



## BRUNCH

Saturday - Sunday 7:00 AM to 2:00 PM

### EGGS, SKILLETS & STUFF

#### COMPLETE BREAKFAST

Caffé Vita Coffee or Rishi Tea, choice of juice, fruit & yogurt, choice of toast, two eggs any style, choice of bacon, sausage or ham 29

#### KIRKLAND BREAKFAST\*

Two organic eggs any style, toast, hashed potatoes, chicken apple sausage or bacon 15

#### BUILD YOUR OWN OMELETTE

Hashed potatoes, toast and choice of two of the following:

*Ham, bacon, confit pork belly, sausage, tomatoes, spinach, onions, mushrooms, cheddar cheese, mozzarella, goat cheese* 13 1.50 for each additional item

#### EGGS BENEDICT\*

Farm ham, hollandaise sauce, house biscuit, hashed potatoes 16

#### SMOKED SALMON BENEDICT\*

G&D smoked salmon, hollandaise sauce, house biscuit, hashed potatoes 18

#### FORAGED MUSHROOM SKILLET\*

Asparagus, kale, smoked tomato, hashed potatoes, fried eggs 14

#### STEAK & EGG SKILLET\*

Braised greens, pickled peppers, fried eggs, hashed potatoes 19

#### LAVENDER FRENCH TOAST

Brioche, crushed strawberries, whipped cream 13

#### RICOTTA PANCAKES

Fresh seasonal fruit, maple syrup 12

#### BELGIAN WAFFLE

Caramelized rum bananas, whipped cream 10

#### HOUSE GRANOLA

Seasonal fruit & berries, Elleno's yogurt 10

#### STEEL CUT OATS

Brown sugar, apple raisin compote 9

### SIDES

Bacon, chicken apple sausage, ham steak, smoked salmon 6

Yogurt, seasonal fruit, house granola, hashed potatoes, two eggs 5

Biscuit, scone, toast 3

### ANYTIME EATS

#### TRELLIS BURGER\*

Bacon, lettuce, tomato, onion, aioli, Beecher's cheddar, house fries 16

#### GRILLED CHEESE

House focaccia, Beecher's cheddar, tomato soup 14

#### HALIBUT FISH + CHIPS

Cabbage slaw, tartar sauce, house fries 21

#### ORGANIC LETTUCE SALAD\*

Willie's greens, ver jus, hazelnuts, pickled vegetables, blue cheese 7 | 13

*Add Chicken 6, Salmon 8, Steak 9*

### LIBATIONS

**BLOODY MARY** Local house vodka, house bloody mary mix 11

**CHAMPAGNE COCKTAIL** St. Germain, blood orange puree, sparkling wine 11

**CAFFÉ TRELLIS** Fresh brew coffee, rum, creme de cacao, warm waffle garnish 9

**MIMOSA ROYALTY** Grand Marnier, orange juice, sparkling wine 12

### FANCY ICED TEA

*Brewed with organic Rishi teas*

**SUMMERTIME** Summer lemon tea, strawberry puree, basil 6

**GARDEN** Peach black tea, orange, lemon, mint, club soda 6

**TROPICAL** Tangerine white tea, white peach puree, passionfruit puree 6

**FRUITY** Blueberry hibiscus tea, honey, pomegranate puree 6

**CURE FOR COMMON COLD** Green citrus tea, lemon, ginger syrup 6

**MR. ARNOLD PALMER** Black tea, summer lemon tea, burnt lemon 5

*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.*