

# LUNCH

## SMALL PLATES

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

## 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 15 Mixed greens, tomatoes, blue cheese crumbles, hard cooked egg, bacon, avocado, blue cheese dressing
<b>Chimichurri Steak Salad*</b> GF 18 Mixed greens, flat iron steak, tomatoes, green onion, shaved radish, feta cheese, crispy shoestring potatoes, herb vinaigrette	<b>Caesar Salad</b> 12 Romaine, pecorino cheese, garlic-herb croutons, Caesar dressing

## BURGERS & SANDWICHES

Choice of fries, tots, house salad, or soup

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

## MAINS

<b>Mushroom Fettuccini</b> V 17 Portobello, beech, and crimini mushrooms, cream, grana padano	<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, picnic slaw, housemade biscuit, honey butter	<b>Shepherd's Pie</b> 15 Red wine braised beef, mushrooms, carrot, onion, celery root mashed potatoes, house salad

## SIDES

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

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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.