

# LUNCH



## 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, 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

## 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**  
house smoked chicken, toasted buckwheat, arugula, ballard  
feta, toasted pistachio, blueberries, lemon vinaigrette

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

## ENTREES

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

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

**HOT CHICKEN + WAFFLES 22**  
nashville hot chicken, buttermilk waffles, honey-lavender ice  
cream

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

**LOMO SALTADO 23**  
shaved marinated steak, heirloom tomatoes, onions  
peppers, french fries, aji amarillo, pico de gallo, cotija

**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 mushrooms  
onions, artisan levain bread, whiskey jus

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

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

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

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

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

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

