



Alder wood bistro
Wood-fired Northwest Cuisine

spring DINNER MENU

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.

“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 farmworkers, 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.”

~ Bob Steelquist, friend, author, coastal explorer

—STARTERS—

Market Tartine

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

Wood-fired Local Clams

Local Purple clams, 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

*Calamari, **Mama Lil's** pickled peppers**, aioli* 11.*

Truffled French Fries

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

—SALAD—

Bistro Caesar

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

Crispy Calamari Salad

*Fried calamari, **Chi's Farm** mixed 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

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.*

Pesto & Fired Veggie Pizza

Wood-fired vegetables, truffled goat cheese, quattro formaggi, parsley, Pecorino Romano, pickled onions 19.5

BBQ Pork Pizza

House-made kaffir-ginger **Nash's** pork sausage, **Itsy Bitsy** pea shoots, shiitake, quattro formaggi, house BBQ sauce, cilantro, radish 19.5

Smoked Salmon Pizza

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

—ENTRÉE—

Wood-Fired Planked Fish

Local market fish, seasonal wood-fired vegetables, fingerling potatoes MP.

Bacon-wrapped Meatloaf

Grilled **Short's** grass-fed beef & **Nash's** pork 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-nettle gnocchi (GF), wild & cultivated mushrooms, pickled rhubarb, ember-roasted **Nash's** leeks, nettle-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

Organic 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