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## **True Food Kitchen Announces Opening Date of New King of Prussia Restaurant** *Famed health-driven, seasonal restaurant brand to open at King of Prussia Mall on July 19*

**KING OF PRUSSIA, PA (June 14, 2017)** – True Food Kitchen, famed restaurant brand from Fox Restaurant Concepts founder Sam Fox and integrative medicine expert and author Dr. Andrew Weil, is set to open on July 19 in King of Prussia, Pa. Located just outside the King of Prussia Mall at 239 Mall Blvd., the 7,000-square-foot health-driven restaurant will make its Pennsylvania debut with its signature summer menu featuring seasonally-driven dishes and cocktails.

Inspired by the principles of Dr. Andrew Weil's anti-inflammatory diet, True Food Kitchen merges nutrient-rich ingredients with a flavor-forward menu that rotates regularly to let guests experience great-tasting ingredients at the peak of their freshness and flavor. Signature dishes on the new summer menu will include the *Heirloom Tomato Pizza* with grilled artichoke, roasted garlic, vegan almond ricotta and black truffles, *Pan Roasted Chicken* with corn, green garbanzo, Fresno chili, feta, cilantro and a pumpkin seed pesto in addition to flavorful and healthful bowls, sandwiches and antioxidant-packed desserts. Behind the scratch bar are fresh-pressed fruit and vegetable juices, seasonal cocktails, wine and a selection of local beers.

True Food Kitchen King of Prussia will feature a large open dining room and an open kitchen, designed to bring guests closer to the brand's culinary craft. Indoors, natural woods and vibrant, locally-inspired artwork add a contemporary touch to the earthy color scheme, natural elements and greenery, including indoor / outdoor garden basins filled with fresh herbs and spices. Eco-friendly materials are utilized throughout the restaurant, such as the hardwood floors, which are made of reclaimed wood and dining chairs made of recycled soda bottles. The King of Prussia location will also feature a private dining room available for small to mid-sized private group gatherings and events. Open daily for lunch, dinner and weekend brunch, the full-service restaurant caters to nearly every food preference with a variety of gluten-free, naturally organic, vegetarian and vegan offerings.

Prior to the July opening, True Food Kitchen will host three week-long job fairs with the goal of hiring 130 talented team members including servers, hosts/hostesses, prep cooks, pastry cooks, line cooks, wok cooks, back servers, dishwashers, pizza cooks and bartenders. Interested candidates are encouraged to attend the fairs on the following dates to apply and interview:

- June 12 – 17 (10 a.m. – 6 p.m.)
- June 19 – 24 (10 a.m. – 6 p.m.)
- June 26 – July 1 (10 a.m. – 6 p.m.)

Those who are unable to attend but interested in applying are encouraged to call 484.751.1954 or visit [www.truefoodkitchen.com/kingofprussia](http://www.truefoodkitchen.com/kingofprussia) for more information.

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#### **About True Food Kitchen**

Entrepreneur and restaurant visionary Sam Fox opened the first True Food Kitchen in Phoenix, Ariz. in 2008. A progressive restaurant concept with a menu rooted in the principles of Dr. Andrew Weil's anti-inflammatory diet, True Food Kitchen emphasizes wholesome, simple ingredients with simple preparations to highlight the natural health benefits and flavors of each ingredient. Today, the restaurant has 20 locations, including King of Prussia, throughout Arizona, California, Colorado, Texas, Georgia, Illinois, Virginia, Maryland and Pennsylvania. Each True Food Kitchen is designed to reflect the local character of the region in an upscale and sustainable environment. To learn more, visit [www.truefoodkitchen.com](http://www.truefoodkitchen.com) or [www.facebook.com/TrueFoodKitchen](https://www.facebook.com/TrueFoodKitchen).

#### **About Dr. Andrew Weil**

A world-renowned leader and pioneer in the field of integrative medicine, Dr. Weil is a best-selling author and editorial director of DrWeil.com, the leading online resource for healthy living based on the philosophy of integrative medicine. Dr. Weil's books include the national bestsellers: *Spontaneous Healing*; *8 Weeks to Optimum Health*; *Eating Well for Optimum Health*; *The Healthy Kitchen*, and *Healthy Aging*. Dr. Weil is an internationally recognized expert for his views on leading a healthy lifestyle, his philosophy of healthy aging, and the future of medicine and health care. As a columnist for *Prevention* and *TIME* magazines and a frequent guest on *Larry King Live*, *Oprah*, and the *Today Show*, Dr. Weil provides valuable information and insight on how to incorporate conventional and complementary medicine practices in one's life to optimize the body's natural healing power.

#### **About Fox Restaurant Concepts**

Fox Restaurant Concepts is a growing restaurant group today encompassing 16 unique concepts and 50 restaurants spanning nine states with nearly 5,000 employees. Each concept strives to provide guests with a remarkable dining experience that will leave a lasting impression. Varying from contemporary upscale to fast casual and walkup retail, Fox Restaurant Concepts is dedicated to creating flavorful, fresh and innovative cuisine, and offers gracious service in stylish and comfortable settings. For more information, visit [www.foxrc.com](http://www.foxrc.com).