## SALADS AND SMALL PLATES

**Cultivate Caesar [E,M,S,W]**
Little gem lettuce served wedge-style with Caesar dressing, grated Parmesan, fresh-ground black pepper, grilled lemon and grilled garlic croutons

**Simple Green House Salad**
Black-scarlet baby kale and arugula with shredded root vegetables, toasted pepitas (VG) and choice of dressing: farmhouse ranch (V) [E,M], avocado-tahini goddess (VG) [SE], lemon-Dijon vinaigrette (VG) or maple-sherry vinaigrette (VG)

**Grilled Asparagus [M]**
Asparagus spears tossed in a pepper-lemon-oil emulsion, topped with a three-cheese blend and caper dust
- Plant-powered option available with asparagus tossed in a pepper-lemon-oil emulsion and topped with caper dust

**Crispy Battered Garlic-Parmesan Chicken Wings [M,S]**
Fried wings tossed in a garlic-Parmesan sauce topped with parsley and Parmesan, served with choice of dipping sauce: house smoky slather [S], farmhouse ranch (V) [E,M], avocado-tahini goddess (VG) [SE] or caramelized onion dip (V) [M]

**Calamari Corkscrews & Tartar Sauce [CS,W]**
Wild squid, flour dusted and fried, served with malt-vinegar tartar sauce and lemon

**Chips & Dip**
Housemade fried chips, served with choice of dipping sauce: house smoky slather (VG) [S], farmhouse ranch (V) [E,M], caramelized onion dip (V) [M] or avocado-tahini goddess (VG) [SE]

**Salsa Verde Marinated Tofu**

**Yellowfin Tuna**

**Sous Vide Grilled Chicken Breast**

**Cultivate House Fries (VG) [S,W]**

**Rosemary-Garlic Baby Bakers (VG)**

**Soup - house tomato-basil soup (VG)** served daily

**Rotating Soups** - served weekly

**Extra Dressing/Dipping Sauce** .75

## SANDWICHES

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

**Fried Chicken Sandwich [M,S,SE,W]**
Fried chicken, cabbage slaw, dill pickles and house smoky slather on a brioche bun
- à la carte 13.25

**Caprese Grilled Cheese (V) [M,W]**
Mozzarella, smoked provolone, basil and Roma tomato on sourdough
- Plant-powered option available with plant-based mozzarella, basil and tomatoes on sourdough (V) [S,W]
- à la carte 7.75

**Half Sandwiches & Choice of Side or Soup**
½ sandwich with one side or cup of soup

**Chickpea Salad Sandwich**
Smashed chickpea salad, pickled onions, cucumbers, avocado and arugula on toasted ciabatta (VG)
- à la carte 11

**Ricotta & Pea Toast [M,W]**
Pea and mint spread, kale-arugula mix, whipped ricotta and shaved-cheese blend on grilled sourdough
- Plant-powered option available with pea and mint spread, kale-arugula mix, plant-based whipped cream cheese and lemon-Dijon vinaigrette [TN-Coconut,W]
- à la carte 12.25

(VG) vegan  (V) vegetarian

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BURGERS

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

The Burger* [E,M,S,SE,W] 16
Griddled 6-oz brisket-sirloin-chuck blend patty with house smoky slather, dill pickle chips, Roma tomatoes, shredded iceberg lettuce, red onion and smoked cheddar on a toasted Alki brioche bun
Order it pink or no pink
- à la carte 13.25

Mediterranean Plant-Powered Burger [S,TN-Coconut,W] 12.75
Brown rice patty topped with a plant-based herb schmear, red bell peppers, kale-arugula blend and lemon-Dijon vinaigrette on a bianco roll
- à la carte 10

PLATES

Salmon Cellentani Primavera [F,M,TN-Coconut,W] 19
Asparagus, zucchini, peas, smoked salmon, pesto Alfredo and Parmesan
- Plant-powered option available with
  asparagus, zucchini, peas, plant-based pesto
  Alfredo and plant-based mozzarella

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

Chorizo Quesadilla [M,W] 15
Chorizo, roasted peppers, onion, spinach and melted Monterey Jack cheese in a grilled whole wheat tortilla garnished with cilantro, served with tomatillo salsa and sour cream
- Plant-powered option available with plant-based chorizo and plant-based cheese

Pan-Seared Sockeye Salmon [F] 18
Wild Pacific Northwest salmon drizzled with salsa verde, served with a white bean-cherry tomato salad

SWEETS

Plant-Powered Fried Cinnamon Rolls [M,S,W] 7
Deep-fried mini cinnamon rolls, served with vanilla glaze dipping sauce

Berry Tart [E,M,S,W] 8.5
Housemade berry tart with vanilla whipping cream

Tiramisu Cake [E,M,W] 7

Cheesecake (V) [E,M,S,W] 9
N.Y.-style cheesecake drizzled with mango sauce

Plant-Based Chocolate Chip Cookies (VG) [S,W] 7
With Dairy or Oat Milk

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

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