

SOUP

CUP | BOWL

SOUP OF THE DAY ☼	5 8
FARESTART'S FAMOUS TOMATO BASIL ☼	5 8

SALADS

ADD:

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

SMALL | LARGE

HOUSE SALAD <i>VE</i> ☼	6 10
Mixed greens, fennel, carrot, apple, house-made croutons, balsamic vinaigrette	

CAESAR SALAD ☼	6 10
Romaine hearts, house-made Caesar dressing, Pecorino, house-made croutons	

SALADE NIÇOISE <i>GF</i>	16
Seared ahi tuna, haricot verts, Castlevetrano olives, capers, red wine pickled onions, egg, field greens, heirloom potatoes, radish, dill, white wine Dijon vinaigrette	

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

SIDES

FARESTART FRIES	5
FRESH HOUSE-MADE BREAD <i>DF</i>	3
MIXED SEASONAL VEGETABLE <i>VE GF</i>	5
HORSERADISH SLAW <i>GF</i>	4

ENTREES

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

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

VEGETABLE POLENTA SUNNY-SIDE UP <i>V</i> ☼	13
Soft polenta combined with Parmesan, sauteed local organic greens, roasted vegetables, marinara, sunny side up egg	

SEATTLE FAVORITES

SEATTLE DOG	11
Smoked Flocchini brat, sriracha cream cheese, house dog sauce, grilled cider braised onions, peppers, sauerkraut, green onions, Grand Central bun, with choice of side	

BLACKENED SALMON SANDWICH	15
Seared wild Alaskan salmon filet, house blackening spice, toasted brioche roll, traditional accompaniments, lemon caper aioli, with choice of side	

FISH AND CHIPS	14
Crispy tempura Pacific cod, beer-battered fries, lemon caper aioli, fresh horseradish slaw, lemon	

HOMERUN FRIES <i>V</i> ☼	6
Beer-battered fries, sautéed garlic, Pecorino, herbs, lemon-Parmesan aioli	

SANDWICHES

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

THE FARESTART BURGER*	14
House ground beef, lettuce, tomato, onion, toasted brioche roll, house burger sauce ADD: bacon, Swiss, cheddar, blue cheese crumbles, or caramelized onions for 1.50 each	

CHEF LAURA'S TERIYAKI CHICKEN SANDWICH <i>DF</i>	13
Marinated grilled chicken thigh, toasted ciabatta roll, cilantro, basil, lettuce, grilled pineapple, spicy aioli	

TURKEY SANDWICH ☼	13
Rosemary brined roasted turkey, cheddar cheese, sun-dried tomato bacon jam, pesto aioli, arugula, red onion, sourdough bread	

VEGGIE REUBEN <i>V</i>	12
Vegetarian smoked tomato Field Roast, sauerkraut, Swiss cheese, thousand island dressing, rye bread	

FOUNDER'S FIELD ROAST SANDWICH <i>VE</i> ☼	12
FareStart founder Chef David Lee's signature hazelnut encrusted lentil sage patty, served crispy, arugula, tomato, vegan fig mayonnaise, Dijon mustard, potato bread	

JERK SPICE BRAISED PORK SANDWICH	13
Carlton Farms natural pork, Rachel's Ginger Beer glaze, lettuce, Pickapeppa mayo, crispy onions, toasted brioche roll	

GF GLUTEN FREE *DF* DAIRY FREE ☼ EXPRESS ITEM
VE VEGAN *V* VEGETARIAN

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

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our deep fried items share a common fryer, please be aware that these items may not meet your dietary or allergen restrictions.

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, fund competitive wages, and employee benefits.
Thank you for dining with us!

SEASONAL SPECIALS

APPETIZERS

WILD CAUGHT ALASKAN SALMON
AND HALIBUT CEVICHE *GF* 7
Tostada, mango and jalepeño salsa,
cilantro, avocado

CHEF LAURA'S CHARCUTERIE PLATE *DF* 7
Longanisa, embutido, papaya relish, mango chutney,
pickled quail egg, house made sesame cracker

MAINS

CHICKEN LARB SALAD *GF, DF* 15
Lemongrass chicken, butter lettuce, mint, tomato,
cucumber, cilantro, Thai basil, chili lime vinaigrette

WILD CAUGHT PACIFIC COD SANDWICH 13
Crispy tempura battered cod, remoulade,
FareStart cocktail sauce, lettuce, tomato, onion,
pickle, served with choice of side

HOUSE MADE PAPPARDELLE PRIMAVERA 13
Spring pea, asparagus, seasonal vegetables,
herb and pine nut pesto, roasted tomato, pecorino

SWEETS

STRAWBERRY AND GINGER SHORTCAKE *V* 7
Whipped mascarpone

CLASSIC CRÈME BRÛLÉE *V* 7
Chocolate dipped ladyfinger

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 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.

Maslow's by FareStart | 380 Boren Ave. N.
Rise by FareStart | 399 Fairview Ave. N.
Cafe @ PacTower | 1200 12th Ave. S.
Cafe @ 2100 | 2100 24th Ave. S.

Remember FareStart Catering for you 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 turning their lives around.

\$29.95 per person
FareStart Restaurant | 700 Virginia St.
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.org



FARESTART
RESTAURANT

LUNCH

700 Virginia St. | Seattle