

LUNCH

SMALL PLATES

Pan Roasted Carrots GF V 7 Honey, cayenne, preserved lemon labneh, pistachio brittle	Curried Cauliflower V 8 Cucumber-mint yogurt	Jerk Chicken Skewers GF 7 Pineapple slaw
Sweet Pea Bruschetta V 7 Shaved radish, chervil, ricotta	*Crab Cakes 10 Purple slaw, Elliott Bay aioli	Tater Tots V 6 Sriracha powder, queso dip

SALADS

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

Roasted Beet & Goat Cheese Salad GF V 13 Mixed greens, roasted red & yellow beets, goat cheese, toasted walnuts, pomegranate vinaigrette	Chicken Cobb Salad GF 14 Mixed greens, grape tomatoes, blue cheese crumbles, hard cooked egg, bacon, avocado, blue cheese dressing
Caesar Salad 12 Romaine, pecorino cheese, garlic-herb croutons, Caesar dressing	*Chimichurri Steak Salad GF 16 Mixed greens, grilled flat iron steak, grape tomatoes, green onion, shaved radish, feta cheese, crispy shoestring potatoes

BURGERS & SANDWICHES

Choice of fries, house salad, or soup.

Reuben Sandwich 14 House corned beef, swiss cheese, Britt's sauerkraut, Russian dressing, rye bread	*Cheese Burger 15 Certified Angus beef, Tillamook cheddar cheese, chili remoulade, LTO, house pickle, potato bun	*Blackened Salmon Sandwich 15 Blackened wild-caught salmon fillet, bibb lettuce, tomato, lemon caper aioli, potato bun
Crispy Katsu Sandwich 13 Choice of chicken breast or Founder's Hazelnut Lentil Field Roast, purple slaw, house pickle, black garlic aioli, potato bun	Turkey Sandwich 13 Zoe's roast turkey, bacon, tomato, greens, swiss cheese, tarragon mayo, ciabatta roll	Roasted Pork Sandwich 13 Sharp provolone cheese, broccoli raab, chili flake, pickled red onion & shishito pepperoncini, hoagie roll

MAINS

Ricotta Gnocchi V 15 Cherry tomatoes, spinach, walnut pesto, parmesan	Fish & Chips 16 Alaskan Pacific cod, purple slaw, tartar sauce	Black Tea Brined Fried Chicken 14 Boneless light & dark fried chicken, picnic slaw, housemade biscuit, honey butter
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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.