

LUNCH

SMALL PLATES

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

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

BURGERS & SANDWICHES

Choice of fries, house salad, or soup.

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

MAINS

Mushroom Fettuccini V 17 Portobello, beech, and crimini mushrooms, cream, grana padano	Fish & Chips 16 Alaskan Pacific cod, purple slaw, tartar sauce
Black Tea Brined Fried Chicken 14 Boneless light & dark fried chicken, picnic slaw, housemade biscuit, honey butter	Shepherd's Pie 15 Red wine braised beef, mushrooms, carrot, onion, celery root mashed potatoes, house salad

SIDES

Hand Cut Fries GF VE 6 Carrot ketchup	Kabocha Squash Soup GF 6 Brown butter, candied nuts	Pull-Apart Buns V 6 Honey butter, sea salt
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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.