

LUNCH

STARTERS

- CRISPY BRUSSELS SPROUTS 14
spicy apricot gastrique, cilantro aioli **V GF**
- SZECHWAN CAULIFLOWER 15
szechwan bbq, sriracha aioli
- CRAB STRATA 22
avocado, pico de gallo, mango, tortilla strips, aji amarillo **GF**
- SMOKED TROUT POUTINE 15
house smoked steelhead trout, asiago fondue, cheese curds french fries **GF**
- GRILLED HALLOUMI CAPRESE 15
halloumi cheese, heirloom tomato, basil, hot honey **V GF**
- PROSCIUTTO + FIG FLATBREAD 16
prosciutto, spicy fig jam, goat cheese, arugula
- CHEESE BOARD 20
regional and imported cheeses, fruit, nuts, house crackers **V**

SOUP AND SALADS

- CLAM CHOWDER or SOUP DU JOUR 10
- APPLE CARPACCIO 14
mixed baby greens, honeycrisp apple, toasted pumpkin seeds shaved parmesan, carrot, white balsamic vinaigrette **V GF**
- CAESAR 14
little gem, shaved parmesan, heirloom tomato, garlic crostini lemon **V**
- ICEBERG 15
candied bacon, pickled egg, heirloom tomato, scallion, creamy gorgonzola dressing **GF**
- ORANGE BLOSSOM 18
frisee, fennel, orange supremes, hearts of palm, goat cheese dried cherries, pepitas, orange blossom dressing **V GF**
- TOGARASHI SALMON 20
bibb lettuce, cabbage slaw, mango, scallion, roasted peanut vinaigrette, wonton chips
- TABLEROCK COBB 22
house smoked trout, candied bacon, ballard cheddar, pickled egg, white bean, green onion, heirloom tomato, huckleberry vinaigrette **GF**

ENTREES

- CAJUN SHRIMP MAC + CHEESE 26
seared prawns, chorizo, ghost pepper cream, ballard cheese curds, peppers, onions, wild mushrooms, cavatappi pasta
- BEEF + PORTOBELLO STROGANOFF 25
shaved beef sirloin, portobello mushroom confit, cognac cream handmade pappardelle pasta
- FISH + CHIPS 20
local beer battered alaskan cod, french fries, slaw, spicy remoulade
- HOT CHICKEN + WAFFLES 20
nashville hot chicken, buttermilk waffles, honey lavender ice cream
- LOMO SALTADO 22
shaved beef sirloin, heirloom tomatoes, onions, peppers, french fries, aji amarillo, pico de gallo, cotija, jalapeno **GF**
- SMOKE + FIRE PIZZA 18
house smoked chicken, applewood bacon, fire roasted peppers smoked almond romesco, green onion

SANDWICHES

- CHEZBURGER 17
certified angus beef, ballard white cheddar, arugula, pickled onion, tomato jam, challah roll **BACON 3**
- BISON GRILLED CHEESE 20
bison meatloaf, havarti cheese, wild mushrooms, onions, levain bread, whiskey gravy
- HUCKLEBERRY BBQ TURKEY + BRIE 19
pulled turkey, huckleberry bbq, brie cheese, slaw, ciabatta roll
- PORTOBELLO + HALLOUMI 17
marinated portobello, grilled halloumi cheese, spicy apricot drizzle, arugula, artisan roll **V**
- THE DILULO 18
braised corned beef, gruyere, grilled pepper and onion, frisee lettuce, remoulade, sourdough

TRILLIUM ♥'s

Hoagland Beef, ACME Bakeshop, Mama Knows Best, Gaston's Bakery, Ballard Family Dairy, Ferranti Fresh Pasta, Cloverleaf Creamery, Riverence, Brown's Buffalo Ranch

FOOD SAFETY NOTICE

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

PARTIES OVER 6 INCUR AN AUTOMATIC 20% GRATUITY