



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