

MENU

SMALL PLATES

House Salad V 6 Balsamic vinaigrette	Tater Tots GF V 7 Sriracha powder, queso dip	House Fries GF V 6
Heirloom Tomato & Burrata V 9 Pesto, baguette, saba	Yukon Gold Potato Soup GF 6 Scallion, bacon	Jerk Chicken Skewers GF 8 Pineapple slaw
Crab Cakes* 12 Purple slaw, Elliott Bay aioli	Blistered Shishito Peppers GF VE 8 Lime cilantro cream	Roasted Cauliflower GF V 8 Labneh, toasted almonds, golden raisins

SALADS

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

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

BURGERS & SANDWICHES

Choice of fries, tots, house salad, or soup

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

MAINS

Grilled Coho Salmon GF 17 Fresh berries, quinoa & honey gastrique	Fish & Chips 16 Alaskan Pacific cod, purple slaw, tartar sauce
Black Tea Brined Fried Chicken 14 Boneless light & dark fried chicken, fingerling potato salad	Grilled Steak Skewer GF 19 Bulgogi marinade, creminis, bell peppers, red onions, furikake fries

MASLOW'S MEAL

featuring Chef Bradley Layfield of Brave Horse Tavern -- part of Tom Douglas Restaurants -- who worked with Maslow's chefs and apprentices to create this dish.

Pan-Seared Pacific Cod GF
Creamy grits, sweet corn, creole sauce
17

Suggested Pairing: **Alexandria Nicole Cellars White** 13/45

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

* The King County Health Department would like you to know, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FareStart would like you to know, a 20% service charge will be added to your check. 100% will be distributed to our restaurant employees.
Thank you for dining with us.