

DINNER



STARTERS

CRISPY BRUSSEL SPROUTS 14
spicy apricot gastrique

STUFFED JALAPENOS 15
applewood bacon, spicy cream cheese, peach chutney

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

SMOKED TROUT POUTINE 18
steelhead trout, lemon cream, ballard cheese curds, idaho french fries

SZECHWAN CAULIFLOWER 15
szechwan bbq, sriracha aioli

SMOKED CHICKEN FLATBREAD 16
candied onion, smoked gouda, basil

CHARCUTERIE BOARD 24
local and imported charcuterie with cheeses

SOUPS AND SALADS

CLAM CHOWDER or SOUP DU JOUR 10

APPLE CARPACCIO 15
field greens, honeycrisp apple, toasted pumpkin seeds, shaved parmesan, cucumber, carrot, white balsamic vinaigrette

CAESAR 15
parmesan, pico de gallo, garlic crostini, cracked pepper vinaigrette

ICEBERG 16
candied bacon, pickled egg, heirloom tomato, scallion, creamy gorgonzola dressing

CRAB + FRISEE 24
roasted corn, avocado, pickled egg, pico de gallo, cucumber parmesan, cilantro dressing

SMOKED CHICKEN + KASHA 18
housemade smoked chicken, toasted buckwheat, arugula ballard feta, toasted pistachio, blueberries, lemon vinaigrette

TABLE ROCK COBB 20
house smoked trout, candied bacon, ballard cheddar, pickled egg, white beans, green onion, heirloom tomato, huckleberry vinaigrette



TRILLIUM PROUDLY SUPPORTS THE FOLLOWING LOCAL PRODUCERS:

GASTON'S BAKERY, BALLARD FAMILY DAIRY, COSTAKIS INC. FERRANTI FRESH PASTA, CITY OF GREENS, CLOVERLEAF CREAMERY BROWN'S BUFFALO RANCH, ACME BAKESHOP, RIVERENCE, GLOBAL GARDENS, SIMPLOT FOODS.

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

ENTREES

FILET MIGNON 52
cognac jus, portobello confit, boxty potato pancakes

NEW YORK STEAK FRITES 46
gorgonzola cream, fresh arugula, russet potato hay

ANCHO SHORT RIBS 38
braised beef short ribs, sharp cheddar grits, tobacco onions cotija, lime

BISON MEATLOAF 38
bourbon gravy, wild mushrooms, celery root mash, sourdough texas toast

HOT CHICKEN + WAFFLES 28
nashville hot chicken, buttermilk waffles, honey-lavender ice cream

BRAISED PORK CHEEKS 28
grano arso spaetzle, madeira jus, porcini foam

STEELHEAD TROUT 36
pan seared trout, fregola sarda, smoked red pepper cream

CAJUN SHRIMP MAC + CHEESE 26
seared prawns, ghost pepper sauce, ballard cheese curds, peppers, onions, wild mushrooms, cavatappi pasta

BEEF + PORTOBELLO STROGANOFF 28
shaved marinated steak, portobello mushrooms asiago-cognac cream, fresh pappardelle pasta

HAND HELDS

NAKED CHEESEBURGER 18
american kobe patty, ballard white cheddar, tomato jam, artisan roll + bacon 3 (veggies by request only)

BISON GRILLED CHEESE 20
bison meatloaf, havarti cheese, wild mushroom, onions artisan levain bread, whiskey jus

HUCKLEBERRY BBQ TURKEY + BRIE 18
pulled roast turkey, huckleberry bbq, brie, slaw, ciabatta roll

FISH + CHIPS 24
local beer battered alaskan cod, french fries, spicy remoulade

STEELHEAD TROUT CUBANO 19
capicola ham, roasted red pepper, manchego, frisee remoulade, ciabatta roll

PORTOBELLO + HALLOUMI 18
marinated portobellos, grilled halloumi cheese, spicy apricot drizzle, arugula, artisan roll

THE DILULO 17
shaved corned beef, gruyere, remoulade, pepper, onion, frisee

SMOKE + FIRE PIZZA 18
house smoked chicken, applewood bacon, fire-roasted peppers, smoked gouda, asiago cream sauce

