



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—

Crispy Ozettes & Raclette

*Crispy **Lazy J's** Ozette potatoes, charred **Red Dog Farm** cabbage, house horseradish-caraway kraut, Swiss Raclette cheese, cornichon, horseradish buttermilk sauce 13.*

Wood-fired Local Mussels

Local mussels, fennel pollen, white wine, cream, mirepoix, fines herbes, house focaccia half pound 16. / one pound 26.

Fried Oysters

Local oysters, remoulade, **Mama Lil's** pickled peppers** 12.5*

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 Fritter

*Beet-sunchoke-onion fritter (GF), salsa macha (dried chili, toasted seeds & almond pesto), toasted sesame, sunflower & cumin seeds, **Itsy Bitsy** micro greens, aioli 11.*

House Bread Plate

Wood-fired organic levain bread, beet hummus, local radish 6.

—SALAD & VEGETABLE—

Winter Squash + Root + Leaf

*Warm **Red Dog Farms** spaghetti squash, sautéed greens, brown butter vinaigrette, garbanzos, house beet hummus, crispy onions 14.*

Citrus & Blue

*Citrus, French blue cheese, **Holmquist** hazelnuts, mixed winter greens, sherry vinaigrette half 12. / full 16.*

Crispy Calamari Salad

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

Pickled Beet

Pickled beets, toasted sunflower seeds, goat cheese, mixed winter greens, sherry vinaigrette, radish half 11. / full 15.

Simple Salad

Mixed winter greens, radish, sherry vinaigrette 8.5

—WOOD-FIRED PIZZA—

Add **gluten-free crust** 2. / Add House Kimchee 2. / Add Bacon, pepperoni or chorizo 3.5

Sicilian Pizza

House butchered & smoked **Nash's** pork, olives, citrus, oven-dried tomatoes, quattro formaggi, red sauce, chili flakes, oregano 22.

Pepperoni, Mushroom & Olive Pizza

Creminelli 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.

Miso Funghi Pizza

Shiitake, portabella & crimini mushrooms, miso crème fraiche, **Bean Sprout Farm** Delicata squash, caramelized onions, quattro formaggi, mixed winter greens, fines herbes 21.

Fired Veggie Pizza

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

—ENTRÉE—

Wood-Fired Fish

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

Bacon-wrapped Meatloaf

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

Wood-fired Seafood Paella

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

Vegetable Strata

Red Dog Farm beet & sunchoke fritter, pesto, mushrooms, red sauce, **Red Dog Farm** spaghetti squash, quattro formaggi, seasonal wood-fired vegetables, crispy onions 18.

Steak Frite

Grilled **Country Natural** pasture-raised 6 oz. Bavette steak*, blue cheese-tarragon butter OR Umami porcini-miso butter, house French fries, aioli*, sautéed greens 28.

—SIDES—

Soup du jour cup 5. / bowl 8.

French Fries House-made & fresh-cut, served with aioli* 8.5

House Kimchee 3.5 Seasonal Wood-Fired Vegetables 9.

Buttermilk Mashed Potatoes 8.5 Sautéed Market Greens 8.

—BEVERAGES—

Organic Tea

ICED black tea 3.5 ■ HOT black, earl grey, green, mint, blackberry-hibiscus & 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 ■ **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