trellis

DINNER

Travis White *Sous Chef*

Sunday – Thursday 5:00 PM to 9:00 PM
Friday – Saturday 5:00 PM to 10:00 PM

STARTERS

SEASONAL SOUP See server for daily selection 8

CHEESE TIMES THREE Selection of domestic and imported cheeses, seasonal accompaniments, honey comb, crisps 15

PNW OYSTERS* Half dozen, mignonette 13

FORAGED MUSHROOM TOAST Sherry, shallot, fresh herbs, grilled toast, fresh ricotta 11

SCHIACCIATA Italian flatbread, butter, rosemary, garlic, parmesan cheese 6

CIDER STEAMED CLAMS Parsley, shallot, garlic, butter, lemon zest, grilled baguette 9

SALADS

BABY BEETS Grilled radicchio, goat cheese, citrus, almond, orange citronette, truffle oil 14

ORGANIC LETTUCES Baby lettuces, ver jus, smoked hazelnuts, blue cheese, pickled vegetables 7 | 12
add Chicken 6, Steak 9*

CAESAR SALAD Chopped baby gem lettuce, grilled baguette, grana padano 8 | 13
add Chicken 6, Steak 9*

SALADE NICOISE Seared tuna, roasted red pepper, olive tapenade, green beans, fingerling potatoes, sherry vinaigrette, soft-boiled egg 18

ENTRÉES

GRILLED RIBEYE* Confit baby potatoes, grilled broccolini 37

PAN ROASTED CHICKEN BREAST 8oz chicken breast, broccolini, confit potatoes, pan sauce 24

SEASONAL FISH *MP*
Please ask server for daily selection

SCALLOPS Peas, pea vines, white wine, butter 33

1LB CIDER STEAMED CLAMS Apricot cider, parsley, shallot, garlic, butter, lemon zest, grilled baguette 16

FORAGED MUSHROOM RISOTTO Mascarpone, fried herbs, grana padano 24

TRELLIS BURGER* 8 oz. patty, bacon, lettuce, tomato, onion, aioli, Beecher's cheddar, house fries 16

SIDE DISHES

CONFIT BABY POTATOES 7

GRILLED BROCCOLINI 5

FRIED BRUSSELS SPROUTS 5

FORAGED MUSHROOMS 8

Menus and pricing subject to change.
**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
A 20% service charge will be added to parties of 8 or more.
100% of the service charge will be distributed to the servers serving you.