

## SALADS

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### HOUSE SALAD **VE**

Mixed Greens Topped With Fennel, Carrot, Apple and Our Own Croutons, Served With Balsamic Vinaigrette 8.95

Add Grilled Chicken Breast	5.95
Add Blackened Wild Pacific Salmon*	7.95
Add "Field Roast" Hazelnut Patty	6.95
Add Grilled Steak*	8.95

### CAESAR SALAD

Romaine Hearts Tossed With House Made Caesar Dressing, Garnished With Pecorino Cheese and House-Made Croutons 8.95

Add Grilled Chicken Breast	5.95
Add Blackened Wild Pacific Salmon*	7.95
Add "Field Roast" Hazelnut Patty	6.95
Add Grilled Steak*	8.95

### SOBA NOODLE SALAD **V**

Buckwheat Noodles, Field Greens, Carrots, Cabbage, Sesame, Edamame, Tomato, Cilantro, Scallion, Soy Citrus Vinaigrette 9.95

Add Grilled Chicken Breast	5.95
Add Blackened Wild Alaskan Salmon*	7.95
Add "Field Roast" Hazelnut Patty	6.95
Add Grilled Steak*	8.95

### COBB SALAD **GF**

Grilled Chicken Breast, Egg, Bacon, Kalamata Olives, Tomato and Romaine Hearts, Combined With Blue Cheese Dressing, Topped With Crumbled Blue Cheese 13.95

## SIDES

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FARESTART FRIES	4.95
FRESH HOUSE MADE BREAD <b>DF</b>	1.95
MIXED SEASONAL VEGETABLE <b>VE GF</b>	3.95
HORSERADISH SLAW <b>GF</b>	2.95

## BEVERAGES

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### Dry Sodas

Lavender, Rhubarb, Vanilla, Cucumber, Fuji Apple, Blood Orange, Juniper Berry — 3.50

Assorted Coca-Cola Beverages — 2.75  
San Pellegrino Sparkling Water 500ml — 3.00

Assorted Tazo Hot Tea — 2.50  
Tazo Black Iced Tea — 2.50

Drip Coffee or Single Espresso — 2.50  
Hot & Cold Espresso Beverages — 2.00-4.50

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*\*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.*

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*\*As a training environment, our kitchen appreciates minimal substitutions and special requests. Thank you for your understanding and support.*

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*A 20% service charge will be added to your check. 50% will be distributed to our restaurant employees, and 50% will be allocated to FareStart to support our training programs, fund competitive wages, and employee benefits. Thank you for dining with us!*

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## SANDWICHES

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*Served With A Choice Of: Beer-Battered Fries, Cup Of Soup, Horseradish Slaw, Small Caesar Salad, Or Small House Salad With Balsamic Vinaigrette.*

### THE FARESTART BEEF BURGER\*

Beef Ground In House On A Toasted Brioche Roll, Traditional Accompaniments, House Burger Sauce 13.95

*Add Toppings For \$1.50 Each: Bacon, Swiss, Cheddar Cheese, Bleu Cheese Crumbles, Caramelized Onions*

### GREEN GODDESS TURKEY WRAP **DF**

Roasted Turkey, Bacon, Avocado Herb Sauce, Arugula, Red Onion, Tomato, Cucumber, Sprouts, Spinach Tortilla 12.95

### VEGGIE REUBEN **V**

Vegetarian Smoked Tomato "Field Roast" Served Reuben-Style With Sauerkraut, Swiss Cheese, and Thousand Island Dressing On Rye Bread 11.95

### GRILLED CHICKEN SANDWICH

Grilled Chicken Breast On A Toasted Brioche Roll, Traditional Accompaniments, House Burger Sauce 12.95  
*Add Toppings For \$1.50 Each: Bacon, Swiss, Cheddar Cheese, Bleu Cheese Crumbles, Caramelized Onions*

### CRISPY PORK SANDWICH

Carlton Farms Natural Pork Loin Breaded and Crisp Fried, Lettuce, Provolone, Tomato Jam, Sweet Onion Mostarda 12.95

### FOUNDER'S "FIELD ROAST" SANDWICH **VE**

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 11.95

### BLACKENED SALMON SANDWICH\*

Wild Salmon Filet Seared With Our Own Blackening Spice On A Toasted Brioche Roll, Traditional Accompaniments, and A Side Of Lemon Caper Aioli 14.95

## ENTREES

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### STEAK FRITES \*

Grilled 6oz Flat Iron, Blue Cheese And Caramelized Onion Butter, Sautéed Greens, Beer- Battered Fries 21.95

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

Soft Polenta Combined With Parmesan Cheese, Sautéed Local Organic Greens and Roasted Vegetables, Topped With Marinara Sauce and A Sunny Side-Up Egg 12.95

### GRILLED SALMON\* **GF DF**

Wild-Caught Alaskan Salmon Filet Served Over Roasted Seasonal Vegetables and Edamame, Finished With Fresh Citrus Vinaigrette 16.95

### FISH AND CHIPS

Crispy Tempura Pacific Cod, Beer Battered Fries, Lemon Caper Aioli, Fresh Horseradish Slaw, Lemon 13.95

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**GF** GLUTEN FREE  
**VE** VEGAN

**V** VEGETARIAN  
**DF** DAIRY FREE