

DINNER

STARTERS

CRISPY BRUSSEL SPROUTS 15
spicy apricot gastrique

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

CRAB STRATA 24
avocado, pico de gallo, mango, tortilla strips, aji amarillo

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

SZECHWAN CAULIFLOWER 15
szechwan bbq, sriracha aioli

SMOKED CHICKEN FLATBREAD 15
candied onion, smoked gouda, basil

CHARCUTERIE BOARD 24
local and imported charcuterie with cheeses

SOUP 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 16
parmesan, pico de gallo, garlic crostini, cracked pepper
vinaigrette

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

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

SMOKED CHICKEN + KASHA 20
house smoked chicken, toasted buckwheat, arugula, ballard
feta, toasted pistachio, blueberries, lemon vinaigrette

TABLEROCK COBB 22
house smoked trout, candied bacon, ballard cheddar, pickled
egg, white bean, green onion, heirloom tomato, huckleberry
vinaigrette

TRILLIUM PROUDLY SUPPORTS THE FOLLOWING LOCAL PRODUCERS:

Hoagland Beef, ACME Bakeshop, Mama Knows Best, Gaston's Bakery, Ballard Family Dairy, Ferranti Fresh Pasta, Cloverleaf Creamery, Brush Creek 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.

ENTREES

FILET MIGNON 54
cognac jus, portobello confit, boxty potato pancakes

NEW YORK STEAK FRITES 48
gorgonzola cream, fresh arugula, fresh idaho potato chips

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

BISON MEATLOAF 40
bourbon gravy, wild mushrooms, celery root mash
sourdough texas toast

ACHIOTE SMOKED CHICKEN 32
house smoked chicken quarter, roasted garlic romesco,
chimichurri fingerling potatoes

PORK TENDERLOIN SCHNITZEL 34
huckleberry conserves, grano arso spaetzle, cucumber salad

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

CAJUN SHRIMP MAC + CHEESE 28
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

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

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

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

STEELHEAD TROUT CUBANO 18
capicola ham, roasted red pepper, manchego
frisée, remoulade, ciabatta roll

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

THE DILULO 18
shaved corned beef, gruyere, remoulade, pepper
onion, frisée, marble rye

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