



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

**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