

# MENU

## SMALL PLATES

<b>House Salad</b> V 6 Balsamic vinaigrette	<b>Tater Tots</b> GF V 6 Sriracha powder, queso dip	<b>Pull-Apart Buns</b> V 6 Honey butter, sea salt
<b>Seared Asparagus</b> GF VE 9 Olive oil, lemon	<b>Yukon Gold Potato Soup</b> GF 6 Scallion, bacon	<b>Jerk Chicken Skewers</b> GF 8 Pineapple slaw
<b>Crab Cakes*</b> 12 Purple slaw, Elliott Bay aioli	<b>Ell's Spicy Chicken Sliders</b> 10 Cheddar biscuit, fennel slaw	<b>Roasted Cauliflower</b> GF V 8 Labneh, toasted almonds, golden raisins

## SALADS

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

<b>Roasted Beet &amp; Goat Cheese Salad</b> GF V 14 Mixed greens, roasted red & yellow beets, goat cheese, toasted walnuts, pomegranate vinaigrette	<b>Chicken Cobb Salad</b> GF 16 Mixed greens, tomatoes, blue cheese crumbles, hard cooked egg, bacon, avocado, blue cheese dressing
<b>Asian Steak Salad*</b> GF 18 Mizuna, watermelon radish, enoki mushrooms, grilled flat iron steak, bulgogi lime vinaigrette	<b>House Made Falafel Salad</b> VE 13 Cucumber, pickled carrot and fennel, mint, golden raisins, tahini, lemon citronette

## BURGERS & SANDWICHES

Choice of fries, tots, house salad, or soup

<b>Crispy Katsu Sandwich</b> 14 Chicken breast or Founder's Hazelnut Lentil Field Roast, slaw, pickle, black garlic aioli, potato bun	<b>Blackened Salmon Sandwich*</b> 16 Blackened line-caught salmon fillet, Bibb lettuce, tomato, lemon caper aioli, potato bun
<b>Cheeseburger*</b> 16 Certified Angus beef, Tillamook cheddar cheese, chili remoulade, LTO, house pickle, potato bun	<b>Impossibly Seattle Burger</b> V 17 Impossible™ Burger, iceberg lettuce, American cheese, salute sauce, potato bun
<b>Pressed Cubano</b> 14 Mojo-roasted pork, shaved ham, Dijonnaise, Swiss cheese, house pickles, hoagie roll	

## MAINS

<b>Spring Onion Campanelle</b> V 17 Snap peas, cream, white wine, arugula salad	<b>Fish &amp; Chips</b> 16 Alaskan Pacific cod, purple slaw, tartar sauce
<b>Black Tea Brined Fried Chicken</b> 14 Boneless light & dark fried chicken, fingerling potato salad	<b>Chicken Tikka Pot Pie</b> 15 Creamy tomato sauce, spiced basmati rice, naan, side salad

### MASLOW'S MEAL

featuring Timothy Delling, Executive Chef FareStart Restaurant & FareStart Catering who worked with Maslow's chefs and apprentices to create this dish.

#### Grilled Coho Salmon

Fresh berries, quinoa, honey gastrique

17

Suggested Pairing: **A to Z Pinot Gris** 8/glass

\* 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.