

SOUPS AND SALADS

TODAY'S SOUP CUP 4.50 BOWL 7.50
FARESTART'S FAMOUS
TOMATO BASIL **V** CUP 4.50 BOWL 7.50

HOUSE SALAD **VE**

Mixed Greens Topped With Fennel, Carrot, Apple
and Our Own Croutons, Served With Balsamic
Vinaigrette Large 8.95 Small 5.95
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 Large 8.95 Small 5.95
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

FARESTART FRIES 4.95
FRESH HOUSE MADE BREAD **DF** 1.95
MIXED SEASONAL VEGETABLE **VE GF** 3.95
HORSERADISH SLAW **GF** 2.95

BEVERAGES

Dry Sodas

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

**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.*

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

*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!*

SANDWICHES

*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

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

GF GLUTEN FREE
VE VEGAN

V VEGETARIAN
DF DAIRY FREE

FARESTART VENUES

Our Seattle restaurants and cafes offer excellent food along with a meaningful dining experience. Here, our students and apprentices get real-world job experience while revenue from the venues helps fund our programs.

FareStart Restaurant, 700 Virginia Street
Maslow's by FareStart, 380 Boren Ave N
Community Table by FareStart, 399 Fairview Ave N
Rise by FareStart, 399 Fairview Ave N
Café @ PacTower, 1200 12th Ave S
Café @ 2100, 2100 24th Ave S

Remember FareStart Catering for your special event, wedding or meeting.



700 Virginia St. | Seattle WA, 98101