



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

---

**summer 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** —

**Market Tartine**

Grilled house levain bread, a la minute topping MP.

**Wood-fired Local Musŕelŕ**

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

**Fried Hama Hama 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** —

**Strawberry, Fennel & Tomme**

Local Vivian's strawberries, Chamacum Valley Creamery raw milk tomme, crouton, toasted sunflower seeds, shaved fennel, Chi's Farm mixed greens, sherry vinaigrette half 12. / full 16.

**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.

**Summer Pizza**

House-made charred scallion-ginger **Nash's** pork sausage, **Johnston Farm** sweet peas, shiitake mushrooms, house kimchee, mozzarella, creamy red sauce, cilantro, radish 19.

**Funghi Bianca**

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

**Chicken Pesto Pizza**

Grilled chicken, pesto, blue cheese, cherry tomatoes, pickled onions, mozzarella 20.

**Pepperoni & Peppers Pizza**

House-made smoked red wine & anise pepperoni, fresh peppers,

red sauce, mozzarella, Pecorino Romano 19.

### Fired Veggie Pizza

Wood-fired vegetables, **Dungeness Valley Creamery** truffled ricotta, mozzarella, red sauce, parsley, Pecorino Romano, 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 Chicken

**Draper Valley** Airline chicken breast, **Purple Rain** herbes de Provence, house mustard, cherry tomatoes, olives, pan sauce, Nash's creamy goat cheese polenta, sautéed **Nash's** greens 24.

### Wood-fired Seafood Cannelloni

Fresh crab, rockfish-Spot prawn-scallop mousseline, fresh house pasta, creamy fumet sauce, grilled crouton, wood-fired vegetables 29.

### Wood-Fired Polenta

**Nash's** creamy goat cheese polenta, mushrooms, pesto, red sauce, **Dungeness Valley Creamery** ricotta, 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** 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