



# ALDER WOOD BISTRO

Wood-fired Northwest Cuisine

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## spring 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 —

#### Market Tartine

Grilled house levain bread, a la minute topping MP.

#### Wood-fired Local Musŕelø

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

#### Fried Local Oysters

Local 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 —

#### Alder Wood Panzanella

Toasted house levain bread, **Olli** salami, **Vella** dry Jack, pickled rhubarb, port & balsamic poached figs, radish, mint, oregano, local mixed greens, creamy-sherry vinaigrette half 12. / full 17.

#### Basque Potatoes, Leeks & Blue

Crispy **Lazy J's** Ozette potatoes, French blue cheese, ember-roasted **Nash's** leeks, **Holmquist** hazelnuts, roasted carrot-hazelnut romesco, **Itsy Bitsy** micro greens 15.

#### Calamari Salad

Fried calamari, **Spring Rain 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, **Spring Rain Farm** mixed greens, sherry vinaigrette, radish half 10. / full 14.

#### Simple Salad

Local mixed greens, radish, sherry vinaigrette 8.

### — WOOD-FIRED PIZZA —

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

#### Americana

**Nash's** house-made Italian sausage, **Tonnemaker** roasted peppers, mushrooms, olives, red onion, mozzarella, Pecorino, tomato sauce, parsley 18.

#### Funghi Bianca

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

## Gabriello Pizza

House Canadian bacon, port & balsamic poached figs, creme fraiche, pickled rhubarb, mozzarella, **Itsy Bitsy** micro greens 20.

## Fired Veggie & Nettle Pizza

Wood-fired vegetables, nettle pesto, **Dungeness Valley Creamery** truffled ricotta, mozzarella, parsley, pickled onions 18.5

## — ENTRÉE —

### 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 Duck

Cherry gastrique, buttermilk mashed potatoes, sautéed **Nash's** market greens 25.

### Wood-fired Saffron Seafood Pasta

Local rockfish, mussels & calamari, **Phocas Farms** saffron, cream, penne pasta, fennel pollen mirepoix, white wine, chili flakes, fresh herbs, grilled crouton 26.

### Nettle Gnocchi

Local nettle & **Dungeness Valley Creamery** ricotta gnocchi (GF), morel mushrooms, ember-roasted **Nash's** leeks, creamy nettle pesto sauce, whey, **Nash's** market greens, pickled rhubarb, Pecorino Romano 25. Add bacon 3.

### Steak Frite

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

## — SIDES —

Soup du jour cup 5. bowl 8.

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

Buttermilk Mashed Potatoes 8.

Sauteed 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** Lemon-Lime 2.5 ■ **Virgil's** Root Beer or Cola 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