



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

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**WINTER 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.*

*We are proud of what we do and why we do it.*

**— STARTERS —**

**Market Tartine**

*Chef's choice topping, grilled house levain bread MP.*

**Wood-fired Local Mussels**

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

**Fried Hama Hama Oysters**

*Local **Hama Hama** oysters, remoulade\*, **Mama Lil's** pickled peppers\*\* 11.*

**Crispy Calamari**

*Fried calamari, **Mama Lil's** pickled peppers\*\*, aioli\* 11.*

**Truffled French Fries**

*House fries, **Ritrovo** truffle salt, **Vella** dry jack, parsley & aioli\* 9.5*

**— SALAD —**

**Winter Caesar**

*Winter salad greens, house crouton, smoked peppercorn & lime Caesar dressing, Pecorino, Vella dry jack half 11. / full 15. Add anchovies 1.5*

**Crispy Calamari Salad**

*Fried calamari, winter salad greens, **Mama Lil's** pickled peppers\*\*, kaffir-lime vinaigrette 16.*

**Pickled Beet**

*Pickled **Nash's** beets, **CB's Nuts** Oregon pumpkin seeds, goat cheese, Winter salad greens, sherry vinaigrette, radish half 11. / full 15.*

**Simple Salad**

*Local winter salad greens, radish, sherry vinaigrette 8.*

— WOOD-FIRED PIZZA —

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

**Pepperoni, Mushroom & Olive Pizza**

House-made smoked pepperoni, mushrooms, olives, red sauce, mozzarella, Pecorino Romano 19.

**Funghi Bianca**

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

**Fired Veggie & House Ricotta Pizza**

Wood-fired vegetables, truffled Dungeness Valley Creamery ricotta cheese, Tre formaggi, parsley, pickled red onion 19.

**Smoked Salmon Pizza**

House smoked wild salmon, crème fraiche, shaved lemon, oven-dried tomatoes, tre formaggi, Itsy Bitsy micro greens 21.

— 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 Market Duck**

Duck breast, preparation changes daily MP.

**Ricotta Gnocchi**

House-made **Dungeness Valley Creamery** ricotta gnocchi (GF), wild & cultivated mushrooms, **River Run Farm** Delicata squash, ember-roasted **Nash's** leeks, sage-brown butter-whey sauce, sautéed greens 25. 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.

**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

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** Cola, Ginger Ale, or Lemon-Lime 2.5 ▪ **Virgil's** Root Beer 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*

*“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 farm workers, 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.”*  
~ Robert Steelquist, friend, author, coastal explorer