



trellis
lunch

Farm to Table Dining

Executive Chef Brian Scheehser practices sustainable farming in his 10 acre farm, 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.

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* 15

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* 16

Dungeness Crab Salad

Dungeness crab, field greens, hard-boiled egg, avocado, tomato & Roquefort dressing* 19

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 16

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* 15

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 18

Crab Cake

Tender greens & Chipotle aioli 14