

LUNCH

STARTERS

STUFFED JALAPENOS 15

applewood bacon, spicy cream cheese, peach chutney

CRISPY BRUSSEL SPROUTS 15

spicy apricot gastrique

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

ENTREES

CAJUN SHRIMP MAC + CHEESE 28

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

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

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

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.