



## PLATES & STUFF

### HOUSE BBQ PLATTER

Choice of two meats, choice of two sauces, choice of two sides, kicked up cornbread  
\$12

### SMOKED 3-MEAT CHILI

Smoked 3-meat chili, sharp cheddar, green onion, kicked up cornbread  
\$8

### BURNISHED BAKER

Burnished baker with meat or spaghetti squash Field Roast and choice of sauce, includes two sides  
\$12

### LOADED MONSTER MURPHY

Burnished baker stuffed with pulled pork, beef, chicken, Smokin' Sassy Classic BBQ sauce, topped with Thai slaw + one side  
\$12

### CHILI SPUD

Burnished baker stuffed with our smoked 3-meat chili, topped with green onion, side of three-cheese mac 'n' cheese  
\$10

## SANDWICHES

### KINDA CUBANO

Potato roll, smoked chicken, mojo mustard, smoked pork, provolone cheese, dill pickle spear + one side  
\$10

### MIGHTY BBQ MEAT GRINDER

Potato roll, bbq mayo, smoked chuck, smoked pork, smoked chicken, cheddar cheese, red onions, dill pickle spear, topped with Thai slaw + one side  
\$10

### BIG DIPPER

Potato roll, creamy horseradish sauce, smoked chuck, smoked onions, au jus + one side  
\$10

### CHICKEN LOW RIDER

Potato roll, roasted chicken, sliced tomatoes, avocado lime sauce, Chipotle Agave BBQ sauce + one side  
\$10

### BBQ SANDWICH ON POTATO ROLL

Potato roll with meat or spaghetti squash Field Roast topped with Thai slaw and choice of sauce, includes two sides  
\$10

## SIDE OPTIONS

BBQ baked beans, Corn maque choux, Creamy herbed red potato salad, Hawaiian-style mac salad, Kicked up jalapeno corn bread, Mess o'greens, Sweet tater salad, Thai slaw, Three-cheese mac 'n' cheese

# SAUCES

House Made from Around the World

- 1 SMOKIN' SASSY CLASSIC BBQ SAUCE - Spicy** DF, V  
Our nod to classic red-based Southern USA BBQ sauce with hints of chili powder, paprika, garlic powder, molasses, cider vinegar, dark brown sugar and dry mustard.

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- 2 ISLANDER HULI HULI BBQ SAUCE - Moderately spicy** DF, V  
Though Huli Huli Chicken is an iconic Hawaiian dish, this sauce is fabulous with all proteins and made with pineapple juice, chicken stock, soy sauce, rice wine vinegar, lime juice, brown sugar, grated ginger and Worcestershire sauce.

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- 3 HAKUNA MATATA AFRICAN BBQ SAUCE - Spicy** DF, V  
“Hukuna Matata” means “No Problem!” in Swahili, and there is no problem when savoring this complex and perky sauce featuring Major Grey’s hot chutney, madras curry powder, coriander, cinnamon, dry mustard, cider vinegar and dark brown sugar.

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- 4 CHIPOTLE AGAVE BBQ SAUCE - Moderately spicy** DF, V, GF  
A smoky-toned sauce created from both the chipotle and ancho chilies paired with ketchup, agave nectar, apple cider vinegar, lime zest, turmeric and orange juice.

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- 5 LEMONGRASS GINGER BBQ SAUCE - Moderately spicy** DF  
A fragrant, delectable sauce with sweet and savory flavors from lemongrass, freshly minced ginger and garlic, toasted sesame oil, orange juice, cilantro, balsamic vinegar, Dijon mustard, honey, hoisin, fish sauce and soy sauce.

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- 6 GOCHUJANG SOY KOREAN BBQ SAUCE - Moderately spicy** DF  
Korean-style BBQ sauce is becoming as popular as traditional American BBQ sauce with a ketchup base blended with rice vinegar, soy sauce, sugar, sesame seeds, gochujang, black pepper, scallions, garlic and fresh ginger.

**Fountain Beverage**    Small \$1.50 | Large \$1.75

The act of coming together and sharing a meal is one of the most ancient and basic human activities—and is at the core of the human experience that connects us all.

FareStart has been helping people transform their lives through food for over 25 years—one person, one job, and one community at a time—providing real solutions to poverty, homelessness and hunger through foodservice training and job placement programs.



Mon - Fri 11am - 2pm  
399 Fairview Ave N, Seattle 98109  
farestart.org