



trellis  
breakfast  
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.

**Two Eggs Any Style**

Served with your choice of toast 7  
Fresh baked croissant, muffin or scone in place of toast 1.25

**Build Your Own Scramble 8.75**

Choose 2 items for your scramble  
Additional choices add 1.25 each  
Roasted peppers, diced ham, bacon, tomatoes, spinach, onions, mushrooms, cheddar cheese, mozzarella cheese, feta cheese, sliced artichoke hearts  
Served with Yukon potatoes

**Greek Omelet**

Spinach, tomatoes, feta cheese; toast\* 9.75

**Pesto Omelet**

Mozzarella cheese, house-made pesto sauce, oven-dried tomatoes; toast 8.75

**Spicy Omelet**

Avocado, cheddar & salsa; toast 9.75

**Cured Salmon Omelet**

House-cured salmon, whipped cream cheese, onions; toast 10.75

**Classic Eggs Benedict**

Berkshire ham, hollandaise sauce; Yukon potatoes\* 13

**Salmon Benedict**

House-cured salmon, hollandaise sauce; Yukon potatoes\* 14

**Savory Breakfast Croissant**

Scrambled eggs, bacon, cheddar, house-made croissant, Yukon potatoes\* 12.75

**Kirkland Breakfast**

Two eggs any style, toasted brioche, country sausage,  
Yukon potatoes, fresh fruit\* 14.75

**Steak & Eggs**

Hanging Tender steak, eggs; Yukon potatoes\* 16

**Corned Beef Hash**

House-made corned beef hash & poached eggs; hollandaise sauce\* 12.5

**Brioche French Toast**

Hand-crafted orange tomato marmalade 9.5

**House-Made Organic Granola**

Sunflower seeds, raisins, coconut, & almonds roasted  
with honey, brown sugar & oats; milk 6.25 Yogurt-Add 3.

**Salmon Bruschetta**

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

**Belgian Waffle**

Malted waffle with apple puree & honey whipped cream 6.25

**Steel Cut Oats**

Brown sugar, sautéed apples, cinnamon & raisins 6

**Fresh Fruit & Yogurt 6.5**

**Breakfast Sides**

Bacon ~ Ham ~ Sausage ~ Yukon Potatoes~ Fruit ~ Yogurt 3.5 each  
Corn Beef Hash 6.

Toast ~ Brioche ~ Croissant ~ Apricot & Cherry Scone 3.25 each



trellis  
lunch

### Farm to Table Dining

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### 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

### Salmon Bruschetta

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

### Tomato Soup

Char-roasted tomatoes, fried basil 8

### Field Greens Salad

Baby greens, grapes, goat cheese, white balsamic vinaigrette 9

### Beet Salad

Roasted beets, orange segments, frisée & citrus vinaigrette 9

### Bleu Cheese Salad

Romaine hearts, hazelnuts, & julienne Pink Lady apples 10

### Greek Salad

Chopped Romaine, cucumber, tomatoes, Kalamata olives, pepperoncinis & red onions, topped with Feta cheese 12

### Caesar Salad

Whole leaf romaine lettuce,  
house-made Caesar dressing\* 10  
With Chicken Add 6  
With Salmon Add 6  
With Shrimp Add 6

### Salmon BLT

Grilled Como bread, Berkshire bacon, capers, lettuce, tomato; field greens\* 15

### Ham & Swiss Sandwich

Shaved ham & Swiss cheese, Dijon mustard-mayonnaise, sliced tomato, lettuce on a hoagie roll, field greens salad\* 10

### Lamb Burger

Multi-grain roll, garlic & rosemary marinated lamb, shaved red onion, Swiss cheese, pepper relish, Dijon mustard & chips\* 12

### Cheese Steak

Ciabatta bun, shaved beef steak, sautéed bell peppers & onions; Cheddar cheese & sweet potato fries 15

### Trellis Burger

8 oz. house-made patty, served on a brioche roll with Huntsman cheese, Berkshire bacon; French fries\* 16

### Mushroom Burger

Portobello mushroom, roasted peppers, Pomodoro sauce, basil & shaved red onion on a multi-grain roll with field greens\* 12

### Caprese Flatbread

Sliced tomato, fresh basil, Parmigiano-Reggiano 10

### Pear & Gorgonzola Flatbread

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

### Pesto Flatbread

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

### Dungeness Crab Salad

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

### Egg White Omelet

Stuffed with crab; field greens salad 16

### 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 & Tomato Soup

Cheddar, Swiss & Dill Havarti cheeses; field greens salad 14

### Curried Chicken Sandwich

House-made curried chicken on rustic potato 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

### BBQ Pork Sandwich

Brioche bun, house-made potato chips & coleslaw 15



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**Farm to Table Dining**

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***Appetizers***

**Penn Cove Mussels** steamed leeks, churned butter, piri-piri\* 12

**Steamed Clams** fresh basil & tomatoes\* 10

**Prosciutto Americano** La Quercia Rossa, Medjool dates, arugula & grissini\* 12

**Tails & Trotters Sausage Flatbread** marinara, roasted bell peppers, mozzarella & Parmigiano-Reggiano 12

**Wine Country Platter** hand-crafted Fra'Mani salumi, farmstead cheese, red onion & thyme marmalade, grapes & rosemary crisps\* 12

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

***Soups & Salads***

**Shaved Garden Zucchini** endive, roasted red pepper & Spanish anchovies\* 10

**Winter Squash Soup** apple cider reduction 8

**Mushroom Soup** truffle salt 8

**Beet Salad** orange segments, frisée & citrus vinaigrette 9

**Artisan Green Salad** fresh pomegranate seeds & Rolling Stone goat cheese 8

***Entrées***

**Bluebird Farms Organic Farro** house-made pomodoro & arugula 14

**Free Range Chicken** rosemary, garlic, olives & charred tomatoes 24

**Seafood Soup** salmon, prawns, Penn Cove mussels & clams, steamed in a saffron-tomato broth\* 22

**Spinach Tagliatelle** roasted red peppers, mushroom, garlic beurre blanc 17

**Prime New York Strip** pommes frites & bone marrow butter\* 36

**Sonoma Duck** crisp Liberty Duck breast with braised endive, watercress, brandied cherry essence\* 29

**Sausage & Prawns Tagliatelle** house-made pomodoro sauce\* 25

**Veal Rib Chop** sautéed mushrooms & Madeira sauce\* 29

**Gnocchi** crisp pancetta, fried sage & beurre blanc 18

**Tails & Trotters Pork Chop** shaved fennel, roasted red onions & watercress\* 21

**Mushroom Risotto** organic Arborio rice & Parmigiano-Reggiano 18

**Pan-Seared Brook Trout** green beans, Marcona almonds 24

**House-Made Ravioli** sage beurre blanc 16

***Sides***

**Sautéed Winter Squash** 6

**Sautéed Garden Greens** 6

**Fingerling Potatoes** 6

**Grilled Broccolini** 6



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## Dessert

### Warm Apple Pie

Cinnamon Caramel Ice Cream 8

### Carrot Cake

Caramel, carrot cheesecake ice cream 8

### Chocolate Chocolate Mousse

Valrhona Guanaja Chocolate 9

### Lemon Sage Flan

Served with candied lemon zest & sage syrup 8

### Apple Rum Raisin Bread Pudding

Served warm with Chocolate & Caramel sauces 8

### Profiteroles

Creampuffs with honey rosemary ice cream, chocolate & caramel sauce 8

### Lemon Tart

Individual tarts with crème fraîche,  
& frosted blueberries 6

### Decadent Warm Chocolate Cake

Chocolate cake with a soft center 10

### Trellis Cookies

Peanut butter thumbprint & chocolate crinkle cookies with chocolate sauce 7

### Blackberry Apple Cobbler

Served warm with Madagascar vanilla bean  
ice cream 8

### A selection of hand crafted Olympic Mountain Ice Cream & Sorbet 7

Vanilla

Honey Rosemary

Vanilla Peach Swirl

Nectarine Blueberry Swirl

Pistachio Praline

Apple Sorbet

Pear Sorbet

Pastry Chef

Sandra Watson



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## Weekend Brunch

**Breakfast 6:00 AM - 2:00 PM**  
**Lunch Options Available at 10:00 AM**  
**Continental Breakfast Available Upon Request**

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Served with your choice of toast  
7  
Fresh baked croissant, muffin or  
scone in place of toast 1.25

**Build Your Own Scramble** 8.75  
Choose 2 items for your scramble  
Additional choices add 1.25 each  
Roasted peppers, diced ham,  
bacon, tomatoes, spinach, onions,  
mushrooms, cheddar cheese,  
mozzarella cheese, feta cheese,  
sliced artichoke hearts  
Served with Yukon potatoes

#### Greek Omelet

Spinach, tomatoes, feta cheese;  
toast\* 9.75

#### Pesto Omelet

Mozzarella cheese, house-made  
pesto sauce, oven-dried  
tomatoes; toast 8.75

#### Spicy Omelet

Avocado, cheddar & salsa; toast  
9.75

#### Cured Salmon Omelet

House-cured salmon, whipped  
cream cheese, onions; toast  
10.75

#### Classic Eggs Benedict

Berkshire ham, hollandaise  
sauce; Yukon potatoes\* 13

#### Salmon Benedict

House-cured smoked salmon,  
hollandaise sauce;  
Yukon potatoes\* 14

#### Savory Breakfast Croissant

Scrambled eggs, bacon, cheddar,  
house-made croissant, Yukon  
potatoes\* 12.75

#### Kirkland Breakfast

Two eggs any style, toasted  
brioche, country sausage,  
Yukon potatoes, fresh fruit\* 14.75

#### Steak & Eggs

Hanging Tender steak, eggs;  
Yukon potatoes\* 16

#### Corned Beef Hash

House-made corned beef hash &  
poached eggs; hollandaise sauce\*  
12.5

#### Brioche French Toast

Hand-crafted orange tomato  
marmalade 9.5

#### House-Made Organic Granola

Sunflower seeds, raisins, coconut,  
& almonds with honey, brown  
sugar & oats; milk 6.25 Yogurt-  
Add 3.

#### Salmon Bruschetta

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

#### Belgian Waffle

Malted waffle with apple puree &  
honey whipped cream 6.25

#### Steel Cut Oats

Brown sugar, sautéed apples,  
cinnamon & raisins 6

#### Beet Salad

Roasted beets, orange segments,  
frisée & citrus vinaigrette 9

#### Bleu Cheese Salad

Romaine hearts, hazelnuts, &  
julienne Pink Lady apples 10

#### 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\* 15

#### Lamb Burger

Multi-grain roll, garlic & rosemary  
marinated lamb, shaved red  
onion, Swiss cheese, pepper  
relish,  
Dijon mustard & chips\* 12

#### Trellis Burger

8 oz. house-made patty, served  
on a brioche roll with Huntsman  
cheese, Berkshire bacon;  
French fries\* 16

#### Mushroom Burger

Portobello mushroom, roasted  
peppers, Pomodoro sauce, basil &  
shaved red onion on a multi-grain  
roll with field greens\* 12

#### Cheese Steak

Ciabatta bun, shaved beef steak,  
sautéed bell peppers & onions;  
Cheddar cheese & sweet potato  
fries 15

#### BBQ Pork Sandwich

Brioche bun, house-made potato  
chips & coleslaw 15

#### Pear & Gorgonzola Flatbread

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

#### Caprese Flatbread

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

#### Salmon Niçoise Salad

Seared salmon, green beans,  
Niçoise olives, red onions, capers,  
hard-boiled farm eggs, tomatoes,  
creamy herb vinaigrette\* 15

#### Dungeness Crab Salad

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

#### Chicken Caesar Salad

Whole leaf romaine lettuce, grilled  
chicken, house-made Caesar  
dressing\* 16

#### Breakfast Sides

Bacon ~ Ham ~ Sausage ~ Yukon  
Potatoes~ Fruit ~ Yogurt 3.5  
each Corn Beef Hash 6.

Toast ~ Brioche ~ Croissant ~  
Apricot & Cherry Scone  
3.25each