

STARTERS

CRISPY BRUSSEL SPROUTS 12
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

PORTEBELLO FRIES 12
macadamia and panko crusted
mango ketchup

SMOKED CHICKEN FLATBREAD 13
candied onion, smoked gouda, basil

MEAT + CHEESE BOARD 22
local and imported charcuterie and cheeses

SOUPS AND SALADS

CLAM CHOWDER or SOUP DU JOUR 9

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

CAESAR 11
parmesan, pico de gallo, garlic crostini
CHICKEN 4

ICEBERG 13
candied bacon, pickled egg, blue cheese
tomato, scallion, creamy gorgonzola

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, Agribeef Co.,
Cloverleaf Creamery, Clear Springs
Foods, Acme Bakeshop

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 40
bourbon gravy, portobello confit, yukon potato pancakes

NEW YORK STEAK FRITES 38
cognac cream, wild mushrooms, russet potato straws

BRAISED PORK SHANK 32
chile verde sauce, chipotle tortilla, avocado, pico de gallo
ballard 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 30
tomato ice cream, sharp cheddar grits, roasted corn succotash

POTATO CRUSTED HALIBUT 34
cauliflower puree, fennel, pomegranate pearls, sour cream

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

BEEF + PORTOBELLO STROGANOFF 28
marinated steak, portobello mushroom, asiago cream sauce
fresh pappardelle pasta

HAND HELDS

FISH + CHIPS 18
payette brewing beer battered alaskan cod, hand cut fries
spicy remoulade, jicama slaw

SMOKE + FIRE PIZZA 14
smoked chicken, bacon, fire-roasted peppers, smoked gouda, asiago
cream

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

HUCKLEBERRY BBQ TURKEY + BRIE 14
pulled roast turkey, slaw, ciabatta roll

SPICY CHICKEN TORTA 15
corn crusted chicken breast, ghost pepper cheese, frisee, pico de gallo
agave syrup, ciabatta roll

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

CAPICOLA GRILLED CHEESE 14
manchego cheese, spicy apricot conserves, black rye

IDAHO CHEESESTEAK 15
marinated steak, pabst gravy, wild mushrooms, white cheddar
candied onions, yukon potato roll

THE DILULO 14
corned beef, gruyere, spicy russian sauce, pepper & onion, frisee slaw