

STARTERS

CRISPY BRUSSEL SPROUTS 10
spicy apricot glaze

STUFFED JALAPENOS 12
applewood bacon, spicy cream cheese,
peach chutney

DUNGENESS CRAB STRATA 20
avocado, pico de gallo, mango, tortilla strips,
aji amarillo sauce

SMOKED TROUT POUTINE 13
lemon-dill cream, cheese curds, idaho fries

SZECHWAN CAULIFLOWER 12
szechwan bbq, sriracha aioli, jicama slaw

PORTOBELLO FRIES 11
macadamia and panko crusted,
mango ketchup

SMOKED CHICKEN FLATBREAD 12
candied onion, smoked gouda, basil

MEAT & CHEESE BOARD 20
local and imported charcuterie and cheeses

SOUPS AND SALADS

CLAM CHOWDER or SOUP DU JOUR 8

HUCKLEBERRY 10
toasted almonds, feta, tomato, field greens,
huckleberry vinaigrette

CAESAR 11
pecorino, pico de gallo, white boquerone
CHICKEN 4

ICEBERG 13
candied bacon, pickled egg, blue cheese,
heirloom tomato, shallot, creamy roquefort

WARM CRAB SALAD 20
dungeness crab, grilled asparagus, lemon,
butter, capers, pickled egg, cucumber,
tomato, spring mix

SMOKED CHICKEN SALAD 15
brussel sprouts, cabbage, kale, white
cheddar, pumpkin seeds, dry cherries,
lemon vinaigrette

TABLEROCK COBB 16
smoked trout, candied bacon, ballard
cheddar, pickled egg, white beans, green
onion, tomato, huckleberry vinaigrette



Trillium proudly supports the following local producers:
Sweet Valley Organics, Gaston's Bakery, Ballard Family Dairy, Costakis Inc., Ferranti Fresh Pasta, Purple Sage, Cloverleaf Creamery, Clear Springs Foods, AgriBeef Co., Brush Creek Creamery, Riverence

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.



ENTREES

FILET MIGNON 38
bourbon gravy, portobello confit, yukon potato pancakes

NEW YORK STEAK FRITES 36
cognac cream, wild mushrooms, russet potato straws

BRAISED PORK SHANK 32
chile verde sauce, chipotle tortilla, avocado, pico de gallo,
grilling cheese, jalapeno

HUCKLEBERRY SHORT RIBS 34
beef short ribs, yukon potato and smoked cheddar bread pudding,
jicama slaw

BISON MEATLOAF 34
pabst gravy, wild mushrooms, celery root mash, sourdough texas toast

ANCHO ROASTED CHICKEN 28
chorizo pan gravy, manchego polenta fries, jicama slaw

BRONZED STEELHEAD TROUT 28
tomato ice cream, sharp cheddar grits, roasted corn succotash

POTATO CRUSTED HALIBUT 32
cauliflower puree, fennel, pomegranate pearls, creme fraiche

CAJUN SHRIMP MAC & CHEESE 28
spicy asiago cream, cheese curds, peppers, onions, wild mushrooms,
cavatappi pasta

PORTOBELLO STROGANOFF 20
fresh pappardelle pasta, crème fraiche

FISH & CHIPS 20
guinness battered alaskan cod, hand cut fries, spicy remoulade, jicama slaw

SMOKE AND FIRE PIZZA 13
smoked chicken, bacon, fire-roasted peppers, smoked gouda, asiago cream

HAND HELDS

AMERICAN KOBE CHEESEBURGER 14
truffle cheddar, tomato jam, brioche roll
BACON 2

HUCKLEBERRY BBQ TURKEY & BRIE SANDWICH 13
pulled roast turkey, slaw, ciabatta roll

CHICKEN TORTA SANDWICH 14
corn crusted chicken, ghost pepper cheese, frisee, pico de gallo,
agave syrup, ciabatta

BLACKENED STEELHEAD TROUT 16
havarti, frisee, roast corn succotash, remoulade, ciabatta roll

CAPICOLA GRILLED CHEESE 13
mahon cheese, spicy apricot preserves, black rye

IDAHO CHEESESTEAK 14
beef tenderloin, beer jus, wild mushrooms, white cheddar, candied onions,
yukon potato roll

THE REUBEN 13
corned beef, gruyere, spicy russian sauce, grilled pepper and onion