### SALADS, SMALL PLATES AND SOUPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Wedge</td>
<td>14</td>
</tr>
<tr>
<td>Harvest Cobb</td>
<td>16</td>
</tr>
<tr>
<td>Simple Green House Salad</td>
<td>7.5</td>
</tr>
<tr>
<td>Chicken Wings</td>
<td>10</td>
</tr>
<tr>
<td>Falafel Bites</td>
<td>7.75</td>
</tr>
<tr>
<td>Chips &amp; Dip</td>
<td>6.5</td>
</tr>
<tr>
<td>Cultivate House Fries [S,W]</td>
<td>5.5</td>
</tr>
<tr>
<td>Rosemary-Garlic Baby Bakers [VG]</td>
<td>5.5</td>
</tr>
<tr>
<td>Soup - house tomato-basil</td>
<td>5.5</td>
</tr>
<tr>
<td>Rotating soups served weekly</td>
<td>6.5</td>
</tr>
<tr>
<td>Extra Dressing/Dipping Sauce</td>
<td>0.75</td>
</tr>
</tbody>
</table>

### SANDWICHES

<table>
<thead>
<tr>
<th>Choice of:</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cultivate House Fries</td>
<td></td>
</tr>
<tr>
<td>Rosemary-Garlic Baby Bakers Potatoes</td>
<td></td>
</tr>
<tr>
<td>Simple Green Salad</td>
<td></td>
</tr>
<tr>
<td>Avo Toast</td>
<td>15</td>
</tr>
<tr>
<td>Smashed Chickpea Sandwich</td>
<td>15</td>
</tr>
<tr>
<td>Hardwood-Smoked KC-Style Pulled Chicken</td>
<td></td>
</tr>
<tr>
<td>Half sandwiches with a choice of one side or soup</td>
<td>12</td>
</tr>
<tr>
<td>3-Cheese Grilled Cheese Sandwich (whole only)</td>
<td>10</td>
</tr>
</tbody>
</table>

### Notes:
- (VG) vegan (V) vegetarian
- Made in a facility that also prepares wheat-based foods. Eating raw and/or undercooked foods may increase the risk of food borne illness.
BURGERS

Choice of:
- Cultivate House Fries
- Rosemary-Garlic Baby Bakers Potatoes
- Simple Green Salad

The Burger
griddled 6oz brisket-sirloin-chuck blend patty with house smoky slather, dill pickle chips, Roma tomatoes, shredded iceberg lettuce, red onion and smoked cheddar on toasted Alki brioche bun. Order it “pink or no pink” [E,M,S,W]
- à la carte 13.25

Plant-Powered Burger
brown rice and roasted-vegetable patty with house smoky slather, plant-based cheddar, crispy wonton chip, scarlet baby kale-arugula blend, tomato jam on a toasted bianco roll [S,W] (VG)
- à la carte 10

Cracker Meal-Fried Cod
cracker meal-dipped wild cod, rainbow slaw, sharp American cheese and house made tartar on a toasted Alki brioche bun [F-COD, M,SE,S,W]
- à la carte 11.25

LUNCH PLATES

Gnocchi Pomodoro
- potato gnocchi, fire-roasted tomato sauce, fresh mozzarella ciliegine, baby arugula, UW Farm fresh basil and parmesan cheese [M] (V)
- plant-powered option available with plant-based mozzarella (VG)
- 15

Steak Frites
pan-seared 12oz N.Y. Strip steak with Cultivate house fries and North African chermoula [S,W]
Please provide steak temperature preference
- 28

Smoked Chicken Quesadilla
- whole wheat tortilla with Tillamook cheddar, smoked provolone, fire-roasted peppers and onions, cilantro, and sides of molcajete tomatillo salsa and sour cream [M,W]
- plant-powered option available with roasted sweet potato, fire-roasted peppers and onions, cilantro, plant-based cheeses and a side of molcajete tomatillo salsa [TN-COCONUT,S,W] (VG)
- 15.50

SWEETS

plant-Powered Chocolate Chip [S,W] (VG) and Ranger Cookies [TN-COCONUT,S,W] (VG) with dairy or oat milk
- 7

Lawler’s OG NY Cheesecake with marionberry sauce [E,M,S,W] (V)
- 9

flourless Chocolate Torte [E,M,S] (V)
- 8

(BEVERAGES)

French Press featuring Husky Grind Coffee
- 4.50

Cold Brew
- 4.50

Iced Tea
- 3.50

Meyer-Lemon Lemonade
- 2.75

San Pellegrino sparkling water
- 2.99

Orange Bubbly sparkling water
- 2.19

Pepsi & Diet Pepsi 12oz soda
- 1.70

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