



trellis
breakfast

Farm to Table Dining

Executive Chef Brian Scheehser practices sustainable farming in his 10 acre garden, growing many of the fresh ingredients featured in Trellis. Whenever possible, our menu supports artisan farmers, foragers, and ranchers who share our vision of offering a true "farm to table" dining experience.

House-Made Organic Granola

Sunflower seeds, raisins, coconut, & almonds roasted in harmony
with honey, brown sugar & oats; yogurt 10.75

Savory Breakfast Croissant

Scrambled eggs, bacon, cheddar, house-made croissant, Yukon potatoes* 11.75

Kirkland Breakfast

Two eggs any style, toasted brioche, country sausage,
Yukon potatoes, fresh fruit* 13.75

Classic Eggs Benedict

Berkshire ham, hollandaise sauce, Yukon potatoes* 15

Brioche French Toast

Hand-crafted orange tomato marmalade 11.5

Wine Country Platter

Hand-crafted Fra'Mani salumi, accompanied by farmstead cheese, red
onion & thyme marmalade, grapes & rosemary crisps* 12

Salmon Bruschetta

Grilled Como bread, house-cured salmon, baby arugula, lemon citronette* 10.5

Corned Beef Hash

House-made corned beef hash & poached eggs; hollandaise sauce* 14.5

Belgian Waffle

Malted waffle & honey whipped cream 9.25

Steel Cut Oats

Brown sugar, sautéed apples, cinnamon & raisins 9.25

Steak & Eggs

Grilled Flat Iron steak, eggs, Yukon potatoes* 16

Greek Omelet

Spinach, tomatoes, feta cheese; wheat toast* 8.75

Two Eggs Any Style & Toast 6.75

Fresh Fruit & Yogurt 6.25

Breakfast Sides

Bacon ~ Ham ~ Sausage ~ Yukon Potatoes ~ Fruit ~ Yogurt
4.25 each

From the Trellis Bakery

Brioche ~ Croissants ~ Scones
4.25 ea.

Beverages

Fresh Squeezed Juice 4.

Caffé Vita Organic Chiapas Mexican Blend Coffee 3.

Assorted Mighty Leaf Teas 4.5



trellis
lunch

Farm to Table Dining

Executive Chef Brian Scheehser practices sustainable farming in his 10 acre garden, growing many of the fresh ingredients featured in Trellis. Whenever possible, our menu supports artisan farmers, foragers, and ranchers who share our vision of offering a true "farm to table" dining experience.

Appetizers and Salads

Trellis Cheese Selection

Cougar Gold cheddar, Point Reyes Bleu & Port Townsend Sea Stack triple crème with house-made marmalades & crostini 14

Wine Country Platter

Hand-crafted assorted salumi, accompanied by Farmstead cheese, red onion & thyme marmalade, grapes, rosemary crisps* 12

La Quercia Rossa

Thin-sliced Prosciutto Americano, Medjool dates, arugula & grissini* 12

Young Manila Clams

Crushed tomatoes & bruised basil* 10

Penn Cove Mussels

Steamed with leeks, churned butter, piri-piri* 10

Salmon Bruschetta

House-cured salmon & baby arugula on grilled Como bread, lemon citronette* 10.5

Tomato Soup

Char-roasted tomatoes, fried basil 8

Grilled Broccolini

Bleu cheese dressing 6

Field Greens Salad

Baby greens, grapes, balsamic vinaigrette 9
With a Flat Iron Steak Add 9

Beet Salad

Roasted beets, orange segments, frisée & citrus vinaigrette 9

Bleu Cheese Salad

Romaine hearts, hazelnuts, & julienne Pink Lady apples 12

Greek Salad

Chopped Romaine, tomatoes, kalamata olives, pepperoncinis & red onions, topped with Feta 12

Caesar Salad

Whole leaf romaine lettuce, house-made Caesar dressing* 9
With Chicken Add 9
With Salmon Add 9
With Shrimp Add 9

Avocado Citrus Salad

Grapefruit & arugula, citronette 10

Salmon BLT

Grilled Como bread, Berkshire bacon, capers, lettuce, tomato; field greens* 14

Entrées

Caprese Flatbread

Sliced tomato, fresh basil, Parmigiano-Reggiano 10

Roasted Pepper & Goat Cheese Flatbread

Artichoke hearts, kalamata olives, mint & basil 10

White Heat Flatbread

Artichoke purée, pancetta, kalamata olives, chili flakes, mozzarella cheese 10

Pear & Gorgonzola Flatbread

Thin sliced pear, domestic prosciutto, & citrus endive salad 10

Caramelized Orange Flatbread

Paper-thin seasonal oranges, arugula salad 10

Pesto Flatbread

Pine nuts, oven-dried tomatoes, Parmesan cheese & roasted garlic 10

Trellis Burger

8 oz. Painted Hills beef, served on a brioche roll with Huntsman cheese, Berkshire bacon; French fries* 15

Dungeness Crab Salad

Dungeness crab, field greens, hard-boiled egg, avocado, tomato & Roquefort dressing* 18

Egg White Omelet

Stuffed with crab; field greens salad 18

Spinach Omelet

Fried sage; toasted baguette, tomato-orange marmalade; field greens salad* 12

Smoked Turkey Sandwich

Served on a brioche roll, with lettuce, tomato & avocado, mustard-mayonnaise dressing & zucchini relish* 12

Grilled Cheese Sandwich

Cheddar, Swiss & Dill Havarti cheeses, tomato soup & field greens salad 15

Curried Chicken Sandwich

House-made curried chicken on whole wheat cider bread; field greens salad* 14

Salmon Niçoise Salad

Seared salmon, green beans, Niçoise olives, red onions, capers, hard-boiled farm eggs, tomatoes, creamy herb vinaigrette* 14

K-Town Cheese Steak

Shaved Flat Iron steak & Cheddar sandwich; sweet potato fries 15

BBQ Pork Sandwich

House-made potato chips & cole slaw 14

House-made Gnocchi

Pomodoro sauce, Parmigiano-Reggiano 14

Crab Cake

Tender greens & Chipotle aioli 12



trellis
dinner

Farm to Table Dining

Executive Chef Brian Scheehser practices sustainable farming in his 10 acre garden, growing many of the fresh ingredients featured in Trellis. Whenever possible, our menu supports artisan farmers, foragers, and ranchers who share our vision of offering a true “farm to table” dining experience.

Appetizers

Winter Blues

Rogue River Gorgonzola, classic English Stilton, Point Reyes Farmstead Bleu with fig jam & onion marmalade; walnut & raisin crostini 14

Wine Country Platter

Hand-crafted assorted salumi, accompanied by farmstead cheese, red onion & thyme marmalade, grapes & rosemary crisps* 12

Orange Flatbread

Thinly sliced oranges, brown sugar, arugula salad 10

Mushroom Soup

Wild foraged mushrooms; truffle oil 8

Tomato Soup

Char-roasted tomatoes, fried basil 8

Lamb Carpaccio

Shaved lamb sirloin, smoked sea salt, lemon oil, arugula salad* 10

Beet Salad

Roasted beets, orange segments, frisée & citrus vinaigrette 9

Curried Prawns

Steeped in creamed curry, with Cypress Grove goat cheese & crostini* 9

Penn Cove Mussels

Steamed with leeks, churned butter, piri-iri* 10

Sweet Onion Flatbread

Caramelized onions, grapes & parsley salad 10

Young Manila Clams

Crushed tomatoes & bruised basil* 8

House-made Gnocchi

Pomodoro sauce, Parmigiano-Reggiano 14

La Quercia Rossa

Thin-sliced Prosciutto Americano, Medjool dates, arugula & grissini* 12

Bleu Cheese Salad

Romaine, hazelnuts & julienne Pink Lady apples 12

Pesto Shrimp

Tagliatelle of vegetables with a rich pesto broth 18

Crab Cake

6 ounces of Dungeness crab; tender greens, Chipotle aioli 12

Grilled Broccolini

With bleu cheese dressing 6

Entrées

Pan Seared Chicken

Free-Range chicken, olives, tomatoes, garlic & charred lemons* 26

Sonoma Duck

Crisp Liberty duck breast, braised endive, watercress, pears, brandied cherry essence* 29

Pacific Seafood Soup

Salmon, prawns, mussels & clams, steamed with Chef's garden tomato saffron sauce* 22

“La Pasta” Tagliatelle

House-made pancetta, white wine, Parmesan cream sauce 19

Brook Trout

Pan-roasted, green bean almondine, fried sage 24

New York Steak

12oz. New York, grilled with pommes frites; Piri Piri essence* 30

Ravioli

House-made ravioli fillings, with herbed butter sauce 19

Grilled Flat Iron Steak

Trellis Caesar salad with Parmesan cheese* 21

Hanging Tender Steak

Three peppercorn sauce, roasted root vegetables* 22

8 oz Filet Mignon

Truffled fingerling potatoes, Merlot essence* 32

Grilled Lamb T-Bone

Sautéed Tuscan kale with pomegranate glaze* 26

Roasted Fingerling Potatoes

Truffle salt 6

Glazed Beets

With fried sage 6



trellis
breakfast
& lunch
weekends

Farm to Table Dining

Executive Chef Brian Scheehser practices sustainable farming in his 10 acre garden, growing many of the fresh ingredients featured in Trellis. Whenever possible, our menu supports artisan farmers, foragers, and ranchers who share our vision of offering a true "farm to table" dining experience.

Steel Cut Oats

Brown sugar, sautéed apples,
cinnamon & raisins 9.25

House-Made Organic Granola

Sunflower seeds, raisins, coconut, & almonds roasted
in harmony with honey, brown sugar & oats;
yogurt 10.75

Savory Breakfast Croissant

Scrambled eggs, bacon, cheddar, house-made
croissant, Yukon potatoes* 11.75

Kirkland Breakfast

Two eggs any style, toasted brioche, country sausage,
Yukon potatoes, fresh fruit* 13.75

Salmon Bruschetta

House-cured gravlax, capers, preserved
lemon & red onion* 10.5

Classic Eggs Benedict

Berkshire ham, hollandaise sauce
Yukon potatoes* 15

Brioche French Toast

Hand-crafted tomato-orange marmalade 11.5

Corned Beef Hash

House-made corned beef hash & poached eggs;
hollandaise sauce* 14.5

Egg White Omelet

Stuffed with crab; side salad 18

House-Made Pancakes

Maple butter, candied walnuts 10.5

Greek Omelet

Spinach, tomatoes, feta cheese; wheat toast 8.75

Belgian Waffle

Malted waffle, fresh fruit &
honey whipped cream 9.75

Salmon Benedict

Smoked salmon, hollandaise sauce,
Yukon potatoes 16

Two Eggs Any Style & Toast 6.75

Fresh Fruit & Yogurt 6.25

Sides

Bacon ~ Ham ~ Sausage ~ Yukon Potatoes ~

Fresh Seasonal Fruit ~ Yogurt

4.25 each

Brioche ~ Croissants ~

Scones ~ Mini Doughnuts

4.25 each



trellis
breakfast

& lunch
weekends

Field Greens Salad

Fresh greens, grapes, balsamic vinaigrette 9

Beet Salad

Roasted beets, orange segments, frisée &
citrus vinaigrette 9

Bleu Cheese Salad

Romaine hearts, hazelnuts, & julienne
Pink Lady apples 12

Smoked Turkey Sandwich

Served on a brioche roll, with lettuce, tomato & avocado, mustard-mayonnaise dressing & zucchini relish* 12

Salmon BLT

Grilled Como bread, Berkshire bacon, capers,
lettuce, tomato; field greens* 14

Trellis Burger

Eight ounce free-range beef, served on a brioche roll
with Huntsman cheese, Berkshire bacon;
French fries* 15

Caramelized Orange Flatbread

Paper-thin seasonal oranges,
brown sugar, arugula salad 10

Pear & Gorgonzola Flatbread

Thin sliced pear, Parma ham & citrus
endive salad* 10

Caprese Flatbread

Sliced tomato, fresh basil, mozzarella,
Parmigiano-Reggiano 10

Roasted Pepper & Goat Cheese Flatbread

Artichoke hearts, kalamata olives,
mint, basil 10

Wine Country Platter

Hand-crafted salumi, accompanied by Farmstead cheese,
red onion & thyme marmalade, grapes,
rosemary crisps 12

Salmon Niçoise Salad

Seared salmon, green beans, Niçoise olives, red onions, capers,
hard-boiled farm eggs, Heirloom tomatoes,
creamy herb vinaigrette* 14

Dungeness Crab Salad

Fresh Dungeness crab, field greens, fresh
vegetables & Roquefort dressing* 18

Steak & Eggs

Grilled Flat Iron steak, eggs,
Yukon potatoes* 16

trellis

dessert

Chocolate-Caramel

Macadamia nut tart with chocolate sauce 8

Lemon Sage Flan

Served with candied lemon zest & sage syrup 8

Profiteroles

Creampuffs with honey rosemary ice cream,
chocolate & caramel sauce 7

Crème Caramel

Scented with vanilla; strawberry coulis 7

Lemon Chiffon Pie

Individual tarts with whipped crème fraîche &
candied lemon 7

Decadent Warm Chocolate Cake

Chocolate cake with a soft center 9

Trellis Cookies

Peanut butter thumbprint & chocolate crinkle
cookies with chocolate sauce 7

Blackberry-Apple Cobbler

Served with vanilla ice cream 8

Winter Blues

Rogue River Gorgonzola, classic English Stilton,
Point Reyes Farmstead Bleu with fig jam & onion
marmalade; sweet pear, hazelnut crostini 14

A selection of hand crafted Olympic

Mountain Ice Cream & Sorbet 6

Garden Strawberries & Chocolate Chip Cream

Classic Vanilla

Cinnamon-Caramel Swirl

Pistachio Praline

Pear Sorbet

Champagne Sorbet

Strawberry Sorbet

Dessert Wine

Inniskillin Ice Gold Oak Wine 28 / 184

King Estate Vin Glace 8 / 46

Far Niente Dolce 35 / 198

Capitello Dolcino 8 / 46

Chateau Castelnau Sauternes FR 03

.375ml 48

Michele Chiarlo Nivole Moscato d'Asti

7 / 39

Port Wines

Taylor Fladgate LBV 12 / 46

Yalumba Antique Tawny 12 / 46

Grant Burge 10 Year Tawny 12 / 48

Graham's Six Grapes NV 7 / 43

Graham's 10 Year Tawny 12 / 46

Graham's 20 Year Tawny 17 / 129

Fonseca Bin #27 7 / 46

Pastry Chef
Sandra Watson