

# trillium

## SNACK

PRETZEL VEG  
Eastern Standard Pretzel,  
Beer Cheese made with Sleeper Street 10

OYSTERS  
Local Oysters, Wild Ale Mignonette 3.50 ea.  
\$1 Oysters Mon - Fri 2 - 4pm

MARINATED OLIVES V 8

## SMALL

CHICKEN WINGS  
Fermented Fresno Sauce OR  
Dry Smoky BBQ Spice with Celery,  
Bayley Hazen Blue Cheese Dressing 18

CARROT HUMMUS V  
Roasted Carrots, Spring Onion Aleppo Vinaigrette,  
Pita Chips 12

SPICY CHICKEN DIP  
Creamy Fresno, Pickled Onion, Fresh Jalapeño, Pita  
Chips 14

FINGERLINGS VEG/GF  
Crispy Fingerlings, Pickled Red Onion, French Onion  
Dip 13

TRILLIUM FARM PUPUSA VEG  
Spinach, Oaxaca Queso, Citrus Aioli, Pickled Veg 12

## SALAD & SUCH

GRAIN BOWL VEG  
Arugula, Fennel, Asparagus, Parmesan, Egg, Crispy  
Shallots, Pesto Vinaigrette 16

KALE SALAD V  
Ramps, Radish, Goat Cheese, Pickled Red Cabbage,  
Apples, Pepita Granola, Apple-Cider Vinaigrette 14

CAESAR SALAD  
Romaine, Parmesan, Calabrian Crisps, Lemon 15  
Add Anchovy 7

## LARGE

SMASHBURGER  
Shaved Red Onion, Cheddar Cheese, Pickle Chip,  
Burger Sauce, Potato Bun 14  
Make it a Double 6  
Add Bacon 3, Add Avocado 5

HOT CHICKEN SANDWICH  
Spicy Crispy Chicken Thigh, Pickle Chip, Buttermilk,  
Potato Bun 17  
Add Bacon 3, Add Avocado 5

ATLANTIC SCALLOPS  
Housemade Ricotta Gnocchi, Asparagus, Ramps,  
Celery Root, Fresno 28

ROMA RIGATONI VEG  
Tomato, Kale, Local Squash, Aleppo Crumb, Goat  
Cheese 18  
Add Sausage 7

MAC & CHEESE VEG  
Parmesan Crumble 18

## CRISP

THE ESSENTIAL: COMPASS (C)  
American Pale Lager  
\*Clean - Citrus - Refreshing  
4.2% | 16oz | 8

PERMUTATION 11.25  
Hoppy Lager  
\*Orange - Citrus - Herby  
5% | 16oz | 8

## FRUITED

DAILY SERVING: RASPBERRY & BLUEBERRY  
Fruited Berliner Weisse  
\*Fruit Popsicle - Blueberry - Tart  
4% | 10oz | 8

TWICE THE DAILY SERVING: RASPBERRY,  
BLUEBERRY, STRAWBERRY, CRANBERRY  
Fruited Berliner Weisse  
\*Berry Blast - Tart Sorbet - Luscious  
7% | 10oz | 10

## HOPPY

FORT POINT PALE ALE  
Pale Ale with Citra  
\*Spruce - Zested Lemon - Balanced  
6.6% | 16oz | 10

SUMMER STREET (C)  
IPA with Simcoe & Columbus  
\*Pine - Pear - Resinous  
7.2% | 16oz | 10

VICINITY (C)  
Double IPA with Galaxy, Citra, & Columbus  
\*Orange Slice - Malted - Noble  
8% | 16oz | 11

THE FENS  
IPA with Galaxy & Mosaic  
\*Alpine Herb - Mango - Pillow  
7% | 16oz | 10

TRAILSIDE  
IPA with Citra & Strata  
\*Ripe Pineapple - Mango Nectar - Grapefruit  
6.8% | 16oz | 10

COMEBACK BRU  
Pale Ale with Citra, Sabro & Mosaic  
\*Tropical - Crisp - Balanced  
5.4% | 16oz | 9

MASS AVE  
Double IPA with Mosaic  
\*Tropical - Crisp - Balanced  
8.2% | 10oz | 10

## ROASTY

SECRET STAIRS  
Boston Stout  
\*Roasty - Nutty - Smooth  
6.5% | 16oz | 8

PM DAWN  
Imperial Coffee Stout  
\*Coffee Bean - Hot Chocolate - Drying  
9% | 10oz | 9

## CLASSIC

VIENNA LAGER  
\*Graham Cracker - Bitter - Light Bodied  
5.8% | 16oz | 8

TRILLIUM RYE SAISON  
Saison  
\*Oak - Vanilla - Spice  
5% | 16oz | 8

V = VEGAN VEG = VEGETARIAN GF = GLUTEN FREE  
\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs increases your risk of foodborne illness. Before placing your order, please inform your  
server if a person in your party has a food allergy.