

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

Watermelon, Vanilla, Cucumber, Fuji Apple, Blood
Orange, Juniper Berry — 3.50

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

Assorted Teavana Hot Tea — 2.50
(Emperor Cloud, Earl Grey, Jade Citrus, Mint and Peach)

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. 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!*

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