



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 GYRO | 14

seasoned ground lamb, iceberg, feta, tomato, roasted red peppers, pickled onions, tzatziki, pressed wrap

MUSHROOM | 12 V

miso glazed mushrooms, carrot relish, cabbage, pickled daikon, vegan sesame ginger aioli, sriracha, cilantro lime sauce, toasted ciabatta

CAPRESE | 11 ADD PROSCIUTTO COTTO | 2

tomato, grilled summer squash, mozzarella, garlic scape pesto, balsamic drizzle, pressed ciabatta

HONEY MUSTARD WRAP | 12

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

BEET REUBEN | 11

"pastrami spiced" beets, baby swiss, sauerkraut, tomato aioli, relish, pressed ciabatta

PULLED PORK | 14

slow roasted mustard pork, rhubarb chutney, creamy rhubarb & cabbage slaw, pickled onions, toasted bun

STEAK & CHEESE | 15

grilled steak, caramelized onions, roasted peppers, roasted mushrooms, 4 cheese blend, black pepper tomato jam, pressed wrap

SHAWARMA | CHICKEN 13 | TEMPEH 12 V

your choice of spiced chicken or tempeh, hummus, tomato, carrot relish, herbed cucumbers, sour sauce, homemade pita

WEDGE BLT | 11

bacon, lettuce, tomato, blue cheese dressing, black pepper tomato jam, toasted sourdough

BBQ RANCH WRAP | 13

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

GRAIN BOWLS

CURRY | 11 GF/V

quinoa, cabbage, carrots, candied jalapeños, peach chutney, vegan curry aioli, crunchy spiced chickpeas, microgreens

SUMMER | 11 GF

quinoa, greens, tomato, grilled summer squash, asiago, olives, pickled onions, basil vinaigrette, microgreens

GREENS

add grilled chicken 3 | steak 5 | bacon 2 | tempeh 3

HONEY MUSTARD | 11 GF

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

ASIAN PEANUT | 11 GF/V

lettuce blend, cabbage, carrot, cucumber, bell pepper, spiralized beets, pickled daikon, peanut dressing, chopped peanuts

BIG MAC CHOPPED SALAD | 13

romaine & iceberg, ground beef, onion, tomato, pickle, cheddar, "special sauce" dressing, sesame croutons

SUMMER COBB | 13

romaine, tomato, onion, fresh shucked corn, pickled radishes, cheddar, hard boiled egg, bacon, basil ranch

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, bell pepper, pickled onion, soy glazed pork belly, creamy pineapple dressing, cheddar, roasted peanuts

BERRY | 12 GF

lettuce blend, cucumber, red onion, blueberries, raspberries, pickled radishes, goat cheese, candied walnuts, basil vinaigrette

OTHER NOSHES

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

HUMMUS PLATE | PERSONAL 8 | SHAREABLE 16 | V

house made hummus, pita, carrots, assorted vegetables, olives, zaatar

BLUEBERRY CROSTINI | 8

goat cheese, blueberries, garlic honey, basil vinaigrette, candied walnut crumble, microgreens

BURRATA | 11

crostini, prosciutto, pickled radishes, radish green pesto



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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 Wineryards. fresh pear, green apple citrus, medium-bodied
- Gruner | 9, 34 – Aichenberg, Austria. peppery mineral aromas, lemon & apple flavors
- Rosé | 12, 46 – Fleur de Mer, France. bright fruit notes, medium body, refreshing acidity
- Prosecco | 38 – Le Contesse, Italy. refreshing, touch of golden apple & white blossom
- Prosecco (split) | 10 – Lunetta, Italy. 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
- Mast Landing- Neon Sails IPA
- Great North- IPA
- Moat Mtn- Ooh La La lemongrass wheat beer
- Earth Eagle- Plumber Jack sour
- Willies Superbrew- Mango and Passionfruit hard seltzer
- Aeronaut- Robot Crush pilsner

COCKTAILS

- White peach sangria | 10
- Spiced red sangria | 10
- St. Elder, prosecco, soda, lemon | 10
- Mimosa | 9
- Aperol, prosecco, soda | 11
- Campari, Dolin Sweet Vermouth, soda, orange | 10
- Montenegro Amaro, lemonade, cider | 11
- Maple mudslide martini | 11
- Nitro cold brew, Bailey's, & Kahlua | 10

BEVERAGES

- Green or Black Tea | hot or iced | 3
- Woodshed Nitro Cold Brew | 5
- Hot Coffee | 3
- Seltzer | 2
- Lemonade | 4
- Matcha lemonade | 5
- Cucumber Shrub Soda | 4
- Strawberry Soda | 4
- Raspberry Iced Tea | 5

LOCAL FARMS & PRODUCERS

- BROOKFORD FARM – PRODUCE AND CHEESE • MCCORMACK'S FARM – HONEY
MEADOWVIEW FARM – LAMB • SUN FLOWER – MICROGREENS
NH MUSHROOM COMPANY • WOODSHED COFFEE ROASTERS
SHEPHERD'S HUT – EGGS • BEANS & GREENS – PRODUCE
KREBS FARM – PRODUCE • PT FARM – MEAT
BLACKWATER MUSTARD CO • STILL SEEKING FARM – PRODUCE

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