



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

---

winter 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 —

**Tartine**

Wood-fired **Nash's** carrots, roasted carrot romesco sauce, goat cheese, pumpkin seeds, apple balsamic vinegar, ras el hanout, grilled house levain bread, **Itsy Bitsy** micro greens 8.

**Wood-fired Local Mussels**

Fennel pollen, white wine, cream, mirepoix, fines herbes, house focaccia 14.5

**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 —

**Roots**

Vadouvan spiced & roasted **Nash's** carrots & parsnips, grated carrot-parsnip & pickled currants, creamy sherry vinaigrette, spiced parsnip chips, **Itsy Bitsy** sunflower sprouts & seeds 13.

**Warm Potato & Chilled Leek Salad**

Crispy **Lazy J's** Ozette potatoes, whole-grain mustard-horseradish vinaigrette, ember-roasted **Nash's** leeks, charred leek oil, **Itsy Bitsy** micro greens 14.

**Warm Apple, Cabbage & Blue Salad**

**Dad's** apples, French Blue cheese, wilted **Red Dog Farm** savoy cabbage, apple balsamic vinegar, toasted **Holmquist** hazelnuts, sherry vinaigrette half 10. / full 14.

**Winter Salad Trio**

Grated carrot-parsnip & pickled currant salad, creamy sherry vinaigrette, warm apple, cabbage & blue salad, and warm potato & chilled leek salad 17.

**Calamari Salad**

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

**Pickled Beet**

Pickled **Nash's** beets, **CB's Nuts** Oregon pumpkin seeds, goat cheese, mixed greens, sherry vinaigrette half 9. / full 13.

— WOOD-FIRED PIZZA —

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

**Americana**

**Nash's** pork 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.

## Wood-Fired Veggie

Wood-fired seasonal vegetables, goat cheese, mozzarella, red sauce, fresh oregano 18.5

## Winter Pizza

**Nash's** pork sausage, **Dad's** apples, caramelized onions, balsamic-roasted red cabbage, **Holmquist** hazelnuts, creme fraiche, mozzarella, fresh parsley 19.

## — ENTRÉE —

### Planked Fish

Wood-fired local 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 vegetables, buttermilk mashed potatoes 19.

### Pan-seared Duck

Duck breast, roasted **Nash's** carrot romesco sauce, grilled apples, **Nash's** parsnip chips, buttermilk mashed potatoes, sautéed market vegetables 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.

### Carrot Gnocchi

**Nash's** carrot & goat cheese gnocchi, wood-fired vegetables, mushrooms, brown butter, **Holmquist** hazelnuts, sautéed market vegetable, roasted **Nash's** carrot romesco sauce 19.

### 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.

Simple Salad mixed greens, sherry vinaigrette, radish 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

Brew Dr. Kombucha 6.5

Organic Lemonade 3.5

**Izze** Sparkling Blackberry or Clementine Juice 3.5

Sparkling Water (1/2 Liter) 4. (1 Liter) 7.

**Blue Sky** Lemon-Lime, **Zevia** Diet Cola,

**Hansen's** Diet Tangerine-Lime or Diet Root Beer 2.5

**Virgil's** Root Beer, Cola 3.5

\*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