



# 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

### MEATBALL SUB | 13 (CONTAINS GLUTEN)

beef and pork meatballs, pumpkin cinnamon cream sauce, tomato apple chutney, mozzarella, pressed ciabatta

### FALL PULLED PORK | 14

slow roasted pulled pork, pumpkin bbq sauce, creamy cider slaw, apple chutney, toasted bun

### TEMPEH | 12

seared tempeh, house made kimchi, roasted peppers, sweet soy aioli, pickled daikon, toasted bun

### HONEY MUSTARD WRAP | 12

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

### CHICKPEA SALAD | 12 V

vegan curry chickpea & raisin salad, apple chutney, pickled onions, greens, housemade pita

### SQUASH WRAP | 12 V

roasted butternut squash, apple, vegan fennel pesto, cider slaw, leek jam, pressed wrap

### STREET CORN STEAK & CHEESE | 15

grilled steak, creamy spiced cheese blend, corn relish, tomato, cilantro lime sauce, candied jalapenos, pressed ciabatta

### MUSHROOM FRENCH DIP | 13

roasted oyster mushrooms, leek jam, horseradish mustard, baby swiss, toasted ciabatta, veggie jus

### THANKSGIVING VEGGIE BURGER | 13 V

sweet potato "stuffing" burger (contains gluten), cranberry walnut relish, vegan maple sage aioli, pickled carrots, toasted bun

### BBQ RANCH WRAP | 13

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

## GRAIN BOWLS

### FALL | 11 GF/V

quinoa, greens, delicata squash, apple chutney, dried cranberries, pickled onions, vegan maple sage aioli, toasted pecans, microgreens

### "BAGEL & LOX" | 12 GF/V

quinoa, greens, tomato, onion, pepper, smoky carrot "lox", capers, dilly beans, vegan everything bagel aioli, 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

### SQUASH SALAD | 11 GF/V

lettuce blend, roasted delicata squash, pickled fennel, apple, onion, dried cranberries, goddess dressing, candied walnuts

### JAPANESE | 14 GF

lettuce blend, carrot, cucumber, tomato, onion, bell pepper, pickled daikon, japanese ginger dressing, soy glazed pork belly

### CRANBERRY | 12 GF

lettuce blend, cucumber, onion, roasted beets, cran-orange vinaigrette, candied cranberries, toasted pistachios, feta

### BUFF CHICK | 13 GF

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

### KALE CAESAR | 11

kale tossed with creamy sun dried tomato dressing, roasted broccoli, pickled onions, olives, asiago, panko crispies

### APPLE | 12 GF

lettuce blend, apple, roasted beets, bacon, blue cheese crumbles, toasted pecans, apple cider vinaigrette, beet pickled egg

## 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, VT Farmstead "Brickhaus Tilsit" cheese, Black Water Mustard, assorted pickles, chutney, crackers

### SOUP CUPS | ADD A MINI GRILLED CHEESE + SIDE | 5

-coconut curry squash 1 6 gf/v  
-matzoh ball 1 6

### HUMMUS PLATE | PERSONAL 8 | SHAREABLE 16 | V

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

### CROSTINI | 8

apple chutney, blue cheese, toasted pecans, honey drizzle, microgreens

### MUSHROOM TOAST | 7

buttered sourdough, ricotta, pickled mushrooms, rosemary garlic oil



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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

- Stowe Cider- Tips Up semi dry cider
- Chapel and Main- Makeout Queen corn lager
- Lawsons- Little Sip IPA
- Lithermans- Top Sail british style pub ale
- Concord Craft- Pandora's Kettle 2 sour berliner weiss
- Willies Superbrew- Mango and Passionfruit hard seltzer
- Wormtown- Be Hoppy IPA

## COCKTAILS

- Watermelon Sangria | 10
  - Red Sangria | 10
- St. Elder, prosecco, soda, lemon | 10
- Mimosa w/ or w/o homemade peach schnapps | 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
- Cantaloupe Shrub Soda | 4
- Raspberry Iced Tea | 5
- Peach Soda | 4

## 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

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