



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**



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**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