

# LUNCH

## STARTERS

CRISPY BRUSSELS SPROUTS 14  
spicy apricot gastrique, cilantro aioli **V GF**

SZECHWAN CAULIFLOWER 15  
szechwan bbq, sriracha aioli

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

SMOKED TROUT POUTINE 15  
house smoked steelhead trout, asiago fondue, cheese curds  
french fries **GF**

GRILLED HALLOUMI CAPRESE 15  
halloumi cheese, heirloom tomato, basil, hot honey **V GF**

PROSCIUTTO + FIG FLATBREAD 16  
prosciutto, spicy fig jam, goat cheese, arugula

CHEESE BOARD 20  
regional and imported cheeses, fruit, nuts, house crackers **V**

## SOUP AND SALADS

CLAM CHOWDER or SOUP DU JOUR 10

APPLE CARPACCIO 14  
mixed baby greens, honeycrisp apple, toasted pumpkin seeds  
shaved parmesan, carrot, white balsamic vinaigrette **V GF**

CAESAR 14  
little gem, shaved parmesan, heirloom tomato, garlic crostini  
lemon **V**

ICEBERG 15  
candied bacon, pickled egg, heirloom tomato, scallion, creamy  
gorgonzola dressing **GF**

ORANGE BLOSSOM 18  
frisee, fennel, orange supremes, hearts of palm, goat cheese  
dried cherries, pepitas, orange blossom dressing **V GF**

TOGARASHI SALMON 20  
bibb lettuce, cabbage slaw, mango, scallion, roasted peanut  
vinaigrette, wonton chips

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

## ENTREES

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

BEEF + PORTOBELLO STROGANOFF 25  
shaved beef sirloin, portobello mushroom confit, cognac cream  
handmade pappardelle pasta

FISH + CHIPS 20  
local beer battered alaskan cod, french fries, slaw, spicy  
remoulade

HOT CHICKEN + WAFFLES 20  
nashville hot chicken, buttermilk waffles, honey lavender ice  
cream

LOMO SALTADO 22  
shaved beef sirloin, heirloom tomatoes, onions, peppers, french  
fries, aji amarillo, pico de gallo, cotija, jalapeno **GF**

SMOKE + FIRE PIZZA 18  
house smoked chicken, applewood bacon, fire roasted peppers  
smoked almond romesco, green onion

## SANDWICHES

CHEZBURGER 17  
certified angus beef, ballard white cheddar, arugula, pickled  
onion, tomato jam, challah roll **BACON 3**

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

HUCKLEBERRY BBQ TURKEY + BRIE 19  
pulled turkey, huckleberry bbq, brie cheese, slaw, ciabatta roll

PORTOBELLO + HALLOUMI 17  
marinated portobello, grilled halloumi cheese, spicy apricot  
drizzle, arugula, artisan roll **V**

THE DILULO 18  
braised corned beef, gruyere, grilled pepper and onion, frisee  
lettuce, remoulade, sourdough

### TRILLIUM ♥'s

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

**PARTIES OVER 6 INCUR AN AUTOMATIC 20% GRATUITY**