

TRELIO

FOOD & WINE

cheese

Fiscalini, San Joaquin Gold

Hard Cow Milk served with Dates and Pecans

Point Reyes, Original Blue

Blue Veined Cow Milk served with Sultana Compote

Cypress Grove, Bermuda Triangle

Aged Goat Cheese with Strawberries and Honey

Cypress Grove, Midnight Moon

Hard Goat Milk served with Membrillo and Almonds

Cambozola

Soft Cow Bleu Cheese with Sour Cherry Compote

House Made Boursin

Pickled Onion, Crostinis

\$9 each / choose three - \$24

charcuterie

Chicken Liver Mousse

Sultana Compote

Selection of Artisan Salumi

House Made Mustard and Pickles

Mortadella

House Pickles and Mustard

Nduja

Castelvetrano Olives

Lomo Embuchado

Calabrian Chile Jam

\$10 each / choose three - \$25

Chef's Cheese & Charcuterie Board

\$32

small plates

Baguette

Enzo Olive Oil, Balsamic, Roasted Garlic

\$6

House Made Sourdough

Cultured Butter with Sea Salt

\$8

Hush Puppies

Apricot-Honey Butter

\$9

Olives, Piquillo Peppers, House Pickles

Garlic Aioli

\$13

Fried Green Tomatoes

Pickled Fennel Stalks, Gribiche Sauce

\$12

3 oz. Blue Crab Cake

Jalapeno Remoulade, Mango Salsa

\$12

Crispy Potatoes

Calabrian Chile Aioli

\$8

Roasted Hen of the Woods Mushroom

Madeira-Sage Butter, Sumac & Pine

\$15

Grilled Sweet Italian Peppers & Fried Chicken Skin

Cured Yolk, Fermented Vegetable Powder, Parmesan

\$12

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salad and soup

Organic Field Green Salad

Shaved Market Vegetables, Chevre
Champagne Vinaigrette
\$11

Trelio Caesar Salad

Bacon, Olive, Parmesan, Anchovy Aioli
\$13

Heirloom Tomatoes, Buratta, Basil

\$16

Corn and Bay Scallop Chowder

\$16

pasta and grain

Garganelli with Fresh Tomato Sauce

Basil, Parmesan
\$16

Garganelli with Nduja and Scarmoza

\$18

Bucattini with Guanciale

Pea Sprouts, Pecorino
\$16

Bucattini Ciacio e Pepe

\$12

Conchiglie, Grilled Shrimp, Cured Salmon

Preserved Lemon-Dill Cream, Oscietra Caviar
\$28

Snap Pea and Morel Risotto

Tete de Moine
\$23

fish, poultry, and meat

Grilled Mahimahi

Eggplant Barigoule, Roasted Tomato, Olive Tapenade
\$26

Roasted Wild King Salmon

Preserved-Lemon Couscous, Tzaziki Cucumber Salad
\$36

Grilled Shrimp

Parmesan Grits, Spicy Tomato Concasse
\$24

Roasted Mary's Free Range Chicken Thighs

Marble Potatoes, Greens, Alinos Columbianos
\$22

Mary's Duck Breast

Bamboo Rice, Mushrooms, Duck Consommé
\$26

Pork Loin Chop

Herbed Mac n'Cheese, Apple Gastrique
\$26

Grilled New York Steak

Boulangier Potatoes, Au Poivre Sauce
\$32

Butcher Cut of the Day

Your Server will let you know
MP