WWW.BIDWELLDC.COM
DINNER MENU
MON - THURS 5PM-10PM
FRI & SAT 5PM - 11PM
SUN 5PM-10PM

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.

* = Gluten Free
*V = Can be prepared gluten free
V = Vegan
(V) = Can be prepared vegan

## 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, garlic bread

## SOUPS

*(V) Irish American Onion Soup 8.
Knockanore smoked Irish cheddar

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

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## ENTREES

Raclette Grilled Cheese 14.
white truffle oil, sour dough, slow-poached egg

* Bidwell Burger 16.
*Patty melt*, caramelized onion, aged cheddar, seeded rye, old school thousand island dressing

* Grilled King Salmon 26.
roasted tricolor cauliflower, coarse herbs, hazelnut, cauliflower puree, hazelnut oil

(*) Grilled 12 oz Sirloin Steak 27.
baked Yukon potato loaded with bacon, sour cream, cheddar, & chives, spicy spinach, steak sauce

Fried Chicken 23.
mashed potatoes, green beans & pan gravy

*(V) Roasted Vegetable Curry Stuffed Pumpkin 23.
Fish & Chips 18.
homemade tartar sauce, spicy ketchup

* Braised Short Rib 28.
roasted garlic mashed potatoes, brussels sprouts, pan jus

Homemade Fettuccine & Rock Shrimp 22.  (Vegetarian 17)
seasonal vegetables, spinach, mushrooms, parmesan

### Some items we produce from our aeropononic roof top 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