



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

POPPER GRILLED CHEESE | 11

creamy corn & cheese spread, jalapeno jam, bacon, buttered sourdough

ITALIAN MUSHROOM | 12

hot Italian spiced mushrooms, black pepper tomato jam, fennel frond pesto, mozzarella, pressed ciabatta

HONEY MUSTARD WRAP | 12

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

CHICKPEA BURGER | 12 V (CONTAINS GLUTEN)

chickpea zucchini burger, tahini ranch, lemon sesame pickles, tomato jam, greens, toasted bun

CUBAN | 14

slow roasted pulled pork, prosciutto cotto, peach mustard, baby swiss, pickles, pressed ciabatta

STEAK & CHEESE | 15

grilled steak, caramelized onions, zucchini jam, tomato, creamy herbed cheese, pressed ciabatta

SHAWARMA | CHICKEN 13 | TEMPEH 12 V

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

MEXICAN SQUASH WRAP 12 V

roasted butternut squash, lime slaw, black beans, corn salsa, roasted peppers, vegan chipotle aioli, pressed wrap

ADD CHEDDAR CHEESE | .50

BBQ RANCH WRAP | 13

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

GRAIN BOWLS

STREET CORN | 11 GF

quinoa, greens, corn, tomato, onion, cotija cheese, candied jalapenos, cilantro lime aioli, chili powder, microgreens

TROPICAL | 12 GF

SUBSTITUTE PEANUT DRESSING FOR VEGAN

quinoa, cabbage, carrots, cucumber, tomato, peaches, toasted peanuts, coconut green bean relish, creamy peach dressing, 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

JERK | 13 GF

lettuce blend, tomato, pickled onion, roasted peppers, fresh shucked corn, Jamaican jerk pork belly, creamy peach dressing, cotija cheese

GREEK | 12

iceberg, cucumber, tomato, onion, bell pepper, olives, pepperocini, feta, creamy Greek dressing, croutons

BUFF CHICK | 13 GF

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

TACO SALAD | 13 GF/V

ADD COTIJA CHEESE | .50

iceberg, chorizo spiced tempeh, tomato, onion, bell pepper, black beans, corn relish, vegan jalapeno dressing, tortilla crisps

SUMMER COBB | 13 GF

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

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

HUMMUS PLATE | PERSONAL 8 | SHAREABLE 16 | V

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

BURRATA | 12

crostini, pesto, heirloom tomatoes, prosciutto cotto, balsamic glaze

PEACH CROSTINI | 9

ricotta, white balsamic & basil marinated peaches, garlic honey, candied walnut crumble, 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 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
- Zero Gravity- Conehead IPA
- Lithermans- Oranges by the Freeway IPA
- Berkshire Brewing- Hoosac Tunnel amber ale
- Fore River- Preble raspberry sour
- Willies Superbrew- Mango and Passionfruit hard seltzer
- Schilling- Boniface helles lager

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
- Cucumber Shrub Soda | 4
- Raspberry Iced Tea | 5
- Watermelon 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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