



URBAN GREEN LA MENU

FALL SEASON: Apricots, Asparagus, Avocados, Basil, Green Beans, Beets, Broccoli, Cabbage, Carrots, Cauliflower, Celery, Chard, Cherries, Citrus: Grapefruits, Kumquats, Lemons, Navel Oranges, Tangelos/ Tangerines, Valencia Oranges, Collards, Corn, Cucumber, Medjool Dates, Eggplant, Figs, Kale, Kohlrabi, Lettuce, Mushroom, Mustard, Nectarines, Okra, Onion, Green Onion, Passion Fruit, Peaches, Asian Pears, Black-eyed Peas, Green Peas, Plums, Potatoes, Raspberries, Spinach, Summer Squash, Strawberries, Tomatoes, Turnips

INGREDIENTS PICKED FRESH FROM: URBAN GREEN LA FARMS – CLOVER MEADOWS, GENESIS SPROUTS, JAIME FARMS & GREER FAMILY FARMS, SANTA MONICA FARMERS' MARKET

Moroccan Chicken Breast Coated in Cumin, Ground Coriander, Ground Ginger, Cinnamon, minced Garlic Cloves, and Extra Virgin Olive Oil, Kosher Salt, and Ground Black Pepper – Contains Meat & Gluten Free

Roasted Pork Loin Center Cut Rubbed in mixture of minced Sage, Rosemary, Garlic Clove, and Extra Virgin Olive Oil – Contains Meat & Gluten Free

Moroccan Couscous Toasted Pearl Couscous, sliced Almonds, diced Dried Currents & Apricots – Vegetarian

Roasted Red Potatoes Infused with Caramelized Onion, Herbs, Red Bell Pepper, Extra Virgin Olive Oil – Vegan & Gluten Free & Dairy Free

Lemon Garlic Broccoli Florets of Broccoli, Lemon Juice, Water, Kosher Salt, and Ground Black Pepper – Vegan & Gluten Free & Dairy Free

Spinach Salad With fresh Strawberries & slices of Mandarin Orange – Vegan & Gluten Free & Dairy Free