

# DINNER

## SMALL PLATES

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

## SALADS

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

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

## SANDWICHES

Choice of fries, house salad, or soup

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

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

## SIDES

<b>Hand Cut Fries</b> GF VE 6 Carrot ketchup	<b>Kabocha Squash Soup</b> GF 6 Brown butter, candied nuts	<b>Celery Root Mashed Potatoes</b> GF V 6
<b>Swiss Chard</b> VE 6 Shallots, garlic, olive oil	<b>Pull-Apart Buns</b> V 6 Honey butter, sea salt	

### MASLOW'S MEAL

featuring Chef Josh Henderson, Executive Chef & founder of Huxley Wallace Collective who worked with Maslow's chefs and apprentices to create this exclusive meal.

#### **Rustic Hainan Chicken** GF

Jasmine rice, cilantro, cucumber, carrots, ginger hoisin sauce & spicy peanut chili oil to taste

15

Suggested Pairing: **Charles Smith Wines** Kung Fu Girl Riesling 8/28

\* 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.