



HARVEST KITCHEN

Culture & Cocktails

TRUCK MENU

BLACKBERRY LEMON SALMON [gf] \$18
blackened with blackberry lemon gastrique
served with crispy brussels + yukon gold mash

POMEGRANATE BRAISED SHORT RIB [gf] \$18
California grass-fed short rib, pomegranate demi-glace, fresh thyme,
pom seeds, pistachios served with cheddar herd polenta + crispy brussels

SUMMER STONEFRUIT SALAD [v][gf] \$14
arugula + frisee, champagne vinaigrette, candied pecans, vegan goat cheese

ADD SALMON \$5

TASTE OF SUMMER

SUMMER MELON CEVICHE [v][gf]
nori & lime, gently roasted melon, red onion, avocado, micro cilantro, plantain chip