

*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 Prosciutto, IA
Finocchiona, NY

SHARING BITES:

Drunken Bean Dip 8. Add Chorizo 2.
goat cheese, tomato, cilantro,
grilled flat bread

Crispy Deviled Eggs 9.

roasted jalapeño, buttermilk ranch

(* Housemade Burrata 10.

red & gold beets, roasted hazelnut

(* Lobster Taco 10.

avocado-tomatillo salsa, jack cheese

* Spicy Spinach 7.

chili flakes, shallots, golden raisin

Hawaiian Tuna Nachos 12.

kale chips, guacamole, ahi tuna, spicy mayo

(* Mac and Cheese 8. add Bacon 10.

Knockmore smoked Irish cheddar, Gruyere

* Sautéed Wild Mushrooms 7.

rooftop herbs, shallots, garlic

* Roasted Brussels Sprouts with Shallots 8.

add Smoked Bacon 10.

(V) Organic fries 6.

(* Roasted Cauliflower 8.

(* Turkey and Black Bean Chili 10.

aged cheddar, sour cream



WWW.BIDWELLD.COM

LUNCH MENU

MON - FRI 11:30AM-4:30PM

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 rooftop 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.

SOUPS

(* Irish American Onion Soup 8.

Knockmore smoked Irish cheddar

(*V) Roasted Butternut Squash Soup 8.

fried sage and toasted pumpkin seed

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

SANDWICHES

Raclette Grilled Cheese 14.

white truffle oil, sourdough, slow poached egg

(*Grilled Sausage of the Day 12.

potato roll, housemade giardiniera, mustard

Organic Amish Turkey Burger with Monterey Jack 14.

sunflower seed bun, jack cheese, avocado

Braised Shortrib Sandwich 15.

garlic bread, Maytag blue cheese, arugula, shallots

Grilled Chicken Sandwich 13.

spiced rubbed dark meat, provolone cheese, fried
onion, lettuce, tomato, chorizo aioli, brioche bun

(All sandwiches served with soup, salad or fries)

* = 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 11.

mixed greens, blue cheese, toasted pecans, golden raisins,
raisin bread and balsamic dressing,

* Bidwell House Salad 9.

mixed greens, cucumber, cherry tomato, shaved carrots, old
school thousand island dressing

* Crispy Pork Belly & Baby Arugula 14.

apple, shaved fennel, sweet onion, sherry vinaigrette

(* Caesar Salad 11.

romaine hearts, shaved parmesan, crispy kale &
parsley, sourdough croutons, housemade caesar dressing

(* Bidwell Kale Salad 10.

lemon, olive oil, pine nuts, sourdough croutons & anchovy
parmesan dressing

(* Yellowfin Tuna Nicoise 14.

mixed greens, green beans, olives, tomato, crispy deviled egg,
shaved red onion, red skin potato and mustard vinaigrette

(* Cobb Salad 16.

romaine lettuce, skirt steak, bacon, avocado, cherry tomato,
blue cheese crumbles, hard boiled egg, butternut squash,
parsnips & blue cheese dressing

(*V) Shaved Brussels Sprouts Salad 12.

dried cranberry, popped sorghum, tangerine, pistachio,
homemade ricotta, balsamic

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

ENTREES

Bidwell Burger 16.

“patty melt”, caramelized onion, vintage cheddar,
seeded rye bread, old school thousand island dressing

* Grilled King Salmon 24.

roasted tricolor cauliflower, coarse herbs, hazelnut,
cauliflower puree, hazelnut oil

* (V) Roasted Curry Seasonal Vegetables 16.

Fish & Chips 18.

homemade tartar sauce, spicy ketchup.

Homemade Fettuccine & Rock Shrimp 18. (Vegetarian 15.)

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