

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 9.95 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 9.95 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

ROASTED BEET SALAD **V, GF**

Red and golden beets, field greens, beluga lentils, feta cheese, citrus, candied walnuts, apple cider vinaigrette
12.95

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

COBB SALAD **GF**

Grilled chicken breast, egg, bacon, Kalamata olives, tomato and romaine hearts, combined with blue cheese dressing, topped with crumbled blue cheese 14.95

SIDES

FARESTART FRIES 4.95
FRESH HOUSE MADE BREAD **DF** 2.95
MIXED SEASONAL VEGETABLE **VE GF** 4.95
HORSERADISH SLAW **GF** 3.95

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. 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!

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

TURKEY SANDWICH

Rosemary brined and roasted turkey, sun-dried tomato and bacon jam, pesto aioli, cheddar cheese, arugula, thinly sliced red onion, sourdough bread 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