

*CHEESE PLATTER:

8. each / 3 for 22.

Chopper Gouda, Lamb, CA
Cabot Clothbound, Cow, VT
Bay Blue Point Reyes, Cow, CA

*CHARCUTERIE:

8. each / 3 for 22.

Bentons Country Ham, TN
La Quercia Heirloom Proscuitto, IA
Finocchiona, NY

SHARING BITES:

(V) Drunken Bean Dip 8. Add Chorizo 2.
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

*(V) Smoothie of the Day 6.

()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

*(V) Roasted Brussels Sprouts 8. Add Bacon 10.

() (V) Roasted Cauliflower 8.

(V)Organic Fries 6.



WWW.BIDWELLD.COM
BRUNCH MENU
BOTTOMLESS MIMOSAS &
BLOODY MARYS - \$25
(2 HOUR LIMIT)

At Bidwell, we are dedicated to responsible procurement. We believe in sustainability and do our best to bring only the finest product from as close to home as possible. 60% of our organically grown produce comes from our roof top aeroponic system. Ask your server about rooftop tours on Saturdays and Sundays 3:00PM-5:00PM Seasonally! Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*SIDES:

Sliced Bacon 5.
Hatfield PA
Homemade Pork Sausage 5.
Homemade Turkey Sausage 5.
Sourdough/Rye Toast 3.

BIVALVES

Raw

Chesapeake Local Oysters 2/ea.

Cooked

Crispy Fried Oysters 9.
Four oysters with green chile buttermilk dressing

*Roasted Oysters 9.
Three oysters with garlic butter, bacon, parmesan

*Mussels- half quart/quart 7/13.
White wine or marinara

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

* = 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

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

SOUPS & SALADS

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

*(V) 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

() (V) 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 croutons & ancho vy parmesan dressing

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

* Crispy Pork Belly & Baby Arugula Salad 14.
apple, shaved fennel, sweet onion & sherry vinaigrette
(add chicken for 6, shrimp for 7 or Salmon for 10 to any salad)

Some items we produce from our Aeroponic rooftop garden throughout the year listed below:

Sage, Chive, Chervil, Cilantro, Dill, Genovese Basil, Opal Basil, Italian and Flat Leaf Parsley, Spearmint, Rosemary, 4 varieties of Nasturtium, Cheddar Cauliflower, Purple Tomatillo, Tomatillo, Japanese and Kermit Eggplant, 2 varieties of Arugula, 4 varieties of Cherry Tomato, Great White Tomato, Bibb Lettuce, Red Oak Leaf, Red Romaine, Green Romaine, Lola Rosa, Frisee, Green Crisp, Poblano Pepper, Fennel