

SOUP

SOUP OF THE DAY 6 cup
FARESTART'S FAMOUS TOMATO BASIL  5 cup

SALADS

Add

Grilled Chicken Breast 6
Blackened Wild Pacific Salmon 8
Field Roast Hazelnut Patty 7
*Grilled Steak** 9

HOUSE SALAD  6 sm | 10 lg
Mixed greens, fennel, carrot, apple, house-made croutons, balsamic vinaigrette

CAESAR SALAD  7 sm | 10 lg
Romaine hearts, house-made Caesar dressing, Pecorino, house-made croutons

ROASTED BEET SALAD  V, GF 13
Red and golden beets, field greens, quinoa, feta cheese, citrus, candied walnuts, apple cider vinaigrette

COBB SALAD GF 15
Grilled chicken breast, egg, bacon, Kalamata olives, tomato, Romaine hearts, blue cheese crumbles, blue cheese dressing

SIDES

FARESTART FRIES 6
FRESH HOUSE-MADE BREAD DF  3
MIXED SEASONAL VEGETABLE VE GF 5
HORSERADISH SLAW GF 4

ENTREES

STEAK FRITES*  19
Grilled 6 oz. flat iron, blue cheese, sautéed greens, caramelized onion butter, beer-battered fries

GRILLED SALMON GF DF  17
Wild-caught Alaskan salmon fillet, roasted seasonal vegetables, edamame, fresh citrus vinaigrette

VEGETABLE POLENTA SUNNY-SIDE UP* V 13
Soft polenta combined with Parmesan, sautéed local organic greens, roasted vegetables, marinara, sunny-side up egg

SEATTLE FAVORITES

BUTTERMILK FRIED CHICKEN SANDWICH 14
Traditional fixings, honey mustard or Buffalo ranch on the side, ciabatta roll with choice of side

BLACKENED SALMON SANDWICH 16
Seared wild Alaskan salmon fillet, house blackening spice, toasted brioche roll, traditional accompaniments, lemon caper aioli, with choice of side

FISH AND CHIPS  16
Crispy tempura Pacific cod, beer-battered fries, lemon caper aioli, fresh horseradish slaw, lemon

SANDWICHES

Served with a choice of beer-battered fries, a cup of soup, horseradish slaw, small Caesar or house salad.

IMPOSSIBLE™ BURGER VE 18
Plant-based patty, lettuce, tomato, onion, pickle, toasted ciabatta roll, vegan burger sauce

ADD: bacon, Swiss, cheddar, blue cheese crumbles, or caramelized onions for 1.50 each, vegan cheese for 2.50

THE FARESTART BURGER*  15
House ground beef, lettuce, tomato, onion, pickle, toasted brioche roll, house burger sauce

ADD: bacon, Swiss, cheddar, blue cheese crumbles, or caramelized onions for 1.50 each, vegan cheese for 2.50

TURKEY SANDWICH  14
Rosemary brined roasted turkey, cheddar cheese, sun-dried tomato bacon jam, pesto aioli, arugula, red onion, sourdough bread

VEGGIE REUBEN V 13
Vegetarian smoked tomato Field Roast, sauerkraut, Swiss cheese, thousand island dressing, rye bread

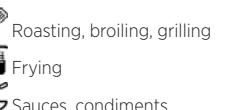
CRISPY PORK SANDWICH 14
Traditionally breaded and fried Carlton Farms natural pork loin, Rachel's Ginger Beer glaze, frisee, radicchio, Pickapeppa mayo, red wine pickled onions, toasted ciabatta roll

The FareStart Restaurant serves as a classroom for our Adult Culinary Program. Menu items are designed to help students learn the skills needed to get a job. As a training environment, we appreciate minimal substitutions and special requests.

Thank you for your support!



*Preparing & gathering ingredients



GF GLUTEN FREE DF DAIRY FREE
VE VEGAN V VEGETARIAN

*The King County Health Department would like you to know, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FareStart would like you to know, a 20% service charge will be added to your check. 70% will be distributed to our restaurant employees, and 30% will be allocated to FareStart to support our training programs and fund competitive wages and employee benefits. Thank you for dining with us!

SEASONAL SPECIALS

APPETIZERS

CRISPY MANCHURIAN VEGGIES VE 7

Sweet and sour sauce

Suggested pairing: Pike Brewing Kilt Lifter 6

TRUFFLE FRIES V 7

Comte and Parmesan, fresh herbs

Suggested pairing: Pike Brewing IPA 6

MAINS

GRILLED ASPARAGUS SALAD DF 15

Watercress, radish, shaved fennel, crispy prosciutto, sliced almonds, lemon vinaigrette

Suggested pairing: Prayers of Saints Chardonnay 8/30

BACON LEEK SANDWICH 12

Watercress, arugula, harissa cream cheese, sourdough bread, with choice of side

Suggested pairing: Tieton Cider Works Wild Washington Apple 6

GRILLED LINK SAUSAGE 15

Tator tots with melted cheddar and kimchee, soft poached egg*, sesame pickled vegetables

Suggested pairing: Prayers of Sinners Red Blend 8/30

SWEETS

LEMON WHOOPIE PIE GF V 7

SMOKY EARL GRAY CREME BRULEE GF 6

FARESTART COOKIES V 5

FEATURED ICE CREAM OR SORBET 5

FareStart: Great food. Better lives.

FareStart helps people transform their lives through food – one person, one job, one community at a time – providing real solutions to poverty, homelessness and hunger. Our foodservice job training and placement programs offer participants the opportunity to learn new skills and gain practical work experience as they rise out of poverty and toward a better future.

FARESTART VENUES

Our Seattle eateries 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.

Rise by FareStart | 399 Fairview Ave. N.

FareStart Cafe | 1200 12th Ave. S.

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

GUEST CHEF NIGHT

Enjoy a three-course gourmet meal prepared by a different guest chef each Thursday, assisted by our students.

Since 1992, Guest Chef Night has raised more than \$6 million to support job training, placement and support for adults who are transforming their lives.

\$34.95 per person
Thursdays starting at 5:30 p.m.
Student Graduation at 7 p.m.

Make reservations and view menus at:
farestart.org/guest-chef-night



FareStart transforms lives, disrupts poverty and nourishes communities through food, life skills and job training.



WINE DOWN FRIDAYS

50% off select wines by the glass
11 a.m. – 2 p.m. every Friday

Ask your server for today's selection.