

Cultivate

SOUPS, SALADS AND SMALL PLATES

Soup - house tomato-basil soup (VG) served daily	6
Rotating Soups - served weekly	7
Cultivate Kale Caesar shredded kale tossed with fennel-garlic croutons, Parmesan cheese and asiago Caesar dressing (V) [M] - add yellowfin tuna 7 - add sous vide chicken 6	8
Simple Green House Salad black-scarlet baby kale and arugula with shredded root vegetables and 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 yellowfin tuna 7 - add sous vide chicken 6	8
Pan-Fried Edamame Pot Stickers served with sweet chili sauce (VG)[S,SE,W]	9
Crispy Fried Brussels Sprouts tossed with balsamic glaze (VG)	8
Onion Rings stout-battered onion rings (VG) [W], served with choice of dipping sauce	8
Honey-Garlic Chicken Wings fried wings with hot honey glaze, black sesame seeds and scallion garnish [SE]	11
Dipping Sauces - avocado-tahini goddess (VG) [SE] - farmhouse ranch (V) [E,M] - house smoky slather (VG) [S] - malt vinegar tartar sauce (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	
French Onion Grilled Cheese shredded fontina, Gouda and Gruyère cheese with caramelized grilled onions (V) [M,W] - plant-powered option available with plant-based cheese and caramelized onions (VG) [W] - à la carte 8	11
Avo Toast thick-cut grilled Alki sourdough with smashed avocado, lemony dressed arugula-kale blend, tomato jam, pickled red onions and toasted seed- spice blend (VG) [SE,W] - à la carte 13	16
Sockeye Salmon BLT Sandwich salmon patty, bacon, chipotle-mayoli, lettuce and tomato on a toasted bianco roll [F, S,W] - à la carte 16	19
The Burger* charbroiled 6-oz brisket-sirloin-chuck-blend patty with house smoky slather, dill pickle chips, red onion Roma tomatoes, shredded iceberg lettuce and smoked cheddar on a toasted Alki brioche bun. Gluten-free bun available. [M,S,SE,W] *served with some pink or no pink - à la carte 14	17
Three Grain Plant-Powered Burger brown rice patty topped with house smoky slather, plant-based cheddar, crispy wonton chips, scarlet baby kale-arugula blend and tomato jam on a toasted bianco roll. Gluten free bun available. (VG) [S,W] - à la carte 10	13
Cultivate House Fries (VG) [S,W]	6
Rosemary-Garlic Baby Bakers (VG)	6

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PLATES

Gnocchi Pomodoro 16
potato gnocchi, fire-roasted tomato sauce, fresh mozzarella ciliegine, baby arugula, Parmesan cheese and UW Farm-fresh basil (V) [M,W]
- plant-powered option available with plant-based mozzarella (VG) [W]

Steak Frites** 29
pan-seared 12-oz N.Y. strip steak with Cultivate's house fries and smoky chimichurri sauce [M,SE,S,W]
****please provide steak temperature preference:**
rare | medium-rare | medium | medium-well | well done

(VG)=vegan (V)=vegetarian
[CS]=crustacean shellfish [E]=eggs [F]=fish [M]=milk
[P]=peanut [S]=soy [SE]=sesame [TN]=tree nuts
[W]=wheat

**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

Banana-Coconut Cake (VG) [S,TN-coconut] 8
Dutch Apple Pie (VG) [S,W] 7
served with plant-based whipped topping
Triple Chocolate Cheesecake (V) [E,M, S W] 9
served with plant-based whipped topping

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