

## \*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, cilantro, tomato, grilled flatbread

Crispy Deviled Eggs 9.  
 roasted jalapeño, buttermilk ranch

\*(V)Spicy Spinach 7.  
 chili flakes, shallot, golden raisins

(\* ) Grilled Sausage of the Day 12.  
 milk stout mustard, housemade giardiniera,  
 flat bread

Hawaiian Tuna Nachos 12.  
 kale chips, guacamole, ahi tuna, spicy mayo

\*(V) Sauteed Wild Mushrooms 7.  
 herbs, shallots, garlic butter

(\* ) Lobster Taco 10.  
 avocado-tomatillo salsa, jack cheese

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

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

\*(V) Roasted Cauliflower 8.

\*(V) Loaded Baked Potato 9.

(V) Organic Fries 6.



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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.

\* Grilled Lamb Chops 16.  
 oregano, lemon, olive oil

(\* ) Mac and Cheese 8. Add Bacon 10.  
 gruyere, Knockmore cheddar

\*Turkey and Black Bean Chili 10.  
 aged cheddar, sour cream

## 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

\* = 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\*

## SALADS

\*(V) Asian Pear Salad 10.  
 mixed greens, blue cheese, toasted pecans, golden raisins and raisin bread, balsamic dressing

\*Crisp Pork Belly & Baby Arugula 12.  
 apple, shaved fennel, sweet onion, sherry vinaigrette

(\* ) Caesar Salad 10.  
 romaine hearts, shaved parmesan, crispy kale & parsley, sour-dough croutons, housemade caesar dressing

\*(V) Yellowfin Tuna Nicoise 17.  
 mixed greens, green beans, olives, tomato, deviled egg, shaved red onion, red skin potato, mustard vinaigrette

\*(V) Bidwell Kale Salad 10.  
 lemon, olive oil, pine nuts, sourdough croutons & anchovy parmesan dressing

(\* ) Cobb Salad 20.  
 romaine lettuce, skirt steak, bacon, avocado, cherry tomato, blue cheese crumbles, hard boiled egg, butternut squash, parsnips & blue cheese dressing

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

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

(Add chicken for 7, shrimp for 7 or salmon 10 to any salad)

## 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 aeroponic 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