**SHARING BITES:**

Goat cheese, tomato, cilantro & grilled flatbread

Crispy Deviled Eggs 9.
Roasted jalapeño & buttermilk ranch

*(V) Spicy Spinach 7.
Red pepper chili flakes, shallots & golden raisin

*(V) Seasonal Fruit 8.
Local honey


(*) Lobster Taco 10.
Avocado-tomatillo salsa & jack cheese

*(V) Sauteed Wild Mushrooms 7.
rooftop herbs, shallots & garlic

(*) Mac and Cheese 8 add Bacon 10.
Knockamore smoked Irish cheddar & Gruyere


(*) Organic Fries 6.

**SOUPS & SALADS**

*SOUPS & SALADS*

(*) Irish American Onion Soup 8.
Knockamore smoked Irish cheddar

(*) Butternut Squash Soup 8.
fried sage, toasted pumpkin seed

Turkey and Black Bean Chili 10.
with aged cheddar and sour cream

*(V) Bidwell House Salad 9.
mixed greens, cucumber, sliced tomato, shaved carrots & old school thousand island dressing

(*) Asian Pear Salad 11.
mixed greens, blue cheese, toasted pecans, golden raisin s & balsamic dressing

(*) Bidwell Kale Salad 10.
lemon, olive oil, pine nuts, sourdough & ancho vy parmesan dressing

*(V) Shaved Brussels Sprouts salad 12.
dried cranberry, popped sorghum, tangerine, pistachio, homemade ricotta, balsamic

apple, shaved fennel, sweet onion & sherry vinaigrette

(add chicken for 6, shrimp for 7 or Salmon for 10 to any salad)

**EGGS & OTHER FARE**

(*) Steak & Eggs Benedict 14.
Grilled sirloin, poached eggs, bearnaise

*Wild Mushroom, Spinach & Goat Cheese Omelette 12.
fine herbs, potato hash- available in pastel (3 whites 1 yolk)

*Egg White Omelette 12.
seasonal vegetables, turkey sausage patty, potato hash

Bidwell Burrito 14.
scrambled eggs with chorizo, drunken beans, jack cheese & salsa verde

*Braised Short Rib Beef Hash 12.
topped with 2 poached eggs

Raclette Grilled Cheese 14.
white truffle oil, sourdough & slow poached egg

*Grilled Sausage of the Day 12.
Milk stout mustard, housemade gardienere & grilled flatbread

Homemade Granola 11.
Organic yogurt, local honey

(*) Housemade Burrata 10.
golden & red beets, roasted hazelnut

**ENTREES**

Bidwell Burger 16.
*patty melt*, caramelized onion, vintage cheddar seeded rye & old school thousand island dressing

*Grilled King Salmon 24.
roasted tricolor cauliflower, coarse herbs, hazelnut

Organic Cornflake Crusted Stuffed French Toast 17.
caramelized pear & whipped cream

**SIDES:**

Sliced Bacon 5.
Hatfield PA

Homemade Pork Sausage 5.

Homemade Turkey Sausage 5.

Sourdough/Rye Toast 3.

* = Gluten Free

(*) = Can be prepared gluten free

V = Vegan

(V) = Can be prepared vegan

*A 20% gratuity is customary for parties of 8 or more*