

# Cultivate

SPRING QUARTER

## SOUPS

### 12-oz bowl

daily house tomato-basil  7 weekly rotating special 7

## SALADS

### Cultivate Caesar Salad

Gem lettuce, Parmesan cheese, Caesar dressing, grilled sourdough croutons, grilled lemon half 760 Cal

11 **Simple Green House Salad**  9

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

### Smoky Kale Salad

Shredded kale, roasted sweet potatoes, smoky wonton crumbles, pickled red onion, toasted pepitas, avocado-tahini dressing, feta cheese 580 Cal

11 **Dressings:**

- avocado-tahini goddess   170 Cal
- farmhouse ranch    50 Cal
- lemon-Dijon vinaigrette  80 Cal
- maple-sherry vinaigrette  170 Cal
- Caesar    220 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

### Tempura Brussels Sprouts

Tempura Brussels sprouts, glazed balsamic reduction, smoky house slather 530 Cal

9 **Garlic Parmesan Chicken Wings**   14

Fried chicken wings, garlic-Parmesan sauce, Parmesan cheese 770 Cal

### Fried Cheese Curds

Fried battered white cheddar curds, arrabbiata sauce 1160 Cal

11 **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

### Smoked Cheddar Mac & Cheese

Cavatappi pasta, smoked cheddar cheese 400 Cal

9 **Caper Dust & Cheese Asparagus**   9

Grilled asparagus, lemon olive oil emulsion, caper dust, Parmesan cheese 130 Cal

### Dipping Sauces

- avocado-tahini goddess   170 Cal
- farmhouse ranch    50 Cal
- house smoky slather   290 Cal
- chipotle mayoli    90 Cal
- **extra dipping sauce +1**

### Allergens & Dietary Information



# Cultivate

SPRING 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

### Provolone Caprese Sandwich

Grilled mozzarella and smoked provolone cheese, Roma tomato, basil, sourdough bread 730 Cal

### Three Grain Burger

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

### Fried Hot Honey Chicken

#### Sandwich

Fried chicken thigh, hot honey glaze, dill pickles, creamy slaw, house slather, brioche bun 960 Cal

### 13 Plant-Based Caprese Sandwich

Plant-based mozzarella, Roma tomato, basil, sourdough bread 460 Cal

### 19 The Burger^

Short rib beef patty, dill pickles, smoked cheddar cheese, lettuce, tomato, red onion, house slather, toasted brioche bun 1100 Cal

^Order pink or no pink

### 19 Chickpea Salad Sandwich

Smashed chickpea salad, pickled onions, cucumber, avocado, arugula, toasted ciabatta bun 570 Cal

## ENTREÉS

### Avocado Toast

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

### Salmon Cellentani Primavera

Asparagus, zucchini, peas, plant-based pesto alfredo sauce, smoked salmon, Parmesan cheese 980 Cal

### Cellentani Primavera

Asparagus, zucchini, peas, plant-based pesto alfredo sauce, plant-based mozzarella cheese 950 Cal

### Chipotle-Rosemary Pork Chop

Grilled pork chop (2), sautéed UW Farms greens, red skin garlic mashed potatoes 750 Cal

### 11 Griddled Chorizo Quesadilla

Crispy golden whole wheat tortilla, chorizo, fresh spinach, roasted mushrooms and onions, Monterrey Jack cheese, sour cream, salsa verde 1020 Cal

### 19 Plant-Based Quesadilla

Crispy golden whole wheat tortilla, plant-based chorizo, fresh spinach, roasted mushrooms and onions, plant-based mozzarella cheese, salsa verde 1000 Cal

### 15 NY Strip Steak Frites^

Seared NY strip, chermoula, Cultivate's House Fries 1260 Cal

^Order to temp: rare - well

37

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.

### Allergens & Dietary Information



# Cultivate

SPRING QUARTER

## SWEETS

**Triple Chocolate Colossal** 9

**Cheesecake**      

Belgium chocolate filling, chocolate cookie crust, Ganache, whipped topping 1010 cal

**Peach Cobbler**       8

Peaches, flaked crust, whipped topping 340 cal

## BEVERAGES

**Iced Tea** 5

- acai green
- ginger peach

**Poppi** 4

- strawberry lemonade

**Bubly** 4

- grapefruit, mango

**Arnold Palmer** 4

Choice of iced tea, Meyer lemon lemonade

**Meyer Lemon Lemonade** 3

**Fountain Soda - Pepsi & Stubborn** 3

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

## ESPRESSO (16 oz)

**Americano** 6

**Latte** 7

**Cappuccino** 7

**Mocha** 8

**Green Tea Latte** 8

**Chai Tea Latte** 7

2% milk or oatmilk available.

Espresso beverages served hot or iced.

Add

- Espresso shot +1
- Syrup +1

## Culti-Date Special Events

Spring Quarter: Thursday, April 16



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

### Allergens & Dietary Information

