

Ready to order?
Call us: (631) 771-0910



Honest Plate

CHEF DAVID BURKE

Week of January 24th, 2022

DAVID BURKE SIDE

\$10.00

BACON & POTATO SOUP

Applewood Bacon, Roasted Russet Potato, Rosemary, Heavy Cream & Sea Salt
Cook Time : Place in medium saucepan over medium high flame for 8-10 minutes
Cal:332 Protein:12.8g Fat:23g Carb:16.1g

DAVID BURKE ENTREE

\$18.00

GRILLED FAROE ISLAND SALMON

Cast Iron Grilled Faroe Island Salmon, Sage, Sea Salt over Roasted Brussel Sprouts & Marble Potatoes
Cook Time: Remove Lid, place container in 350 oven for 8-10 minutes
Cal:258 Protein:25.1g Fat:11.9g Carb:15.1g

Our hearty, healthy(ish) meal options created by Chef David Burke exclusively for Honest Plate are 100% organic and rooted in locally curated ingredients, many grown in our recently erected greenhouse located on Honest Plate's Riverhead campus. These meals follow our Honest Plate planet aware philosophy, served in our fully recyclable, zero waste glass containers. Items from both our weekly menu and this menu can be combined and added to your order!