



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

**Wood-Fired Wednesday Menu**

**- WOOD-FIRED PIZZA -**

12" Hand stretched organic thin crust pizza dough or gluten-free crust add 2.

**Pepperoni, Mushroom & Olive**

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

**Funghi Bianca**

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

**Pesto & Fired Veggie**

Nash's pesto, wood-fired vegetables, truffled goat cheese, mozzarella, Pecorino, pickled red onion, parsley 19.5

**Moroccan lamb**

House lamb Merguez sausage, creamy red sauce, olives, wood-fired cauliflower, mozzarella, red onion, cilantro 18.

**Duck & Fig**

House-smoked duck, port-balsamic poached figs, pickled rhubarb, caramelized onions, crème fraiche, mozzarella, Itsy Bitsy micro greens 21.

**Three Cheese**

Pecorino Romano, mozzarella, truffled goat cheese, red sauce, fresh herbs 16.

**-SEAFOOD-**

**Cedar Planked Salmon**

Fresh local salmon, wild huckleberry beurre blanc, Itsy Bitsy micro greens, fingerling potatoes, wood-fired vegetables 29.

**Mussels**

Wood-fired local mussels, fennel pollen, white wine, mirepoix, cream, bread 15.

**-SALADS-**

**Rhubarb, Fig & Blue Salad**

Pickled rhubarb, port-balsamic poached figs, French blue cheese, Holmquist hazelnuts, Chi's Farms mixed greens, sherry vinaigrette half 11. / full 15.

**Pickled Beet**

Pickled Nash's beets, CB's Nuts Oregon pumpkin seeds, goat cheese, Chi's Farms mixed greens, sherry vinaigrette half 11. / full 14.5

**Simple Salad**

Chi's Farms mixed greens, sherry vinaigrette, radish 8.

**-SOUP DU JOUR-**

Cup 5. / Bowl 8.

**-Three Course SHARED Dinner for Two -**

\$40

Course 1

Soup du jour or Full Salad

Course 2

One pizza of your choice to share

Course 3

Wood-fired Wild Huckleberry-Apple Crumble  
with Vanilla bean ice cream