

Trellis

at the greater des moines botanical garden

Thursday Night Cafe Menu
Chef Lisa LaValle | 5pm - 8pm

Ask about our weekly food and drink specials

Shared Plates

Bruschetta Trio | 15

Beet hummus, olive tapenade, classic tomato herb, fresh vegetables, herb crostini

Local Charcuterie | 15

Milton Creamery cheese curds, Frisian Farms gouda, Maytag blue cheese, LaQuercia prosciutto, grapes, cantaloupe, apples, walnuts, flatbread crisp

Graziano Sausage Flatbread | 15

Graziano sausage, red pepper, red onion, fresh mozzarella, fresh arugula, cheese filled cracker crust

Entree

Trellis Side Salad | 7

Mixed greens, red cabbage, carrots, tomatoes, feta, balsamic vinaigrette

Cold Smoke Salmon Salad | 18

Mixed greens, roast fennel, fresh summer vegetables, cucumbers, capers, dill vinaigrette

Pasta del Giorno | 18

Pasta special of the day - ask your server for details

Chef Eddie's Latin Special | 16

Chef Eddie Interiano's weekly special featuring flavors from south of the border - ask your server for details

Sweet Treats

Chef Nik's custom created sweet selections - menu rotates often so ask your server for this week's selections

Iowa Honey Creme Brulee | 8

Fruit Crisp | 8

Chocolate Torte | 8

Seasonal Chef Inspiration | 8

Ask us about catering your next event!

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