

trellis café

Soups, Salads & Such

Tomato Basil Soup Served with Parmesan Crostini
or Soup of the Day \$6.25

**With Purchase of Salad or Sandwich \$4.25*

Iceberg Wedge \$8.75

Grape Tomatoes, Purple Onion, Avocado, Bacon, Ciabatta Croutons,
Blue Cheese Crumbles, Creamy Buttermilk Dressing

**Available as Side Salad with Purchase of Sandwich \$4.25*

Greens & Grains \$9

Rainbow Kale, Mixed Greens, & Five Grains: Red and White Quinoa, Barley, Wild Rice,
Wheat Berries. Accompanied with Edamame, Cucumber, Red Peppers, Purple Cabbage,
Radish, Heirloom Tomatoes, Avocado. Finished with a Basil Vinaigrette

**Available as Side Salad with Purchase of Sandwich \$4.25*

Trellis Salad \$9.75

Mixed Seasonal Greens, Toasted Pecans, Orange Segments, Brie, Fresh Berries,
Tossed with Raspberry Vinaigrette

**Available as Side Salad with Purchase of Sandwich \$4.25*

Chopped Chicken Salad \$10

Iceberg Lettuce, Egg, Tomatoes, Avocado, Bacon, Sprouts, Grated Cheddar,
and Buttermilk Blue Cheese. Served with House Ranch Dressing

Greek Chicken Salad \$10

Grilled Chicken, Roasted Artichoke, Marinated Tomatoes, Red Onion, Feta, Cucumber,
Kalamata Olives, Pine Nuts, Mixed Greens. Served with Cucumber-Yogurt Dressing

Salmon Salad \$13.50

Seared Fresh Salmon Fillet (Served Chilled), Avocado, Pineapple, Cucumber, Tomatoes,
Mixed Seasonal Greens, Citrus Vinaigrette

Sandwiches Etc.

Served with Marinated Vegetable Salad or a Mix of Shoestring & Sweet Potato Fries

Smoked Turkey and Avocado * \$11.50

Smoked Turkey, Hickory Smoked Bacon, Lettuce, Tomato, Avocado, with Lemon-Garlic Aioli. Served on Toasted Sourdough

Italian Grilled Chicken Club * \$10.75

Grilled Chicken, Fresh Mozzarella, Hickory Smoked Bacon, Lettuce, Tomato, Onion, with Pesto Spread. Served on Herbed Focaccia Bread

Napa Chicken Salad Sandwich * \$9.75

With Red Grapes, Apples, Walnuts, Green Leaf Lettuce, Onion. Served on Honey-Wheat Bread

Steak Sandwich * \$12.50

Tender Steak Medallions with Fresh Basil, Tomato, Brie, and Lemon-Garlic Aioli. Served on Ciabatta Bread

Cheese Melt \$9.75

New York Aged White Cheddar, Swiss, and Sharp Yellow Cheddar, Avocado, Tomato, Torn Basil and Local Goat Cheese. Served Open-Face on Artisan Sourdough Boule

1/3lb Angus Burger \$12.50

Char-Grilled All-Natural Angus Beef Topped with Smoked Bacon, Sharp Yellow Cheddar, Lettuce, Tomato and Red Onion. Served on House Made Brioche Bun

**Garden Burger Available \$9.50*

Quiche \$9.75

Caramelized Onions, Mushrooms, Broccoli, Asparagus, Red Peppers, and Swiss Cheese. Served with a Side of Fresh Fruit

Chicken Pesto Cavatappi \$12.50

Grilled Chicken Breast, Broccoli, Summer Squash, Onion, Heirloom Cherry Tomatoes, Shaved Asiago, Romano, & Parmesan Cheeses. Finished with Fresh Basil

Soup or Side Salad with Half Sandwich \$11.50

** Options for Half Sandwich Choice*

Dessert

Lemon Berry Tart \$6

Poppy Seed Phyllo Shell with Lemon Cream, Fresh Seasonal Berries and Raspberry Sauce

Toasted Almond Chocolate Cake \$6

Rich Chocolate Cake with Almond Buttercream, Dark Chocolate Ganache and Toasted Almonds

Trellis S'mores \$6

Layers of Chocolate Mousse in Ganache with Marshmallow Creme Topped with a House-Made Cinnamon Graham Cookie and Toasted Marshmallow

Drinks

Fresh Fruit Lemonade & Iced Tea \$3.75

Fresh Raspberry or Fresh Blackberry

Flavored Lemonade & Iced Tea \$3.25

Lavender, Mango, Pomegranate, Peach, Cherry, Passion Fruit, Blood Orange

Mint Julep \$3.50

Fresh Mint Syrup with Lemonade, Topped with a Sprig of Mint and Fresh Lime

Soda, Lemonade, Iced Tea \$2.50

Aqua Panna, San Pellegrino & Flavored Pellegrinos \$2.75

Lemon, Orange Pomegranate, Prickly Pear

Coffee / Hot Tea \$2.50

Thoroughly cooking food of animal origin such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish reduces the risk of food-borne illness. Consult your physician or the Utah Department of Health for further information.