

# LUNCH

## SMALL PLATES

|                                                                              |                                                        |                                                                             |
|------------------------------------------------------------------------------|--------------------------------------------------------|-----------------------------------------------------------------------------|
| <b>Crab Cakes*</b> 12<br>Purple slaw, Elliott Bay aioli                      | <b>Jerk Chicken Skewers</b> GF 8<br>Pineapple slaw     | <b>Seared Pork Belly</b> GF 10<br>Mirin, soy, sticky rice                   |
| <b>Roasted Cauliflower</b> GF V 8<br>Labneh, toasted almonds, golden raisins | <b>Tater Tots</b> GF V 6<br>Sriracha powder, queso dip | <b>Sautéed Brussels</b> GF 9<br>Mustard, sherry vinegar, pork belly lardons |

## SALADS

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

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| <b>Roasted Beet &amp; Goat Cheese Salad</b> GF V 14<br>Mixed greens, roasted red & yellow beets, goat cheese, toasted walnuts, pomegranate vinaigrette                  | <b>Chicken Cobb Salad</b> GF 15<br>Mixed greens, tomatoes, blue cheese crumbles, hard cooked egg, bacon, avocado, blue cheese dressing |
| <b>Chimichurri Steak Salad*</b> GF 18<br>Mixed greens, flat iron steak, tomatoes, green onion, shaved radish, feta cheese, crispy shoestring potatoes, herb vinaigrette | <b>Caesar Salad</b> 12<br>Romaine, pecorino cheese, garlic-herb croutons, Caesar dressing                                              |

## BURGERS & SANDWICHES

Choice of fries, tots, house salad, or soup

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| <b>Reuben Sandwich</b> 14<br>House corned beef, swiss cheese, Britt's sauerkraut, Russian dressing, rye bread                            | <b>Cheeseburger*</b> 15<br>Certified Angus beef, Tillamook cheddar cheese, chili remoulade, LTO, house pickle, potato bun | <b>Blackened Salmon Sandwich*</b> 15<br>Blackened line-caught salmon fillet, bibb lettuce, tomato, lemon caper aioli, potato bun |
| <b>Crispy Katsu Sandwich</b> 13<br>Chicken breast or Founder's Hazelnut Lentil Field Roast, slaw, pickle, black garlic aioli, potato bun | <b>Turkey Sandwich</b> 14<br>Zoe's roasted turkey, bacon, greens, tomato, swiss cheese, tarragon mayo, ciabatta roll      | <b>Roasted Pork Sandwich</b> 14<br>Provolone, broccoli raab, chili flake, pickled red onion & shishito peppers, hoagie roll      |

## MAINS

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| <b>Mushroom Fettuccini</b> V 17<br>Portobello, beech, and crimini mushrooms, cream, grana padano                              | <b>Fish &amp; Chips</b> 16<br>Alaskan Pacific cod, purple slaw, tartar sauce                                          |
| <b>Black Tea Brined Fried Chicken</b> 14<br>Boneless light & dark fried chicken, picnic slaw, housemade biscuit, honey butter | <b>Shepherd's Pie</b> 15<br>Red wine braised beef, mushrooms, carrot, onion, celery root mashed potatoes, house salad |

## SIDES

|                            |                                                         |                                                      |
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| <b>House Fries</b> GF VE 6 | <b>Squash Soup</b> GF V 6<br>Brown butter, candied nuts | <b>Pull-Apart Buns</b> V 6<br>Honey butter, sea salt |
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### MASLOW'S MEAL

featuring Chef Tiffany Layco, Executive Chef of Andaluca and Mayflower Park Hotel who worked with Maslow's chefs and apprentices to create this dish

#### Paella Mixta

Prawns, clams, chicken, chorizo, Arborio rice, harissa, saffron broth

17

Suggested Pairing: **Mt. Fury Red Blend, Wahluke Slope, WA 10/35**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
Our deep fried items share a common fryer, please be aware that these items may not meet your dietary or allergen restrictions.

Thank you for dining with us. A 20% service charge will be added to your check. 100% will be distributed to our restaurant employees.  
All the ingredients on our menu are house made, sustainable & local, as available.