

Cultivate

WINTER QUARTER

SOUPS

12-oz bowl

daily house tomato-basil 

7

weekly rotating special

7

SALADS

Wedge Salad

Gem lettuce, tomato, green onion, bacon bits, applewood-smoked bleu cheese, herbed ranch dressing 650 Cal

15

Simple Green House Salad

Baby kale, arugula, shredded root vegetables, toasted pepitas, choice of dressing 160 Cal

9

Kale Caesar Salad

Baby kale, Parmesan cheese, Focaccia croutons, Caesar dressing, lemon wedge 610 Cal

11

Dressings:

- avocado-tahini goddess     170 Cal
- farmhouse ranch     200 Cal
- lemon-Dijon vinaigrette    320 Cal
- maple-sherry vinaigrette   340 Cal
- extra dressing +1

Salad Proteins/Add-Ons:

- seared Ahi tuna^ +6  110 Cal
- sous vide chicken +6 30 Cal
- avocado +3 110 Cal

APPETIZERS

Balsamic Glazed Brussels Sprouts

Fried Brussels sprouts, glazed balsamic reduction 440 Cal

8

Honey-Garlic Chicken Wings

14

Fried chicken wings, honey-garlic sauce, black sesame, green onions 770 Cal

Fried Mushrooms

Fried whole mushrooms, house-made smoky slather sauce, parsley 500 Cal

9

Cultivate House Fries

6

Thin-cut crispy steak fries, choice of dipping sauce 330 Cal

Baby Baker Potatoes

Fried red skinned potatoes, rosemary, garlic, black pepper, choice of dipping sauce 180 Cal

9

Onion Rings

8

Beer-battered, lightly seasoned, choice of dipping sauce 500 Cal

Bacon Mac & Cheese

10

Cavatappi pasta, smoked cheddar, bacon 670 Cal

Make it vegetarian, ask for it without bacon.

Dipping Sauces

- avocado-tahini goddess     170 Cal
- farmhouse ranch     200 Cal
- house smoky slather     290 Cal
- chipotle mayoli     360 Cal
- tomato jam    60 Cal
- spicy remoulade    240 Cal
- extra dipping sauce +1

Allergens & Dietary Information



FISH



WHEAT



PEANUT



TREE NUTS



SOY



SESAME



CRUSTACEAN
SHELLFISH



EGG



DAIRY



COCONUT



VEGAN



VEGETARIAN
May contain dairy, eggs, honey



GLUTEN-FREE



SPICY



PLANT-BASED

Cultivate

WINTER QUARTER

SANDWICHES & BURGERS

Served with choice of:

Cultivate House Fries, cup of soup, Simple Green side salad, or upgrade side with a select choice of appetizer +2

French Onion Cheese Sandwich

Fontina, Gruyére, and Gouda cheese blend, balsamic onion jam, thyme, sourdough bread 710 Cal

13 Plant-Based French Onion Cheese

Sandwich

Plant-based cheese, balsamic onion jam, thyme, sourdough bread 550 Cal

13

Three Grain Burger

Brown rice veggie patty, plant-based cheese, kale, baby arugula, wonton chip, tomato jam, house slather, toasted Bianco roll 680 Cal

19 The Burger

Short rib beef patty, dill pickles, smoked cheddar cheese, lettuce, tomato, red onion, house slather, toasted brioche bun 990 Cal

19

Chicken Sandwich

Fried chicken thigh, dill pickles, maple coleslaw, house slaw, brioche bun 880 Cal

19

ENTRÉES

Avocado Toast

Grilled thick sourdough, avocado, tomato jam, pickled onions, greens and seed blend, served with half simple green house salad 670 Cal

11 Winter Gnocchi

Potato gnocchi, butternut squash-alfredo sauce, chicken andouille, roasted butternut squash, spinach, shallots, garlic, sage, Parmesan cheese 1200 Cal

19

Soul Bowl

Purple rice blend, burnt ends, roasted yams, garlic sautéed kale, pickled red cabbage, Carolina Gold BBQ sauce, green onions 840 Cal

22 Plant-Based Winter Gnocchi

Potato gnocchi, butternut squash-alfredo sauce, plant-based chorizo, spinach, garlic, shallots, roasted butternut squash, sage, plant-based mozzarella 1100 Cal

19

Plant-Based Soul Bowl

Purple rice blend, roasted yams, garlic sautéed kale, pickled red cabbage, Carolina Gold BBQ sauce, jackfruit meatballs, green onions 660 Cal

17 NY Strip Steak Frites

Seared NY strip, red wine demi glace, Cultivate's House Fries 1280 Cal

37

^Order to temp: rare - well

Blackened Catfish

Seasoned catfish, rosemary-garlic potatoes, garlic kale, tomato jam, spicy remoulade 970 Cal

20 Seared Pork Chop

Seared pork chop (2), colcannon mashed potatoes, balsamic brussels sprouts 1230 Cal

29

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.

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SHELLFISH



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VG



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SWEETS

New York Cheesecake       

Served with marionberry jam 1120 Cal

Flourless Chocolate Torte     

Flourless chocolate cake, raspberry compote, mint 550 Cal

9 Dutch Apple Pie  

Served with streusel topping 490 Cal

7

BEVERAGES

Iced Tea

- acai green
- ginger peach

5 Meyer Lemon Lemonade 

Poppi

- strawberry lemonade

4 Fountain Soda - Pepsi & Stubborn 

Bubbly

- grapefruit, mango

- Pepsi
- Pepsi Zero
- agave vanilla cream soda
- classic root beer
- lemon berry acai
- pineapple cream soda

ESPRESSO (16 oz)

Americano

6 2% milk or oatmilk available.

Latte

7 Espresso beverages served hot or iced.

Cappuccino

7 Add

Mocha

- Espresso shot +1

8 Green Tea Latte

- Syrup +1

7 Chai Tea Latte

Culti-Date Special Events

Winter Quarter: Thursday, January 15

Palentine's Day: Thursday, February 12

Spring Quarter: Thursday, April 16



Follow us on social media for updates about upcoming special events and promotions.



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VG

VEGAN



V

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May contain dairy, eggs, honey



GF

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PLANT-BASED

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