

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 \$9.50 **GF** **DF** **V**

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 \$10 **GF**

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 \$10.50 **GF**

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

Greek Chicken Salad \$10.50 **GF**

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

Salmon Salad \$14 **GF** **DF**

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

Sandwiches Etc.

*Served with Marinated Vegetable Salad or Sweet Potato Fries
Gluten Free bread available upon request*

Smoked Turkey and Avocado * \$12 DF

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

Italian Grilled Chicken Club * \$11

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

Napa Chicken Salad Sandwich * \$10

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

Steak Sandwich * \$13

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

Cheese Melt \$10

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 \$13

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*

Quiche \$10

Caramelized Onions, Mushrooms, Spinach, Red Peppers, and Gruyère Cheese. Served with a Side of Fresh Fruit

Chicken Pesto Cavatappi \$12.75

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

S'mores Cake \$6

Rich Chocolate Cake with House-Made Marshmallow and Graham Crackers

Pot de Crème \$6

Creamy Coconut Custard served with Fresh Berries, Toasted Coconut and Almonds

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

Soda, Lemonade, Iced Tea \$2.50

Aqua Panna, San Pellegrino & Flavored Pellegrinos \$2.75

Orange Pomegranate, Prickly Pear

Coffee / Hot Tea \$2.50

 Gluten Free  Dairy Free  Vegan

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.