

DINNER

STARTERS

CRISPY BRUSSELS SPROUTS 14

spicy apricot gastrique, cilantro aioli **V GF**

SZECHWAN CAULIFLOWER 15

szechwan bbq sauce, sriracha aioli

CRAB STRATA 22

avocado, pico de gallo, mango, tortillas, aji amarillo **GF**

SMOKED TROUT POUTINE 15

steelhead trout, asiago fondue, cheese curds, french fries

GF

GRILLED HALLOUMI CAPRESE 15

halloumi cheese, heirloom tomatoes, basil, hot honey **V GF**

PROSCIUTTO + FIG FLATBREAD 16

prosciutto, spicy fig jam, goat cheese, arugula

CHEESE BOARD 20

regional + imported cheeses, fruit, nuts, house crackers **V**

SOUP AND SALADS

CLAM CHOWDER or SOUP DU JOUR 10

APPLE CARPACCIO 14

field 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**

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

ENTREES

FILET MIGNON 48

moody blue cream, portobello mushroom confit,
poached fingerling potatoes, tobacco onions

NEW YORK STEAK FRITES 44

cognac jus, wild mushrooms, house potato chips **GF**

ANCHO SHORT RIBS 32

beef short rib birria, savory blue corn donuts, salsa verde,
pickled onion, cotija cheese

BISON MEATLOAF 36

bourbon gravy, wild mushrooms, russet potato mash,
sourdough texas toast

ACHIOTE SMOKED CHICKEN 28

house smoked half chicken, almond romesco,
fingerling potatoes, chimichurri **GF**

PORK OSSO BUCCO 32

braised pork, sea salt poached potatoes, roasted carrot,
crispy onions, rosemary jus

STEELHEAD TROUT 28

pan seared idaho trout, sun dried tomato, orzo,
risotto broccolini

CAJUN SHRIMP MAC + CHEESE 26

seared prawns, chorizo, ghost pepper cream, 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
remoulade

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, artisan roll **ADD BACON 3**

BISON GRILLED CHEESE 20

bison meatloaf, havarti cheese, wild mushrooms
onions, artisan levain, whiskey jus

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
frisée lettuce, remoulade, sourdough