

## 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

Romaine hearts tossed with Caesar dressing, garnished with pecorino cheese, lemon wedge, and our own croutons 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, organic greens, candied walnuts, and apple vinaigrette 9.50

### COBB SALAD

Grilled chicken breast, egg, bacon, kalamata olives, tomato and mixed greens combined with blue cheese dressing and topped with crumbled blue cheese 9.50

## Sandwiches

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

### ROSEMARY TURKEY

House-roasted rosemary turkey, crispy bacon, and swiss cheese with lettuce, pickled tomato relish and basil aioli on your choice of 8-grain, potato, or marble rye bread 9.25

### 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

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

## Entrees

### GRILLED SKIRT STEAK\*

Seared Washington skirt steak served medium rare with garlicky organic seasonal greens, gorgonzola cream and onion rings 11.75

### VEGETABLE POLENTA, SUNNY-SIDE UP\*

Soft polenta 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 11.75

## Soups & Small Salads

SMALL HOUSE OR CAESAR SALAD	3.25	
TODAY'S SOUP	cup 2.50	bowl 3.50
FARESTART'S FAMOUS TOMATO BASIL SOUP	cup 2.50	bowl 3.50

## FareStart Favorites

### THE FARESTART BEEF BURGER\*

Fresh California grass fed beef ground in-house daily on a sesame brioche roll. Served with choice of fries, cup of soup or small Caesar salad 9.25

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

Add toppings for \$1.25 each: bacon, choice of swiss or cheddar cheese

### CRISPY PORK SANDWICH

Free range Idaho natural pork loin, breaded and crisp fried, pickled onions and cilantro aioli on grilled potato bread. Served with choice of 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 and sage patty, served crispy with arugula, tomato, vegan fig mayonnaise and dijon mustard on vegan potato bread. Served with choice of 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 artisanal roll with a side of lemon caper aioli. Served with choice of fries, cup of soup or small Caesar salad 10.95

Substitute small house salad with balsamic vinaigrette \$.50

## Sides

FARESTART FRIES	3.25
FRESH HOUSE-MADE BREAD	1.25

# Lunch Menu

\* Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

