



## DINNER

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**Maslow:**  
**Surviving to thriving**

Motivation fuels us all; driving us to achieve our goals and realize our potential. In 1943, Abraham Maslow, an American psychologist, proposed the theory of the hierarchy of needs. He believed that all people, regardless of economic status or cultural background, seek to fulfill their basic needs before moving on to their next level of needs.

**FareStart:**  
**Great food, better lives**

FareStart has been helping people transform their lives through food for over 25 years—one person, one job, one community at a time—providing real solutions to poverty, homelessness and hunger through foodservice training and job placement programs.

**Maslow's:**  
**Taking it to the next level**

Maslow's is the next big step for FareStart to make a greater impact. This restaurant is part of a paid apprenticeship program designed to help individuals take defining strides in their lives and careers in order to get securely out of poverty and move up to a living wage, on their journey to prosperity.

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# DINNER

## SMALL PLATES

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### Curried Cauliflower

Cucumber-mint yogurt  
\$8

### \*Crab Cakes

Elliot Bay aioli  
\$10

### House Smoked Trout

Dill caper crème fraiche, preserved lemon,  
crostini  
\$12

### \*Moules Frites GF

White wine, dijon, tarragon butter  
\$12

### Warm Brussels Sprouts GF

Pork belly lardons, sherry dijon vinaigrette  
\$9

### Local Cheese & Charcuterie

Local cheeses, Zoe's meats and house  
pickles  
\$12

### \*Steak Bites GF

Kalbi beef bites, house kimchi  
\$12

### \*Beer-Braised Clams

Serrano chili, garlic, grilled rustic baguette  
\$12

### Candied Pork Belly

Spiced apple butter, pickled mustard seed  
\$10

## SALADS

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Add chicken breast +\$6, \*salmon filet +\$7, \*steak +\$7

### House Salad V

Mixed greens, shaved fennel, carrot, apple, garlic-herb croutons,  
balsamic vinaigrette  
\$6/\$10

### Roasted Beet & Goat Cheese Salad GF V

Mixed greens, roasted red & yellow beets, goat cheese, toasted  
walnuts, pomegranate vinaigrette  
\$13

### Quinoa Salad GF Vegan

Arugula, toasted quinoa, wine-bloomed cranberries, roasted  
almonds, lemon vinaigrette  
\$12

### Caesar Salad

Romaine, pecorino cheese, garlic-herb croutons, Caesar dressing  
\$6/\$10

### \*Chimichurri Steak Salad GF

Mixed greens, grilled flat iron steak, cherry tomatoes, roasted  
squash, green onions, crispy shallots, spiced nuts, herb vinaigrette  
\$16

### Washington Apple & Blue Cheese Salad

Mixed greens, julienne apples, blue cheese, dried cherries, candied  
pecans, lemon vinaigrette  
\$14

## MASLOW'S MEAL

featuring Chef Brendan McGill, owner and chef of the Hitchcock Restaurant Group,  
who worked with FareStart chefs and apprentices to create this exclusive meal.

### Rosemary Porchetta

Cranberry bean ragu, treviso radicchio & salsa verde

\$15

Maslow's Meal is inspired by the restaurant "family meal," where employees come together to eat as a team  
before heading into service. It's an opportunity to build community and camaraderie.

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All the ingredients on our menu are house made, sustainable & local, as available.

# DINNER

## BURGERS & SANDWICHES

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Served on Grand Central Bakery bread. Choice of fries, house salad, or soup.

### **\*Bash Burger**

Certified Angus Beef, creamy blue cheese, roasted garlic aioli, candied pork belly, pickled apple, potato bun  
\$16

### **\*Cheese Burger**

Certified Angus Beef, Tillamook Cheddar Cheese, chili remoulade, LTO, house pickle, potato bun  
\$15

### **\*Smoked Beef Dipper**

Slow & low smoked Certified Angus Beef, whole-grain mustard, caramelized onions, Tillamook Cheddar Cheese, hoagie roll, bbq jus  
\$15

### **\*Blackened Salmon Sandwich**

Blackened wild-caught salmon fillet, bibb lettuce, tomato, lemon caper aioli, potato bun  
\$15

## SHARABLE OR NOT PLATES

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### **\*Durham Ranch Wagyu Sirloin** GF

Autumn hash, smoked onion puree, red wine demi-glace  
\$26

### **Smoked Pork Belly** GF

Carlton Farms pork belly, sautéed greens, preserved fruit compote  
\$19

### **Mushroom Risotto** GF V

Seasonal mushrooms, thyme & black pepper goat cheese  
\$15

### **Grilled Vegetable Ratatouille** GF Vegan

Toasted quinoa, grilled squash, bell pepper, roasted tomatoes  
\$14

### **\*Crispy Skin Wild Salmon** GF

Brown beech mushrooms, pickled onion, black garlic butter  
\$21

### **\*Pan Seared Scallops** GF

Brown butter kabocha squash puree, braised greens, pickled mustard seeds  
\$23

### **Fish & Chips**

Alaska Pacific cod, purple slaw, tartar sauce  
\$16

### **Fried Chicken**

Draper Valley Farms half chicken, bacon gravy  
\$20

## SIDES \$6

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### **Braised Seasonal Greens** GF Vegan

Toasted fennel seed, smoked paprika

### **Brown Butter Roasted Squash** GF V

Toasted walnuts, thyme

### **Soup of the Day**

Ask your server for today's offering

### **Mashed Potatoes** GF V

Roasted garlic

### **Pull-Apart Buns** V

Butter glaze, black sea salt

### **House Fries** V

Chili remoulade

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% service charge will be added to your check. 50% will be distributed to our restaurant employees, and 50% will be allocated to FareStart to support our training programs, fund competitive wages and employee benefits. Thank you for dining with us!