

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.

