tortilla chips, *Add Fresh Veggies for \$3*  
**Crispy Calamari 13**  
 Chipotle mayo dip, harvest honey glaze dip

## Breads, Spreads & Veggies 1+1 for \$8 or 2+2 for \$13

House-Made Rosemary Focaccia (48 hour ferment) V  
 Fresh Tortilla Chips GF V  
 Fresh Cut Veggies GF V  
 Grilled Whole-Wheat Molasses Flat Bread

**Grilled Whole Wheat-Molasses Flat Breads 16**  
 • Gorgonzola, prosciutto, fig jam and arugula  
 or  
 • Wild mushrooms, robiola cheese, truffle oil V

Roasted Red Pepper Hummus GF V  
 Ricotta, Honey, Thyme, Pepperoncini GF

## THE BEGINNING

**Creamy Corn Chowder 10** GF  
 Silky poblanos, chervil, chive oil  
**Kale and Veggie Pot-Stickers 13** V  
 Caramelized sesame seeds, dipping sauce  
**Thai-Spiced Grilled Shrimp Lettuce Wraps 14** GF  
 Leaf lettuce, julienne carrots, cucumber, cilantro, mint, tamarind sauce  
**Yellowfin Tuna Tartar 19**  
 Ginger, soy, sesame, crispy wontons  
**Pow Pow Brussels Sprouts 12** V  
 Sweet-n-spicy, peanuts, soy sauce  
**Caramelized Cauliflower Honey, lime, cilantro 10** GF  
**Shishito Charred Peppers 12** GF V  
 Charred, olive oil, salt  
**Warm Spinach & Artichoke Dip 14**  
 Flatbread  
**Bacon Wrapped Dates 14** GF  
 Almonds, endive salad, blue cheese  
**Grilled Steak Skewer 16** GF  
 Over mexican creamy corn, spicy mayo

## THE MAINS

**Wild Mushroom Tacos 19**  
 Queso fresco, salsa verde  
**Slow Roasted Pork Tacos 19** GF  
 Tomatillo & avocado salsa  
**Spicy Seared Red Snapper Tacos 22** GF  
 Napa slaw, salsa verde, lime crema, chipotle aioli

**Organic Lemon-Thyme Brick Chicken 24** GF AVAILABLE  
 Corn & zucchini succotash, basil, roman gnocchi square  
**Pasta of the Season MP**  
 Local organic whole grain pasta  
**Truffle Gnocchi 24**  
 Charred potato pasta, black truffle cream, parmesan  
**Grilled Shrimp 27** GF  
 Seafood saffron risotto  
**Faroe Islands Salmon 27** GF  
 Ginger confit, stir-fried vegetables, sherry-honey glaze  
**Roasted Branzino 29** GF  
 Sautéed spring vegetables, caramelized onions, herb butter  
**Pork Tenderloin 27** GF  
 Green lentils, carrots, sweet potato, mustard, port glaze  
**Maine-Style Lobster Roll 29**  
 Buttered bun, crème fraiche, herbs, old bay fries  
**Sirloin Steak Frites 33** GF  
 Tomato chutney, house steak sauce  
**Harvest Paella 30** GF  
 Saffron rice, shrimp, mussels, calamari and chorizo

**Taco Options**  
 Add guacamole \$3  
 Lettuce Wrap Available

## 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  
 Substitute Gluten free roll (+\$2) Sub Grass Fed or Beyond Burger (+2)

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

**HK Classic Burger 18**  
 Guacamole, lettuce, tomato, caramelized onions, pickles, HK classic sauce  
**Bacon Cheddar Guac Burger 19**  
 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 18**  
 Lettuce, tomato, caramelized onions, pickles, HK classic sauce  
**HK Classic Griddled Chicken 18**  
 Guacamole, lettuce, tomato, caramelized onions, pickles, HK classic sauce  
**Tuna Steak & Kimchi 22**  
 Chipotle mayo, pickled jalapeños, cilantro, pickled onion, pickle, lettuce, tomato  
**Bleu & Shroom Burger 19**  
 Mushrooms, garlic aioli  
**Kitchen Scratch Crispy Chicken 19**  
 Guacamole, lettuce, tomato, caramelized onions, pickles, HK classic sauce  
**Harvest Beyond Burger 20**  
 Guacamole, lettuce, tomato, caramelized onions, pickles, HK classic sauce  
**NYC'S BEST CUBANO 21**  
 Roast pork, black forest ham, swiss cheese, pickles, mustard

## BOWLS & SALADS

*add: Angus Steak 7 | Faroe Island Salmon 6  
 Shrimp 5 | Organic Tofu 4 | Organic Chicken 5*

**Market Chopped Salad 18** GF  
 Crunchy lettuce, carrots, radish, red onion, cucumber, tomato, avocado, shaved parmesan, lemon-herb vinaigrette  
**Veggie Rice Bowl 19** V  
 Cabbage, yellow squash, zucchini, broccoli, carrots, radish, scallion, ginger soy  
**Beet Salad 18** GF  
 Goat cheese, spinach, pistachios, balsamic vinaigrette  
**Endive & Baby Arugula Salad 18** GF  
 Walnuts, bleu cheese, cranberry, sherry-walnut vinaigrette  
**Modern Greek Salad 18** GF  
 Little gem crunchy lettuce, cress, sheep's milk feta, persian cucumbers, za'atar chickpeas, kalamata olives, red onion, dill, tomato, greek dressing  
**Kimchi Fried Rice 19** GF  
 Egg, broccoli, peas, onion, scallions, mushrooms, cabbage, carrots, radish, soy sauce  
**Warm Quinoa Salad 19** GF  
 Butternut squash, cranberry, pumpkin seeds, red onion, spinach, honey balsamic dressing  
**Brussels Sprout Caesar Salad 18**  
 Romaine lettuce, parmesan cheese, croutons, caesar dressing *ADD Bacon Crumble +\$2*

## 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

## JUST BECAUSE

**Seasonal Grilled Vegetables 8** GF V  
**Sautéed Broccoli 8** GF V **Hand-Cut Fries** House sauce **8** GF V  
**Rice & Beans 7** | **Mixed Green Salad 8** GF V