



Alder wood bistro

Wood-fired Northwest Cuisine

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.

“At Alder Wood Bistro, sustainability goes into every plate we serve and beyond. It includes the way we contribute to the livelihoods of local farmers and farmworkers, preserving farmland and improving soils through organic farming, practicing conscientious harvests of foraged food products. We sustain food traditions, honoring centuries of knowledge by agrarian people, who understand the cycles of season and harvest to bring food to the table in its most flavorful and nutritious forms. We provide sustenance, when fresh, nutritious food enters your body, nourishing you with natural ingredients, satisfying you with flavor and substance.”

~ Bob Steelquist, friend, author, coastal explorer

—STARTERS—

Wood-fired Local Mussels

Local mussels, fennel pollen, white wine, cream, mirepoix, fines herbes, house focaccia 16.

Fried Oysters

Local oysters, remoulade*, **Mama Lil's** pickled peppers** 11.5

Crispy Calamari

Calamari, **Mama Lil's** pickled peppers**, aioli* 11.5

Truffled French Fries

House fries, **Ritrovo** truffle salt, Pecorino, parsley & aioli* 10.

Sunchoke & Beet Duo

Nash's beet & sunchoke fritter (GF), salsa macha (dried chili, toasted seeds & almond pesto), wood-fired beets & sunchoke, toasted sesame, sunflower & cumin seeds, Itsy Bitsy sunflower sprouts, aioli, pickled red onions 9.

House Bread & Hummus Plate

Assorted wood-fired organic house bread, hummus, sliced local radish 6.

—SALAD—

Apple & Blue

Apples, French blue cheese, curried almonds, **Chi's Farm** mixed greens, curried honey mustard vinaigrette half 11. / Full 15.

Crispy Calamari Salad

Fried calamari, **Chi's Farm** mixed greens, **Mama Lil's** pickled peppers**, makrut-lime vinaigrette 17.

Fig, Chorizo & Rhubarb Panzanella

Port-balsamic poached figs, cured chorizo, pickled rhubarb, toasted house bread, Pecorino, **Chi's Farm** mixed greens, creamy sherry vinaigrette half 13. / full 17.

Pickled Beet

Pickled **Nash's** beets, toasted sunflower seeds, goat cheese, **Chi's Farm** mixed greens, sherry vinaigrette, radish half 11. / full 15.

Simple Salad

Chi's Farm mixed greens, radish, sherry vinaigrette 8.5

—WOOD-FIRED PIZZA—

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

Pepperoni, Mushroom & Olive Pizza

House-made pepperoni, mushrooms, olives, red sauce, quattro formaggi, parsley 20.

Chorizo, Peppers & Onion Pizza

Spanish chorizo, **Mama Lil's** pickled peppers, caramelized onions,

quattro formaggi, red sauce, parsley 18.

Funghi Bianca Pizza

Shiitake, portabella & crimini mushrooms, **Niman Ranch** bacon, crème fraiche, caramelized onions, quattro formaggi, mixed greens, fines herbes 21.

Fired Veggie Pizza

Wood-fired vegetables, truffled goat cheese, quattro formaggi, red sauce, Pecorino, pickled red onions, parsley 20.

Chicken & Pesto Pizza

Hungry Hollow Farm pasture-raised chicken, house pesto, oven dried tomatoes, house kimchee, quattro formaggi 21.

—ENTRÉE—

Wood-Fired Planked Fish

Local market fish, seasonal wood-fired vegetables, fingerling potatoes MP.

Bacon-wrapped Meatloaf

Grilled **Short's** grass-fed beef & **Nash's** pork meatloaf, bacon, mushroom-Madeira gravy, crispy onions, sautéed market greens, buttermilk mashed potatoes 19.

Wood-fired Seafood Paella

Local rockfish, calamari and mussels, saffron fire-roasted tomato fumet, short grain rice, mire poix, aioli, lemon, **Itsy Bitsy** micro greens 27.

Ricotta Gnocchi

House-made **Dungeness Valley Creamery** ricotta-local nettle gnocchi (GF), mushrooms, pickled rhubarb, brown butter- whey sauce, **Nash's** ember-roasted leeks 26. Add bacon 3.

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* 8.5

House Kimchee 3.5

Buttermilk Mashed Potatoes 8.5

Sautéed Market 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

Organic Lemonade 3.5 3.5 ■ **Izze** Assorted Sparkling Juice 3.5
Brew Dr. Kombucha 6.5 ■ Sparkling Water (1/2 Liter) 4. (1 Liter) 7.
Blue Sky Cola, Root Beer, Ginger Ale, Lemon-Lime, Diet Root Beer or Diet Cola 3.

*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