



DINNER

Ben Closson *Executive Chef*
Ann Winslow *Sous Chef*

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

STARTERS

HOUSE BRIOCHE Tahini butter, virgin oil, flake salt 6

SEASONAL SOUP See server for daily selection 8

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

RICOTTA GNUDI Herb pistou, roasted winter mushrooms, grana padano 12

PNW OYSTERS* Half dozen, mignonette 13

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

CLAMS AND MUSSELS Preserved lemon, andouille sausage, herbs, grilled crusty bread 17

SALADS

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

DUNGENESS CRAB AND PORK BELLY Frisee, apple vinaigrette, crème fraiche, pickled herbs 18

PROSCIUTTO Pomegranate, local crisp apple, baby arugula, grana padano, virgin oil 16

ENTRÉES

GRILLED RIBEYE* Root vegetable gratin, smoky jus 42

BRAISED PORK CHEEKS Celery root mash, black kale, baby root vegetables, pan jus 27

HALIBUT Smoked chanterelles, sunchokes, baby spinach, parmesan brodo 30

SCALLOPS Roasted squash puree, pomegranate, fried brussels sprouts, truffle oil, orange supreme, saba 32

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

ROOT VEGETABLE GRATIN 9

CELERY ROOT MASH 7

FRIED BRUSSELS SPROUTS 8

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.