



ALDER WOOD BISTRO
Wood-fired Northwest Cuisine

fall DINNER MENU

We use the finest local, organic & sustainably produced ingredients.
All produce, grains and flour are organic. Eggs are pasture-raised & organic.
Meat & poultry is free-range, antibiotic and hormone-free and our seafood is sustainably harvested.

— STARTERS —

Tartine

Fig & olive tapenade, goat cheese, house levain **Nash's** wheat bread crostini 7.

Wood-fired Local Musŕelø

Fennel pollen, white wine, cream, mirepoix, fines herbes, house focaccia 14.5

Fried Local Oysters

Local oysters, remoulade*, **Mama Lil's** pickled peppers** 11.

Crispy Calamari

Calamari, **Mama Lil's** pickled peppers**, aioli* 11.

— SALAD —

Pear & Blue Salad

Dad's pear, French Blue cheese, **Red Dog Farm** mixed greens, toasted **Holmquist** hazelnuts, sherry vinaigrette half 10. / full 15.

Calamari Salad

Crispy fried calamari, **Mama Lil's** pickled peppers**, **Red Dog Farms** mixed greens, kaffir-lime vinaigrette 15.

Pickled Beet

Pickled **Nash's** beets, **CB's Nuts** Oregon pumpkin seeds, goat cheese, **Spring Rain Farms** mixed greens, sherry vinaigrette half 9. / full 13.

Simple Salad

Red Dog Farms mixed greens, sherry vinaigrette 8.

— WOOD-FIRED PIZZA —

with **gluten-free crust** add 2.

Smoky

House chorizo, mushrooms, smoked mozzarella, red sauce, parsley 19.

Funghi Bianca

Chanterelle, shiitake & crimini mushrooms, **Niman Ranch** bacon, creme fraiche, caramelized onions, mozzarella, **Red Dog Farm** mixed greens 21.

Wood-Fired Veggie

Wood-fired seasonal vegetables, goat cheese, mozzarella, red sauce, fresh oregano 18.5

Harvest Duck

Duck, **Johnston Farm** Delicata squash, blue cheese, local pears, crÈme fraiche, pumpkin seeds, mozzarella, sage 20.

— ENTRÉE —

Planked Fish

Wood-fired local fish, seasonal wood-fired vegetables, **Lazy J's** fingerling potatoes MP.

Bacon-wrapped Meatloaf

Grilled grass-fed local meatloaf, bacon, mushroom-Madeira gravy, crispy onions, sautéed greens, buttermilk mashed potatoes 19.

Pan-seared Duck

Duck breast, local fruit chutney,
Nash's goat cheese polenta, sautéed greens 26.

Polenta Lasagna

Wood-fired polenta, mushrooms, truffled goat cheese,
red sauce, pesto, mozzarella, fried sage, seasonal wood-fired vegetables 20.

Steak Frite

Grilled **Country Natural** pasture-raised 6 oz. Bavette steak*,
blue cheese-tarragon butter, house French fries, aioli*, sautéed greens 27.

— SIDES —

Soup du jour cup 5. bowl 8.

French Fries House-made & fresh-cut, served with aioli* 8.

Truffled French Fries

House fries, **Ritrovo** truffle salt, **Vella** dry jack, parsley & aioli* 9.5

Sweet Potato Fries** served with aioli* 8.

Buttermilk Mashed Potatoes 8.

Simple Salad **Red Dog Farm** mixed greens, sherry vinaigrette 8.

Sauteed Greens 8.

Seasonal Wood-Fired Vegetables 9.

— BEVERAGES —

Organic Tea

ICED black tea 3.5 ■ **HOT** black, earl grey, green, mint & chamomile tea 3.5

Organic Coffee

Sunrise Coffee Co. Alder Wood Bistro Blend freshly roasted in Port Townsend
Bottomless Cup 3.5 ■ French Press (sm) 4. ■ French Press (lg) 8.

Juice ■ Sparkling ■ Soda

House-made Organic Hibiscus Cooler 3.5

Brew Dr. Kombucha 6.5

Organic Lemonade 3.5

Izze Sparkling Blackberry or Clementine Juice 3.5

Sparkling Water (1/2 Liter) 4. (1 Liter) 7.

Blue Sky Lemon-Lime, **Zevia** Diet Cola,

Hansen's Diet Tangerine-Lime or Diet Root Beer 2.5

Virgil's Root Beer, Cola 3.5

*According to our friends at the Health Department consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

** Not organic