



Lunch Menu

Starters & Shareables

Clams | locally sourced clams with pancetta and garlic with a creamy white wine broth | \$24

Oysters | 1/2 dozen locally sourced oysters on the half shell served with apple cilantro mignonette | \$22

Meat & Cheese Board | three rotating cheeses, one rotating meat, jam, pickled red onions, candied walnuts, dried fruit ; house focaccia | \$22

Sweet Corn & Bacon Fritters | served with arugula, mama lil's peppers; spicy dijonaise | \$12

Trellis Fries | our hand cut fries seasoned with rosemary and topped with pecorino | \$9

Salt & Pepper Fries | our hand cut fries seasoned with salt and pepper | \$8

Soup of the Day | served with house made focaccia bread | \$7 cup / \$11 bowl

Salads | + seasonal tomatoes \$3
+ avocado \$2 | + chicken \$8

Greens | farm fresh greens, briar rose creamery fromage blanc, pickled onions, candied walnuts; house vinaigrette | \$14

Dundee Wedge | romaine heart, pancetta, sun-dried tomatoes, bread crumbs; blue cheese dressing | \$16

Beet Salad | arugula, herbed beets, orange segments, briar rose creamery feta cheese and hazelnuts; honey vinaigrette | \$16

Duck Confit | farm fresh greens, sliced apples, candied walnuts, bleu cheese crumbles; pinot noir cherry vinaigrette | \$23

Trellis Sandwiches

Cold |

Turkey Club | roasted turkey breast, bacon, avocado, mixed greens, spicy aioli, mustard; sourdough | \$19

Veggie | house pesto, mushrooms, avocado, mama lil's peppers, mixed greens; house focaccia | \$16

Tuna Salad | albacore tuna salad, mustard, mama lil's peppers , mixed greens; sourdough | \$16

Hot |

Classic Burger | 1/3lb cascade beef, american cheese, iceberg lettuce, grilled onions with house dressing | \$15
+ fried egg \$2 | + bacon \$2 | + extra patty \$4
+ avocado \$2 | + mama's lil's peppers \$2

Reuben | pastrami, swiss cheese, sauerkraut, house pickles and russian dressing; marbled rye | \$18

French Dip | roast beef, havarti, pinot onions, horseradish aioli, mama lil's peppers, spicy dijonaise | \$21

Short Rib slow braised short ribs, havarti, fresh arugula, pinot noir onions, horseradish aioli | \$22

Turkey Pesto | house pesto, Tillamook white cheddar, fresh spinach on sourdough | \$17

Albacore Tuna Melt | albacore tuna salad, Tillamook white cheddar; sourdough | \$16

Trellis Kid's Menu | Kid's Pasta | Grilled Cheese
+ Fries | Burger + Fries | Chicken Strips + Fries | \$10

all sandwiches are served with salt and pepper fries
sub trellis fries +\$1 | sub side salad +\$1.50
sub soup +\$1 | seasonal tomatoes +\$3
sub gf bread +\$2 | split +\$2

18% gratuity will be added to parties 7 or more | checks cannot be split more than four ways

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



Red Wine

2019 **Knudsen** "Family Series" Dundee Hills Pinot Noir |\$18

2018 **Alexana Estate** "Terroir Series" Pinot Noir |\$16

2013 **Trisaetum** Coast Range Estate Pinot Noir |\$16

2019 **History** Columbia Valley Red Blend |\$15

2019 **Anne Amie** 'Twelve Oaks Estate' Gamay Noir |\$15

2019 **Burner** Walla-Walla Valley Carmenere |\$21

White Wine

2021 **Solena Estate**, Willamette Valley Pinot Gris |\$13

2021 **L'Umami** Willamette Valley Sauvignon Blanc |\$12

2020 **Hundred Suns** 'Old Eight Cut' Chardonnay |\$18

2021 **Human Cellars** 'Ode to Rudi' Riesling |\$14

2020 **Granville** 'Farmhouse' Chardonnay |\$14

Rosé Wine

2021 **Gemini** Chehalem Mountains Estate Rose |\$14

2021 **Shallow Seas** Willamette Valley Rose |\$12

Sparkling Wine

2018 **Trisaetum** Methode Champenoise Brut Rose |\$16

2018 **Corollary** 'Cuvee One' Brut |\$17

Chemistry Pinot Noir Rose Bubbles |\$12

LaLuca Prosecco |\$10

Wine Flight |\$25

pick 4 wines available by the glass | 2 ounces per wine |

Rotating Whiskey Flight 3oz |\$25

a trio of our house favorites

Cocktails | Home Remedies

Blackberry Habanero Margarita |\$12

Habanero infused tequila, blackberries, Harlequin, lime juice, simple syrup

Raspberry Mojito |\$12

Raspberry infused rum, mint simple syrup, lime juice, mint leaves, soda water

Chocolate Old Fashioned |\$13

Woodford Reserve Bourbon, maple syrup, Aztec Chocolate bitters, Angostura bitters, infused orange juice cube, candied orange peel

Blueberry Lemon Drop |\$13

Vodka, lemon juice, Limoncello, simple syrup, Harlequin, dehydrated lemon wheel

Strawberry Lime Infused Gin & Tonic |\$12

Strawberry & lime infused gin, tonic water, infused ice cube

Draft Beer

Vanguard Pale Ale |\$6

Bale Breaker Pilsner |\$6

Reubens Summer IPA |\$6

Mt Tabor Bridge Lifter IPA | \$6

Breakside Passionfruit Sour |\$6

2 Towns Cider Easy Squeezy |\$7

Canned & Bottled Beer

10 Barrel Pub Beer |\$4

10 Barrel Juicy Pomegranate Cider/\$5

Mt Tabor Crown Point Porter |\$5

Sunriver Brewing Fuzztail |\$5

Oregon Cider Co. Strawberry Pineapple Cider |\$5

Fort George City of Dreams Pale Ale |\$5

Occidental Kolsch |\$6

2 Towns Ciderhouse Cosmic Crisp |\$5

Ecliptic Carina Peach Sour |\$6

Pelican Bale Breaker Double IPA (19oz) |\$8

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