



TRILLIUM FARM TO TABLE



SAMMIES

served with one daily side

GLUTEN-FREE BREAD AVAILABLE | V= VEGAN
PLEASE ASK FOR OTHER ITEMS TO BE MADE V

LAMB PITA |14

spiced ground lamb, whipped feta, spinach, sundried tomato mint sauce, caramelized onions, pistachio, warmed pita

SWEET POTATO |11 V

jerk spiced sweet potato, peanut kohlrabi slaw, pineapple jerk onion jam, cilantro sauce, toasted ciabatta

PESTO STEAK |15

grilled steak, caramelized onions, garlic scape pesto aioli, tomato, spinach, lemon preserves, toasted ciabatta

HONEY MUSTARD WRAP |12

grilled chicken, iceberg, tomato, onion, pickle, cheddar, honey mustard, pressed wrap

BEET BURGER |11 (CONTAINS GLUTEN)

beet, rice, & walnut patty, herbed goat cheese, apple chutney, arugula, citrus vinaigrette, toasted bun

MAPLE CUBAN |14

maple braised pork, prosciutto cotto, baby swiss, maple mustard, apple, pickle, pressed ciabatta

GENERAL TSO'S CAULIFLOWER |12 V

roasted cauliflower, fried rice, General Tso's sauce, cabbage, bell pepper, carrot relish, sriracha, pressed wrap

KIELBASA REUBEN |13

kielbasa, sauerkraut, baby swiss, tomato aioli, squash relish, pressed ciabatta

PEACH GRILLED CHEESE |11

creamy cheese blend, bacon, candied jalapenos, peach sauce, buttered sourdough

BBQ RANCH WRAP |13

grilled chicken, bacon, BBQ sauce, ranch slaw, red onion, cheddar, pickle, pressed wrap

TEMPEH |11

seared tempeh, housemade kimchi, sweet soy aioli, pickled daikon, toasted bun

GRAIN BOWLS

PESTO |11 GF Add lamb kabob 5

quinoa, greens, white balsamic vinaigrette, cucumber, onion, sun dried tomatoes, olives, feta, garlic scape pesto, microgreens

ROOT VEG |10 GF/V

quinoa, greens, roasted root vegetables, chickpeas, dried cranberries, pickled radishes, vegan roasted garlic aioli, toasted almonds, microgreens

SOUP CUPS add a grilled cheese + side 5

TOMATO |6 GF

brown sugar, bourbon, romemary

CREAMY MUSHROOM |6 GF

CARROT APPLE GINGER |5 GF/V

GREENS

add grilled chicken 3 | steak 5 | crumbled bacon 2

HONEY MUSTARD |11 GF

lettuce blend, cucumber, tomato, carrot, onion, honey mustard, cheddar, hardboiled egg, tortilla crisps

ORANGE |12 GF

lettuce blend, cucumber, onion, cara cara oranges, roasted beets, orange vanilla bean vinaigrette, goat cheese, toasted almonds,

BLT SALAD |12

spinach, candied bacon, tomato, pickled onion, creamy whole grain mustard dressing, sourdough croutons, scallions

SOUTHWEST CAESAR |11

romaine, zesty corn "caesar" dressing, tomato, roasted peppers, roasted corn, black beans, cotija, chili panko crisps

BUFF CHICK |13 GF

lettuce blend, cucumber, tomato, carrot, onion, bell pepper, grilled chicken, blue cheese dressing, cornflake crunchies, hot sauce drizzle

HAWAIIAN |13 GF

lettuce blend, cucumber, tomato, carrot, onion, bell pepper, soy glazed pork belly, creamy pineapple dressing, roasted peanuts

GODDESS SALAD |11 GF

romaine, roasted sweet potato, chickpeas, pickled radish, dried cranberries, goddess dressing, toasted walnuts, beet pickled egg

OTHER NOSHERS

CHARCUTERIE |PERSONAL 12 | SHAREABLE 24

prosciutto cotto, soppressata, red wine & garlic salami, Jasper Hill "Little Hosmer" bloomy rind, Grafton 2 year aged raw cheddar, Brookford farm gouda, Black Water Mustard, assorted pickles, chutney, crackers

BURRATA | 11

ramp jam, prosciutto cotto, radish, crostini

HUMMUS PLATE |PERSONAL 8 |SHAREABLE 16 |V

house made hummus, pita, carrots, assorted vegetables, olives | Add lamb kabob 5

CROSTINI | 8

roasted beets, goat cheese, apple chutney, toasted walnuts, garlic honey drizzle, microgreens



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BEER & WINE

WINE

- Sauvignon Blanc | 12, 46 – Pascal Jolivet Attitude, France. delicate, fresh, citrus hints
- Pinot Gris | 13, 50 – Wilamette Valley Vineyards. fresh pear, green apple citrus, medium-bodied
- Gruner | 9, 34 – Aichenberg, Austria. peppery mineral aromas, lemon & apple flavors
- Albariño | 10, 38 – Burgans, Spain. fruity aromas, rich, mineral finish
- Prosecco | 38 – Le Contesse, Italy. refreshing, touch of golden apple & white blossom
- Prosecco | 10 – Lunetta, Italy, Split. crisp, fruit flavors, clean finish
- Pinot Noir | 11, 42 – Primarius, Oregon. bright, citrus blossom & honeycomb aromatics
- Rioja | 10, 38 – Marqués de Cáceres, Spain. soft spice, refined oak, jammy berry fruits
- Cabernet Sauvignon | 13, 50 – Decoy, CA. blackberry, bright, juicy, refined tannins
- Beaujolais | 8, 30 – Louis Jadot, France. fruit-forward, juicy, spice notes

DRAFT | 7

- Citizen Cider- Unified Press semi-dry cider
- Willie's Superbrew- Lemon Ginger Hard Seltzer
- Prairie Artisan Ales- Funky Gold Mosaic dry-hopped sour
- Great North- IPA
- Schilling – Alexandr 10 Pilsner
- Lithermans- Oranges by the Freeway IPA

BEVERAGES

- Green or black tea | hot or iced | 3
 - Iced chaga tea | 4
- Woodshed nitro cold brew | 5
 - Hot coffee | 3
 - Seltzer | 2
 - Lemonade | 4
- Matcha lemonade | 5
- Spruce tip & lime soda | 3
 - Apple shrub soda | 4
 - Strawberry soda | 4

LOCAL FARMS & PRODUCERS

Brookford Farm – produce and cheese
Huckins Farm – dairy products
McCormack's Farm – honey
Meadowview Farm – lamb
Sun Flower – microgreens
NH Mushroom Company
Woodshed Coffee Roasters
Blackwater Mustard Co
Just A Dream Farm – eggs
Beans & Greens – produce
Krebs Farm – produce
PT Farm – meat

SUSTAINABLE PRACTICES

At Trillium, we are committed to sourcing local produce, minimizing waste, and saving energy. Our efforts include:

Composting • No single use disposable bottles • Compostable sugarcane fiber takeout containers
Use of recycled plastic/paper goods • Recycling gloves

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