

## SALADS

### HOUSE SALAD

Mixed greens topped with fennel, carrot, apple and our own croutons, served with balsamic vinaigrette 6.25

add chicken breast	4.25
add blackened wild Pacific salmon	4.95
add flat iron steak	4.95

### CAESAR SALAD

Whole romaine leaves drizzled with Caesar dressing, garnished with pecorino cheese, lemon wedge and a house-made crouton 6.25

add chicken breast	4.25
add blackened wild Pacific salmon	4.95
add flat iron steak	4.95

### ROASTED BEET SALAD

Salad of roasted beets, fresh chevre and organic greens, candied walnuts, apple vinaigrette 9.50

### COBB SALAD

Grilled chicken breast, egg, bacon, kalamata olives, tomato and mixed greens, combined with blue cheese dressing, topped with crumbled blue cheese 8.95

## SANDWICHES

*Served with a choice of: beer-battered fries, cup of soup or small Caesar salad. Substitute small house salad with balsamic vinaigrette \$.50.*

### TURKEY

Sliced turkey, crispy bacon and swiss cheese with lettuce and pickled tomato relish on your choice of 8-grain, potato, or marble rye bread 8.25

### VEGGIE REUBEN

Sliced vegetarian sun-dried tomato "field roast" served Reuben-style with sauerkraut, swiss cheese, and thousand island dressing on marble rye bread 8.25

### CHEF BUCK'S TARRAGON CHICKEN SALAD

Roast chicken dressed with tarragon mayo, crisp granny smith apples and brie on fresh potato bread 9.75

## ENTREES

### GRILLED FLAT IRON STEAK

Seared flat iron steak served medium rare with garlicky organic seasonal greens, gorgonzola cream and onion rings 11.25

### VEGETABLE POLENTA, SUNNY-SIDE UP

Soft polenta combined with parmesan cheese, sautéed local organic greens and roasted vegetables, topped with marinara sauce and a sunny side-up egg 7.95

### GRILLED SALMON

Tender grilled wild salmon filet served over roasted seasonal vegetables and edamame, finished with fresh citrus vinaigrette 11.25

## SOUPS AND SMALL SALADS

SMALL HOUSE OR CAESAR SALAD 3.25

TODAY'S SOUP cup 2.50 bowl 3.50

FARESTART'S FAMOUS TOMATO BASIL cup 2.50 bowl 3.50

## FARESTART FAVORITES

### THE FARESTART BEEF BURGER

Fresh "Painted Hills" natural beef ground in house daily on an artisan poppy seed brioche roll Served with fries, cup of soup or small Caesar salad 8.25

*Substitute small house salad with balsamic vinaigrette, \$.50. Add toppings for \$1.25 each: bacon, choice of swiss or cheddar cheese*

### CRISPY PORK SANDWICH

Crisp fried Carlton Farms pork loin, pickled onions and cilantro aioli on grilled potato bread Served with fries, cup of soup or small Caesar salad 9.25

*Substitute small house salad with balsamic vinaigrette \$.50*

### FOUNDER'S "FIELD ROAST" SANDWICH

FareStart founder Chef David Lee's signature hazelnut-encrusted lentil sage patty, served crispy with arugula, tomato, vegan fig mayonnaise and dijon mustard on potato bread (vegan) Served with fries, cup of soup, or small Caesar salad 7.95

*Substitute small house salad with balsamic vinaigrette \$.50*

### FISH AND CHIPS

Crisp tempura cod served with beer-battered fries and house-made lemon caper aioli, garnished with lemon 8.50

### BLACKENED SALMON SANDWICH

Wild salmon filet seared with our own blackening spice on a local artisan roll with a side of lemon caper aioli

Served with fries, cup of soup or small Caesar salad 10.95

*Substitute small house salad with balsamic vinaigrette \$.50*

## SIDES

FARESTART FRIES 2.25

HOUSE MADE POTATO ROLL WITH OLIVE OIL 1.25

- As a training environment, our kitchen appreciates minimal substitutions and special requests. Thank you for your understanding and support.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
- All parties of 8 or more are required to pay for the bill with one form of payment and will have 18% gratuity added to the bill.