

Cultivate

SOUPS, SALADS AND SMALL PLATES

Soup - house tomato-basil soup (VG) served daily	6
Rotating Soups - served weekly	7
Cultivate Smokey Kale Salad shredded kale, roasted sweet potatoes, smoky wonton crumbles, pickled red onion, toasted pepitas, avocado-tahini dressing, smoked feta cheese (V) [M, SE, W] - add sous vide chicken	14
Simple Green House Salad black-scarlet baby kale, arugula, shredded root vegetables, toasted pepitas (VG) choice of dressing: - avocado-tahini goddess (VG) [SE] - farmhouse ranch (V) [E,M] - lemon-Dijon vinaigrette (VG) - maple-sherry vinaigrette (VG) - extra dressing 1 - add sous vide chicken	8
Roasted winter squash with lemon tahini & zhoug roasted delicata, butternut squash, lemon-tahini, zhoug sauces (V) [SE]	10
Crispy Battered Garlic-Parmesan Wings fried wings, garlic-Parmesan sauce, parsley, Parmesan [M, S]	12
Cultivate House Fries thin-cut crispy steak fries	6
Rosemary-Garlic Baby Bakers Cultivate house potatoes, olive oil infused garlic and rosemary (VG)	6
Dipping Sauces - avocado-tahini goddess (VG) [SE] - farmhouse ranch (V) [E,M] - house smoky slather (VG) [S] - chipotle mayoli (VG) [S] - extra dipping sauce 1	

SANDWICHES, BURGERS AND SIDES

<i>Served with choice of:</i> Cultivate House Fries Rosemary-Garlic Baby Bakers Simple Green Salad	
Grilled Cheese on Sourdough Tillamook cheddar, American, smoked provolone, sourdough bread (V) [M, S, W] - à la carte 8	11
Grilled Plant-Based Cheese on Sourdough plant-based cheddar, mozzarella, sourdough bread - à la carte 8 (VG) [S, W]	11
Sockeye Salmon BLT Sandwich salmon patty, bacon, chipotle-mayoli, lettuce, tomato, toasted bianco roll [F,S,W] - à la carte 16	19
The Burger* charbroiled 6-oz brisket-sirloin-chuck-blend patty, house smoky slather, dill pickle chips, red onion, Roma tomatoes, shredded iceberg lettuce, smoked cheddar, toasted Alki brioche bun (gluten-free bun available) [M,S,SE,W] *order it pink or no pink - à la carte 14	17
Three Grain Plant-Powered Burger brown rice patty, house smoky slather, plant-based cheddar, crispy wonton chips, scarlet baby kale-arugula blend, tomato jam, toasted Bianco roll (gluten free bun available) (VG) [S,W] - à la carte 10	13
Oven Roasted Turkey Breast Sandwich thick-cut turkey, brie, lingonberry, Dijon, arugula, red onion, rosemary roll [M, W] - à la carte 13	16
Fried Chicken Sandwich fried chicken, cabbage slaw, house slather, dill pickles, brioche bun [M, SE, S, W]	18

Follow us: [instagram.com/uwhfs](https://www.instagram.com/uwhfs) | hfs.uw/eat

Cultivate

PLATES

Winter gnocchi 18
potato gnocchi, butternut alfredo, roasted shallots, chicken andouille, baby spinach, Parmesan, fried sage [M, S, TN-coconut, W]
- **plant-powered option available** (VG) [S, TN - coconut, W]

Cultivate Soul Bowl 16
beef brisket, purple rice-quinoa mix, roasted yams, sauteed kale, pickled red cabbage, gold bbq sauce [S, W]
- **plant-powered option available** (VG) [S, W]

Steak Frites** 31
pan-seared 12-oz N.Y. Cultivate's house fries, smoky chimichurri sauce
****please provide steak temperature preference:**
rare|medium-rare|medium|medium-well|well done

**All fried foods are cooked in a shared fryer.
Please inform your server if you have an allergy.**

Eating raw and/or undercooked foods may increase the risk of foodborne illness.

SWEETS

Tiramisu (V) [E, M, W] 7

Banana-Coconut, Walnut Cake (VG) [S, TN & coconut] 8

New York-style Cheesecake with Marionberry (V) [E, M, S, W] 9

BEVERAGES

French Press featuring Husky Grind Coffee 5

Cold Brew 5

Iced Tea 5

- acai green
- ginger peach

Meyer Lemon Lemonade 3

Stubborn Fountain Soda 3

- agave vanilla cream soda
- classic root beer
- draft cola
- lemon berry acai
- pineapple cream soda

Diet Pepsi 12-oz Can 3

Bubly Flavored Sparkling Water 3

-lime
-grapefruit
-mango

Follow us: [instagram.com/uwhfs](https://www.instagram.com/uwhfs) | hfs.uw/eat