



Dinner Menu

To Start or To Share

Clams - <i>local clams with pancetta, garlic, cream, white wine broth</i>	24
Oysters - <i>locally sourced oysters on the half shell served with apple cilantro mignonette</i>	half-dozen 22
Butternut Squash & Bacon Fritters - <i>served with arugula, mama lil's; spicy dijonaise</i>	12
Meat & Cheese Board - <i>rotating cured meat, three rotating cheeses, jam, candied hazelnuts, dried fruit, pickled red onions; house focaccia</i>	22
Trellis Rosemary & Pecorino Fries	9
Salt & Pepper Fries	8
Soup of the Day	7 cup / 11 bowl

Salads

Greens - <i>farm fresh greens, fromage blanc, pickled onions, candied walnuts; house vinaigrette</i>	14
Duck confit - <i>farm fresh greens, apples, candied walnuts, blue cheese crumbles; pinot noir cherry vinaigrette</i>	23
Dundee Wedge - <i>romaine heart, pancetta, bread crumbs; house made smokey blue cheese dressing</i>	15
Caesar- <i>romaine, arugula, house caesar dressing, pecorino and bread crumbs.</i>	14

Entrées

Classic Burger <i>1/3 lb cascade beef, american cheese, iceberg lettuce, grilled onions; house dressing</i> additions... fried egg - 2 bacon - 2 mama lil's - 2 avocado -2 extra patty- 4	17
Carbonara <i>linguini served with pancetta, leeks, asparagus, pecorino romano, egg yolk</i>	23
Pan-Seared Pork Loin <i>Medallions served with braised swiss chard, fried parsnip ribbons, and a dijon and cream reduction</i>	29
Roasted Chicken Breast <i>fingerling potatoes, baby arugula, green goddess dressing, globe radish and chervil</i>	33
New York Strip <i>12 oz pan-seared New York with potato pavé, oyster mushrooms, demi glace and scallions</i>	48
Risotto <i>locally sourced seasonal vegetables served with pecorino romano cheese</i>	28

-see reverse for beverage options-

For catering inquiries, email our team at catering@trellisdundee.com

***Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness*

18% gratuity will be added to parties of 7 or more.

Wine

Reds

2018 Solena Estate, 'Hyland Vineyard' Pinot Noir - 15

2021 Aerea, 'J53 Novo' Pinot Noir - 13

2013 Trisaetum, 'Coast Range Estate' Pinot Noir - 16

2018 Bergstrom, 'Gargantua' West Coast Syrah - 16

2018 History, Columbia Valley, Red Blend - 15

2014 Lange Estate, Estate Pinot Noir - 21

Whites

2021 Archery Summit, 'Vireton' Pinot Gris - 12

2020 Lange Estate, 'Classique' Chardonnay - 13

2019 J Wrigley, Riesling McMinnville Estate - 14

2020 The Four Graces, Pinot Blanc - 14

2020 Brick House, Ribbon Ridge Chardonnay - 17

Rosé

2021 Ricochet, 'Confluence' Columbia Gorge - 14

2021 Willakenzie Estate, Rose of Pinot Noir - 13

Sparklings

2020 Soter, Planet Oregon Rose Bubbles - 13

2017 Argyle, Vintage Brut Sparkling Wine - 15

NV Illahe, 'Capital Fizz' Sparkling Rose - 10

NV Jeio, Prosecco Brut - 9

Wine Flight - 25

-Pick 4 wines available by the glass
-2 ounces per wine

Beer

Draft

10 Barrel, *Nature Calls* - 6

Bouy, *Pilsner* - 6

Hop Valley, *Bubble Stash* - 6

Ecliptic, *Tiramisu Stout* - 6

Chehalem, *OR Blonde* - 6

Avid Cider, *Dragonfruit* - 7

Cans and Bottles

10 Barrel Brewing; *Pub Beer* - 4

Portland Cider Company; *Kinda Dry Cider* - 5

Pelican Brewing; *Cocoa Porter* - 5

Sunriver Brewing, *Fuzztail* - 5

Fort George Brewery; *City of Dreams Pale Ale* - 5

Vanguard Brewing; *Wigglebutt IPA* - 6

Occidental Brewing, *Kolsch* - 6

Bend Brewing; *Ching Ching Sour* - 6

Pelican Brewing; *Bale Breaker Double IPA (19oz)* - 8

Home Remedies

Makers Hot Toddy - 12

Makers Mark bourbon, lemon juice, honey, cinnamon stick

Cranberry Gimlet - 13

Gin, cranberry reduction, lime juice, simple syrup

Black Raspberry Lemon Drop - 13

*Vodka, Harlequin liqueur, Chamboard, simple syrup,
lemon juice*

Pineapple Habanero Margarita - 14

*House infused habanero tequila, simple syrup, Harlequin
liqueur, lime juice, pineapple juice*

Woodford Old Fashioned - 14

*Woodford Reserve bourbon, maple syrup, angostura
bitters, orange juice ice cube*

Rotating Whiskey Flight 3oz - 25