



Seattle Restaurant Week Menu April 19-May 2

Gluten-free, dairy-free, egg-free, soy-free, peanut-free, tree nut-free, fish-free, shellfish-free, crustacean-free, sesame-free, corn-free, potato-free, mustard-free, celery-free, no xanthan/guar gums, no sunflower, no flax

\$20+tax/serving includes your choice of chicken or gigantes Mezzo Bowl + Side of Pita + donation to the SRW community giving campaign*

Mezze Salad or Grain Bowl:

Organic chicken or Gigantes (giant white beans) and greens or pearled sorghum, with assorted organic vegetables and pickled Kirsop Farm radishes, Toun (garlic sauce), hummus, coconut yogurt tzatziki, lemon dill dressing

Chicken: organic chicken, World Spice ras el hanout, The Kitchen Imp berbere spice blend, Farias Farms organic onion, Vashon garlic, organic extra virgin olive oil, sea salt

Gigantes: organic gigantes, World Spice ras el hanout, Kitchen Imp berbere spice blend, Farias Farms organic onion, Vashon garlic, organic extra virgin olive oil, sea salt

Pearled Sorghum: organic pearled sorghum grains, mushroom broth

Mixed Greens: organic spring greens, organic romaine

Pita: organic sorghum flour, organic millet flour, organic tapioca starch, organic psyllium, organic extra virgin olive oil, yeast, sea salt

Toun (Garlic Sauce): Vashon garlic, organic lemon juice, organic extra virgin olive oil, salt

Coconut Yogurt Tzatziki: organic coconut yogurt, organic lemon, organic extra virgin olive oil, Vashon garlic, organic dill, salt

Hummus: organic chickpeas, Vashon garlic, organic lemon, organic extra virgin olive oil, organic ceci butter, salt, organic cumin

Lemon Dill Dressing: organic lemon, organic dill, organic extra virgin olive oil, organic white wine vinegar, salt, pepper

***Community Giving**

A portion of the proceeds from your SRW purchase will directly support Good Food Kitchens, a charitable division of the Good Business Network of WA that provides meals for those in need.