FareStart
GREAT FOOD · BETTER LIVES

Restaurant Hours

Lunch
Monday - Friday 11 a.m. - 2:00 p.m.

Guest Chef Night
Thursday 5:30 - 8:00 p.m.

Lunch Menu

Soups and Small Salads

SMALL HOUSE OR CAESAR SALAD (V) (GF)   5.95

TODAY'S SOUP   cup 4.50   bowl   7.50

FARESTART'S FAMOUS TOMATO BASIL SOUP (V)   cup 4.50   bowl   7.50

Salads

HOUSE SALAD (V) (VE)
Mixed greens topped with fennel, carrot, apple and our own croutons, served with balsamic vinaigrette 8.95
    add 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 8.95
    add chicken breast   5.95
    add blackened wild Pacific salmon*   7.95
    add "Field Roast" hazelnut patty   6.96
    add grilled steak*   8.95

ROASTED BEET SALAD (V) (GF)
Red and golden beets, organic quinoa, field greens, chèvre, orange, candied walnuts, apple cider vinaigrette 11.95

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
APPLE, TOASTED WALNUTS, HONEY (GF) (DF)	2.95
HORSERADISH SLAW (GF)	2.95

Sandwiches

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

THE FARESTART BEEF BURGER*
Painted Hills grass fed beef ground in-house on a toasted brioche roll, traditional accompaniments 12.95
Add toppings for $1.50 each: bacon, choice of Swiss, cheddar cheese, bleu cheese crumbles, caramelized onions

ROSEMARY TURKEY
House-roasted rosemary turkey, crispy bacon and Swiss cheese with lettuce, tomato chutney and basil aioli on your choice of 8-grain, potato, or rye bread 11.95

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 BURGER
Grilled chicken breast on a toasted brioche roll, traditional accompaniments 12.95
Add toppings for $1.50 each: bacon, choice of Swiss, cheddar cheese, bleu cheese crumbles, caramelized onions

CRISPY PORK SANDWICH
Carlton Farms natural pork loin breaded and crisp fried with pickled onions and cilantro aioli on brioche bun 11.95

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 and a side of lemon caper aioli 14.95

Entrees

GRILLED STEAK*
Tender 6 oz. portion of Painted Hills beef, root vegetable purée, sautéed greens, Paris butter topped with crispy onions 17.95

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

* 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.

(GF) GLUTEN FREE   (V) VEGETARIAN   (VE) VEGAN   (DF) DAIRY FREE

* 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!