



## STARTERS

CRISPY BRUSSEL SPROUTS 14  
spicy apricot glaze

STUFFED JALAPENOS 14  
applewood bacon, spicy cream cheese,  
peach chutney

CRAB STRATA 22  
avocado, pico de gallo, mango, tortilla strips  
aji amarillo sauce

SMOKED TROUT POUTINE 16  
lemon-dill cream, cheese curds, idaho fries

SZECHWAN CAULIFLOWER 14  
szechwan bbq, spicy aioli

SMOKED CHICKEN FLATBREAD 14  
candied onion, smoked gouda, basil

MEAT + CHEESE BOARD 24  
local and imported charcuterie and cheeses

## HAND HELDS

AMERICAN KOBE CHEESEBURGER 16  
ballard white cheddar, tomato jam, brioche roll  
BACON 2

HUCKLEBERRY BBQ TURKEY + BRIE 16  
pulled roast turkey, slaw, ciabatta roll

SPICY CHICKEN TORTA 16  
corn crusted chicken breast, ghost pepper cheese, frisee  
pico de gallo, agave syrup, ciabatta roll

BLACKENED STEELHEAD TROUT 17  
havarti, frisee, roasted corn succotash, remoulade  
ciabatta roll

CAPICOLA GRILLED CHEESE 16  
manchego cheese, spicy apricot preserves, black rye

IDAHO CHEESESTEAK 17  
marinated steak, pabst gravy, wild mushrooms, white  
cheddar, candied onions, yukon potato roll

THE DILULO 16  
corned beef, gruyere, spicy russian sauce, grilled pepper and  
onion, frisee slaw

## SOUPS AND SALADS

CLAM CHOWDER or SOUP DU JOUR 10

HUCKLEBERRY 12  
toasted almonds, feta, tomato, field greens  
huckleberry vinaigrette

ICEBERG 16  
candied bacon, pickled egg, blue cheese, heirloom  
tomato, scallions, creamy gorgonzola

GRILLED CHICKEN CAESAR 17  
parmesan, pico de gallo, garlic crostini

WARM CRAB SALAD 22  
crab, grilled asparagus, lemon butter, capers, pickled  
egg, cucumber, tomato, spring mix

SMOKED CHICKEN SALAD 17  
brussel sprouts, cabbage, kale, white cheddar,  
pumpkin seeds, dry cherries, lemon vinaigrette

TABLEROCK COBB 18  
smoked trout, candied bacon, ballard cheddar  
pickled egg, white beans, green onion, tomato  
huckleberry vinaigrette

## ENTREES

BISON MEATLOAF 22  
pabst gravy, grilled onions and mushrooms, potato straws  
sourdough texas toast, shaved parmesan

CAJUN SHRIMP MAC + CHEESE 26  
spicy asiago cream, cheese curds, peppers, onions, wild  
mushrooms, cavatappi pasta

BEEF + PORTOBELLO STROGANOFF 26  
marinated steak, portobello mushrooms, asiago cream sauce  
fresh papardelle pasta

FISH + CHIPS 20  
payette brewing beer battered alaskan cod, hand cut fries  
spicy remoulade, jicama slaw

SMOKE + FIRE PIZZA 16  
smoked chicken, bacon, fire-roasted peppers, smoked gouda,  
asiago cream



Trillium proudly supports the following  
local producers:  
Sweet Valley Organics, Gaston's Bakery,  
Ballard Family Dairy, Costakis Inc., Ferranti  
Fresh Pasta, Agribeeff Co., Cloverleaf  
Creamery, Clear Springs Foods, Acme  
Bakeshop, Riverence

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