

gotta have breaky?

serious toast* - molasses custard soaked thick-cut brioche, raspberry jam, local pit ham, powdered sugar, two eggs your way (15)
tag your toast! #serioustoast

house-made biscuits & sage gravy* - carlton farms pork & smoked jowl bacon brown sugar sausage, mire poix (12) add two eggs (3)

pork belly & cornmeal waffle* - maple braised, two eggs your way (or sub fried chicken thigh for belly) (13)

{v} vegetarian {g} gluten-free {g*} gluten-free possible

* the king county department of health would like to inform you that, while delicious & exciting, consuming raw or undercooked foods may contribute to your risk of food borne illness.



skillet®

WINTER 2016

blue shirt specials

{MONDAY}

mama's meatloaf - duroc pork, grass-fed beef, bacon, onions, glazed with ketchup demi, bleu cheese crumble, mashed potatoes and vegetables (17)

{TUESDAY}

short rib ragu & pappardelle - 8hr slow cooked beef short rib ragu, crispy parsnips, shaved pecorino, fresh pappardelle (18)

{WEDNESDAY}

carlton farms pork tenderloin - pomegranate marinate, parsnip puree, thumbelina carrots, butternut squash, fennel, sherry gastrique & crispy carrot tops (23) {g}

{THURSDAY}

chicken fried steak - pan-roasted potatoes, collard greens, country gravy (16)

{FRIDAY}

deliciously braised - chef nick novello's annual dining series from january 15th to march 4th. line-up includes a rotating cast of slow cooked meats including lamb, beef, venison and pork (23)

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love your meal
or let us know
we'll always
make it right

go team

your food was prepared by our talented team:
alejandro, bernardo, bertin, berto, diego, gloria, juan,
margarita, rafael & ryne

general manager: crellin pauling

chef: nicolas novello

sous chefs: francisco "pollo" galeana, miguel navarro

{skillet – capitol hill}

1400 east union - seattle, wa 98122

206.512.2001

hours: sun-thur 7am-10pm

fri-sat 7am-11pm

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dinner

muenster mac - muenster, cheddar, parmesan, wagon wheel pasta, chili cheese corn chip crust (14) {v} add bacon (2)

southern fried chicken - draper valley chicken, black pepper honey drizzle, roasted carrots, fingerling potatoes, arugula, mustard vinaigrette (16) add a cornmeal waffle (4)

bone-in pork chop* - grilled broccoli rabe, cranberry chow-chow, buttery rutabaga whip (23) {g}

braised lamb breast - butternut spaetzle, blistered cherry tomatoes, roasted squash, baked beets, cauliflower, lamby ju, winter chanterelle (22)

prime petite tender* - niman ranch prime steak, cauliflower puree, roasted mushroom, smashed fingerlings, grilled endive, beef demi, anchovy butter (26) {g}

bulgur wheat falafel - creamed hominy, grilled poblano peppers, roasted anaheim pepper, radish, arugula, smoked cauliflower, roasted baby turnips, sweet-spicy yellow pepper sauce (16) {v}

seared pacific ling cod - fresh turmeric root cream, turnip greens, thumbelina carrots, smoked cauliflower, chanterelle, crispy parsnip (22) {g}

start here

glazed boneless pork wings - root beer chili glaze, herbs (12) {g}

crystal 'n coke wings - crystal hot sauce, coke, chili flakes (11) {g}
limited availability, check with your server

house-made buffalo chicharrones - crystal buffalo sauce, bleu cheese dressing (5) {g}

poutine - fries, gravy, cheddar, herbs (8)

tamarind browned-butter brussels - seared brussel sprouts, crispy parsnips. (10) {g}

roasted acorn squash - golden beets, walnuts, pomegranate seeds, brown sugar (8) {g}{v}

smoked cauliflower & roasted baby turnips - golden raisins, black pepper honey (8) {g}{v}

greenery & soup

cobb salad* - bacon, avocado, grilled chicken thigh, soft boiled egg, bleu cheese, tomato, red wine vinaigrette (15) {g}

seasonal soup - changes daily, ask your server (cup 5) (bowl 8) add salad (3)

golden beet & blood orange salad - frisee, crispy parsnips, pistachio oil vinaigrette, feta cheese, pomegranate seeds, crushed pistachios, roasted baby turnips (13) add bacon (2) {g}{v}

kale caesar - boquerones, buttery croutons, parmesan, creamy dressing (11) {g*}
add fried chicken thigh (5)
add blackened rockfish (7)

sandwiches, burgers, & such

*all sandwiches are served with a side of hand-cut fries & herbs, cup of soup, or baby greens salad with dressing
substitute poutine for fries or salad (3)
substitute kale caesar for fries or salad (2)
our meat & poultry is sustainably sourced & raised*

the burger* - bacon jam, arugula, creamy bleu cheese (15) {g*}

the basic* - burger, lettuce, pollo's special sauce, pickle, american cheese (14) {g*}

fish'n grits - southern corn flour crusted rockfish, seared greens, cheddar cheese grits, crystal hot sauce, malt vinegar remoulade (16)

the ultimate grilled cheese - a classic done right, with brie, cheddar & american cheeses on brioche toast (12) {v}
add bacon jam (2) add chicken thigh (5)

fried chicken sammy - fennel seed crust, pickled & charred jalapeño aioli, kale, potato bread (15) add bacon (2)

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