

DINNER

SMALL PLATES

Steamed Clams 14 White wine, lemon, garlic, baguette	Sautéed Delicata Squash GF V 9 Cranberry, saba	Seared Pork Belly GF 10 Mirin, soy, sticky rice
Crab Cakes* 12 Purple slaw, Elliott Bay aioli	Jerk Chicken Skewers GF 8 Pineapple slaw	Sautéed Brussels GF 9 Mustard, sherry vinegar, pork belly lardons
Roasted Cauliflower GF V 8 Labneh, toasted almonds, golden raisins	Tater Tots GF V 6 Sriracha powder, queso dip	

SALADS

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

House Salad V 12 Mixed greens, shaved fennel, carrot, apple, garlic-herb croutons, balsamic vinaigrette	Roasted Beet & Goat Cheese Salad GF V 14 Mixed greens, roasted red & yellow beets, goat cheese, toasted walnuts, pomegranate vinaigrette
Chimichurri Steak Salad* GF 18 Mixed greens, flat iron steak, tomatoes, green onion, shaved radish, feta cheese, crispy shoestring potatoes, herb vinaigrette	Caesar Salad 12 Romaine, pecorino cheese, garlic-herb croutons, Caesar dressing

SANDWICHES

Choice of fries, tots, house salad, or soup

Crispy Katsu Sandwich 13 Chicken breast or Founder's Hazelnut Lentil Field Roast, slaw, pickle, black garlic aioli, potato bun	Blackened Salmon Sandwich* 15 Blackened line-caught salmon fillet, bibb lettuce, tomato, lemon caper aioli, potato bun	Cheeseburger* 15 Certified Angus beef, Tillamook cheddar cheese, chili remoulade, LTO, pickle, potato bun
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MAINS

Mushroom Fettuccini V 17 Portobello, beech, and crimini mushrooms, cream, grana padano	Crispy Skin Wild Salmon* GF 22 Line-caught salmon, chard, apples, fennel confit, pickled onion, cider-mustard beurre blanc
Steak Frites* GF 24 Flat iron steak, house fries, red wine demi, herb butter	Black Tea Brined Fried Chicken 14 Boneless light & dark fried chicken, picnic slaw, housemade biscuit, honey butter
Fish & Chips 16 Alaskan Pacific cod, purple slaw, tartar sauce	Shepherd's Pie 15 Red wine braised beef, mushrooms, carrot, onion, celery root mashed potatoes, house salad
Pork Shank Confit 24 Shaved brussels, roasted onion, toasted almond	

SIDES

House Fries GF VE 6	Squash Soup GF V 6 Brown butter, candied nuts	Celery Root Mashed Potatoes GF V 6
Swiss Chard VE 6 Shallots, garlic, olive oil	Pull-Apart Buns V 6 Honey butter, sea salt	

MASLOW'S MEAL

featuring Chef Edouardo Jordan, James Beard Award-winning chef & owner of Salare, JuneBaby and Lucinda Grain Bar who worked with Maslow's chefs and apprentices to create this dish

Poulet Creole

Spicy Haitian chicken stew, mushrooms, parsnips, red bell peppers, jasmine rice, crispy plantains

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.