



## 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

**Wild Caught Srirach Salmon** With side of Cucumber, Mint, and Yogurt Drizzle – Contains Meat & Gluten Free

**BBQ Beef Brisket** Cooked low & slow, Worcestershire Sauce, Hickory BBQ Sauce, Seasoning, Ground Black Pepper – Contains Meat & Gluten Free

**Asparagus Millet Tabbouleh** With chopped Roma Tomato, Basil Chiffonade, Garlic, sides of Parmesan Cheese – Vegan & Gluten Free

**Green Herb Rice** Infused with chopped Bok Choy, Lime Juice, Cilantro, Parsley, Red Onion, and minced Garlic – Vegan & Gluten Free

**Green Beans in Asian Sesame Paste** Extra Virgin Olive Oil, fresh Lime Juice, Sesame Paste, Soy Sauce, Mirin, and Rice Vinegar – Vegan & Gluten Free

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