

MENU

SMALL PLATES

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

SALADS

Add chicken breast +6, salmon filet* +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

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

MASLOW'S MEAL

featuring Kristi Brown, chef and owner of That Brown Girl Cooks! who worked with Maslow's chefs and apprentices to create this dish.

Barbecue Pork Rib Tips

Rice porridge, crispy buttermilk leeks, grilled okra, onions and blistered tomatoes

17

Suggested Pairing: **Maritime Old Seattle Lager** 6

* 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.