



trellis

Weekend Brunch

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

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 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

Searred 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