

DINNER

SMALL PLATES

Pan Roasted Carrots GF V 7 Honey, cayenne, preserved lemon labneh, pistachio brittle	*Crab Cakes 10 Purple slaw, Elliott Bay aioli	Seasonal Melon GF 8 Cucumber, mint, basil, feta, sweet chili sauce
Sweet Pea Bruschetta V 7 Shaved radish, chervil, ricotta	Jerk Chicken Skewers GF 7 Pineapple slaw	Pull-Apart Buns V 6 Honey butter, sea salt
Curried Cauliflower V 8 Cucumber-mint yogurt	Tater Tots V 6 Sriracha powder, queso dip	Pork Belly GF 9 Blackberry mostarda

SALADS

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

House Salad V 12 Mixed greens, shaved fennel, carrot, apple, garlic-herb croutons, balsamic vinaigrette	Caesar Salad 12 Romaine, pecorino cheese, garlic-herb croutons, Caesar dressing
Roasted Beet & Goat Cheese Salad GF V 13 Mixed greens, roasted red & yellow beets, goat cheese, toasted walnuts, pomegranate vinaigrette	*Chimichurri Steak Salad GF 16 Mixed greens, grilled flat iron steak, grape tomatoes, green onion, shaved radish, feta cheese, crispy shoestring potatoes

MAINS

Choice of fries, house salad, or soup with burgers and sandwiches

Vegetable Ratatouille GF Vegan 14 Toasted quinoa, grilled squash, bell pepper, roasted tomatoes	Crispy Katsu Sandwich 13 Chicken breast or Founder's Hazelnut Lentil Field Roast, slaw, pickle, black garlic aioli, potato bun	*Steak Frites GF 22 Flat iron steak, house fries, red wine demi, herb butter
Grilled Pork Chop GF 19 Peach gastrique, crispy fingerling potatoes, juniper brine, roasted corn	Reuben Sandwich 14 House corned beef, swiss cheese, Britt's sauerkraut, Russian dressing, rye bread	Black Tea Brined Fried Chicken 14 Boneless light & dark fried chicken, picnic slaw, housemade biscuit, honey butter
*Crispy Skin Wild Salmon GF 21 Fennel, radish, onion, grilled romaine, lemon, olive oil, mint, roasted corn, crème fraîche	*Cheese Burger 15 Certified Angus beef, Tillamook cheese, chili remoulade, LTO, pickle, potato bun	Ricotta Gnocchi V 15 Cherry tomatoes, spinach, walnut pesto, parmesan
Fish & Chips 16 Alaskan Pacific cod, purple slaw, tartar sauce	*Blackened Salmon Sandwich 15 Blackened salmon fillet, lettuce, tomato, lemon caper aioli, potato bun	Mushroom Risotto GF V 17 Seasonal mushrooms, thyme & black pepper goat cheese

MASLOW'S MEAL

Featuring Chef Seth Fernald, Executive Chef at Novelty Hill - Januik Winery, who worked with FareStart chefs and apprentices to create this exclusive meal.

Pan-Seared Pork Belly

Zhug roasted cauliflower, shishito salsa verde, crispy chickpeas, labneh

15

* 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. 100% will be distributed to our restaurant employees.

Thank you for dining with us!

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