August 2021 Menu | Chef Rebekah Kohl Creative Cuisine from the Plant World



Combination Plate | 14

Choose Two

Soup, Salad, or Half Sandwich

Limited Time Special | 14

Spinach fettuccine and zucchini in a leek and shallot cream sauce Add pan seared salmon | 8

Soup | 5 (cup) 8 (bowl)

Cold Tomato Gazpacho *GF Roasted Sweet Corn & Poblano*GF

Salads | 14

Grandma's Peach Salad *GF

Peaches, lettuce, arugula, basil, pickled onion, walnuts, Maytag Farm Reserve Blue Cheese, honey and white balsamic dressing

Ratatouille Salad *GF

Roasted eggplant, roasted zucchini and yellow squash, roasted red pepper, cherry tomatoes, red onion, mixed greens, tomato vinaigrette

Elote Quinoa Bowl *GF

Roasted sweet corn, quinoa, black beans, chorizo, lime, onion, jalapeño, mayo, sour cream, cilantro, cotija

Sandwiches | 14

Iowa Sweet Corn BLT

Bacon, tomato, lettuce, corn, roasted poblanos, roasted red pepper, red onion, mayo, toasted white sourdough

Grilled Honey Goat Cheese and Fig Sandwich

Goat cheese, fig preserves, roasted sweet potato, honey, fresh basil, lemon zest, honey wheat bread

Smoked Pork Belly and Sweet Corn Flatbread

Smoked pork belly, house made BBQ sauce, tomatoes, sweet corn, onion, garlic, mozzarella, parmesan

Desserts by Doré Bakery | 8

Chef Nik Pugmire's seasonal dessert selections viewed tableside

Lemon Tiramisu Trifle

Blackberry-Rhubarb-Lavender Crisp

Flourless Mocha Cake

Kids | 8

Grilled Cheese on Honey Wheat, Chips, Fruit

PBJ on Honey Wheat, Chips, Fruit

Gift Certificates Available

For catering, contact Trellis Catering at 515.330.1517 | eventsales@trelliscafedsm.com www.trelliscafedsm.com

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