

trellis café

Soups, Salads & Such

Tomato Basil Soup \$6.25

**With Purchase of Salad or Sandwich \$3.75*

Iceberg Wedge \$8.50

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

**Available as Side Salad with Purchase of Sandwich \$3.75*

Greens and Grains \$9

Harvest Greens, Baby Kale, Five Grains: Red and White Quinoa, Barley, Wild Rice, Wheat Berries. With Currants, Cucumber, Red Peppers, Carrots, Purple Cabbage, Radish, Cilantro, Basil and Fresh Lime Ginger Dressing.

**Available as Side Salad with Purchase of Sandwich \$4.00*

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 \$9.75

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

Greek Chicken Salad \$9.75

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

Salmon Salad \$13

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

Smoked Turkey and Avocado * \$11

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

Italian Grilled Chicken Club * \$10.50

Grilled Chicken, Fresh Mozzarella, Hickory Smoked Bacon, Lettuce, Tomato, Onion, 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.

Niman Ranch 1/3lb Burger \$12.50

Char-grilled All Natural Choice 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 \$9.50

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

Chicken Pesto Cavatappi \$12

Grilled Chicken Breast, Broccoli, Summer Squash, Onion, Heirloom Cherry Tomatoes, Shaved Asiago, Romano, Parmesan Cheeses and Basil.

Soup or Side Salad with Half Sandwich \$11.25

** 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 \$5.75

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

Vanilla Marscapone Mousse \$6

Marscapone Mousse with Layers of Raspberry Cream and Fresh Berries. Topped with Whipped Cream, Served with a Lady Finger.

Drinks

Fresh Fruit Lemonade & Iced Tea \$3.75

Fresh Raspberry or Fresh Blackberry

Flavored Lemonade & Iced Tea \$3.25

Lavender, Mango, Pomegranate, Peach, Cherry

Mint Julep \$3.50

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

Soda, Lemonade, Iced Tea \$2.50

San Pellegrino & Aqua Panna \$2.75

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.