



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

Grilled Chicken Breast Topped with Heirloom Cherry
Tomato, Olives, and Feta Cheese – Contains Meat & Gluten Free

White Fish Coated in our house Grainy Creole Mustard, Tarragon,
Thyme, and Sauvignon Blanc Reduction – Contains Meat & Gluten Free

Angel Hair Pasta With chopped Roma Tomato, Basil Chiffonade,
Garlic, sides of Parmesan Cheese – Vegetarian/Vegan

Mashed Potatoes Infused with Caramelized Onion, Herbs – Vegan
& Gluten Free

Green Beans With Garlic, Lemon, and Thyme – Vegan & Gluten Free & Dairy
Free

Baby Greens With Gala Apples & Dried Cranberries – Vegan & Gluten Free &
Dairy Free

FOOD FOR THOUGHT. THOUGHT FOR FOOD.