

Cultivate

SOUPS, SALADS AND SMALL PLATES

Soup - 12-oz bowl

daily house tomato-basil (VG) 6

weekly rotating special 7

Cultivate Little Gem Caesar Salad 10

little gem lettuce, grated Parmesan cheese, grilled lemon, whole grilled crouton (V) [E,M,W]
- **add sous vide chicken 6**

Simple Green House Salad 8

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 6**

Lemon & Garlic Roasted Asparagus 10

lemon, garlic, asparagus (VG)

Honey-Garlic Chicken Wings 12

battered and fried chicken wings, honey-garlic sauce, black sesame, green onion [SE]

Stout Beer-Battered Onion Rings 8

beer-battered, thick-fried onion rings (VG) [W]

Cultivate House Fries 6

thin-cut crispy steak fries (VG)

Rosemary-Garlic Baby Bakers 6

Cultivate house potatoes, olive oil-infused garlic and rosemary (VG)

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

Served with choice of:

Cultivate House Fries

Rosemary-Garlic Baby Bakers

Simple Green Salad

8-oz Cup of Soup

Smoked Provolone Caprese Grilled Sandwich 11

smoked provolone cheese, mozzarella, basil, Roma tomato, sourdough bread (V) [M,W]

- **à la carte 8**

Plant-Based Caprese Grilled Cheese Sandwich 11

plant-based mozzarella, basil, tomatoes, sourdough bread (VG) [S,W]

- **à la carte 8**

Cultivate Avocado Toast 11

avocado, tomato jam, pickled onions, greens, seed blend, grilled sourdough bread (VG) [SE,W]

Sesame Seared Salmon Sandwich 19

sesame salmon, wasabi-mayoli slaw, pickles, Alki brioche bun [F,M,S,SE,W]

- **à la carte 16**

Crispy Hot Honey Chicken Sandwich 18

crispy hot honey-glazed chicken thigh, dill pickles, creamy slaw house slather, Alki brioche bun [M,S,SE,W]

- **à la carte 15**

The Burger* 17

charbroiled 6-oz brisket-sirloin-chuck-blend patty, house smoky slather, dill pickle chips, red onion, Roma tomatoes, shredded iceberg lettuce, smoked cheddar cheese, toasted Alki brioche bun (gluten-free bun available) [M,S,SE,W]

***order it pink or no pink**

- **à la carte 14**

Mediterranean Plant-Powered Burger (Coconut) 13

brown rice patty, herb schmear, bell peppers, kale, arugula blend, lemon-Dijon vinaigrette, Bianco roll (VG) [S,TN,W]

- **à la carte 10**

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PLATES

Mushroom Risotto & Grilled Portobello (Coconut) 19
plant-based mushroom risotto with grilled marinated portobello (VG) [S,TN,W]

Smoked Cheddar Macaroni & Cheese 8
macaroni and smoked cheddar cheese (V) [E,M,W]

Cultivate Cellentani Primavera (Coconut) 21
asparagus, zucchini, peas, smoked salmon, plant-based pesto Alfredo, Parmesan cheese [F,M,TN,W]

Steak Frites* 33
pan-seared 12-oz New York steak, Cultivate's house fries, chermoula 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

Strawberry Shortcake 9
grilled pound cake, strawberry sauce, whipped cream, mint (V) [E,M,S,W]

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

Triple-Chocolate Colossal Cheesecake 9
Belgian chocolate filling, chocolate cookie crust, ganache, whipped topping (V) [E,M,S,W]

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
- grapefruit
- lime
- mango

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