



**ALDER WOOD BISTRO**  
Wood-fired Northwest Cuisine

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*fall* DINNER MENU

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**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 —

**Grilled Spot Prawns & Basque Potatoes**

Local Spot prawns, **crispy Lazy J's** Ozette potatoes, roasted carrot-hazelnut romesco, aioli, **Holmquist** hazelnuts, **Itsy Bitsy** micro greens, pickled red onions 15.5

**Market Tartine**

Chef's choice topping, grilled house levain bread MP.

**Wood-fired Local Mussels**

Fennel pollen, white wine, cream, mirepoix, fines herbes, house focaccia 15.

**Fried Hama Hama Oysters**

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

**Crispy Calamari**

Calamari, **Mama Lil's** pickled peppers\*\*, aioli\* 10.

**Truffled French Fries**

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

— SALAD —

**Rhubarb, Fig & Blue**

Pickled **Lazy J's** rhubarb, port-balsamic poached figs, French blue cheese, **Holmquist** hazelnuts, **Chi's Farm** mixed greens, sherry vinaigrette half 11. / full 15.

**Crispy Calamari Salad**

Fried calamari, **Chi's Farm** mixed greens, **Mama Lil's** pickled peppers\*\*, kaffir-lime vinaigrette 15.

**Pickled Beet**

Pickled **Nash's** beets, **CB's Nuts** Oregon pumpkin seeds, goat cheese, **Chi's Farm** mixed greens, sherry vinaigrette, radish half 11. / full 14.5

**Simple Salad**

Local **Chi's Farm** mixed greens, radish, sherry vinaigrette 8.

— WOOD-FIRED PIZZA —

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

**Pepperoni, Mushroom & Olive Pizza**

House-made smoked pepperoni, mushrooms, olives, red sauce, mozzarella, Pecorino Romano 19.

**Funghi Bianca**

Shiitake, portabella & crimini mushrooms, **Niman Ranch** bacon, creme fraiche, caramelized onions, mozzarella, mixed greens 20.

**Pesto & Fired Veggie Pizza**

**Nash's** pesto, wood-fired vegetables, truffled goat cheese, mozzarella, parsley, Pecorino Romano, pickled onions 19.5

**Duck & Fig Pizza**

House-smoked duck, port-balsamic poached figs, pickled rhubarb, crème fraiche, caramelized onions, mozzarella, **Itsy Bitsy** micro greens 21.

## Moroccan Lamb Pizza

House lamb Merguez sausage, creamy red sauce, olives, wood-fired cauliflower, **Nash's** corn, mozzarella, red onion, cilantro 18.

### — ENTRÉE —

Add grilled local Spot Prawns 9.

## Wood-Fired Planked Fish

Local market 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 market Greens, buttermilk mashed potatoes 19.

## Pan-seared Market Duck

Duck breast, preparation changes daily MP.

## Wood-Fired Polenta

**Nash's** creamy goat cheese polenta, mushrooms, pesto, red sauce, truffled goat cheese, mozzarella, seasonal wood-fired vegetables 22.

## Steak Frite

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

### — SIDES —

Soup du jour cup 5. bowl 8.

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

Buttermilk Mashed Potatoes 8.

Sautéed Market Vegetables 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

Hibiscus Cooler, Org. Lemonade 3.5 ▪ **Izze** Sparkling Blackberry, Clementine Juice 3.5  
**Brew Dr.** Kombucha 6.5 ▪ Sparkling Water (1/2 Liter) 4. (1 Liter) 7.  
**Blue Sky** Cola, Ginger Ale, or Lemon-Lime 2.5 ▪ **Virgil's** Root Beer 3.5  
**Hansen's** Diet Tangerine-Lime or Diet Root Beer or **Zevia** Diet Cola 2.5

\*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