



WWW.BIDWELLD.COM
BRUNCH MENU
BOTTOMLESS MIMOSAS &
BLOODY MARYS - \$25
(2 HOUR LIMIT)
SAT & SUN 11:00AM-4:00PM

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.

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) Smoothie of the Day 6.

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

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

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

(V)Organic Fries 6.

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 (Choice of salad/fries \$2 soup upchrg.)

Organic Cornflake Crusted Stuffed French Toast 17.
apple cranberries & whipped cream

Organic Amish Turkey Burger with Monterey Jack 14.
sunflower seed bun, jack cheese, avocado (Choice of salad/fries \$2 soup upchrg.)

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

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

A 20% service fee is customary for parties of 6

EGGS & OTHER FARE

*(V)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

Raclette Grilled Cheese 15.
white truffle oil, sourdough & slow poached egg (choice of salad/fries \$2 soup upchrg.)

Homemade Granola 11.
Organic yogurt, local honey

*(V) Seasonal Fruit 8.
local honey

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

SOUPS & SALADS

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

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

*(V)Bidwell House Salad 10.
mixed greens, cucumber, sliced tomato, shaved carrots & old school thousand island dressing

*(V)Pear Salad 11.
mixed greens, blue cheese, toasted pecans, golden raisin, raisin bread, balsamic dressing

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

* Crispy Pork Belly & Baby Arugula Salad 14.
plum, shaved fennel, sweet onion & sherry vinaigrette

*(V) Shaved Brussels Sprouts Salad 12.
dried cranberry, popped sorghum, tangerine, pistachio, homemade ricotta, balsamic (Add chicken for 7, rock shrimp for 7, salmon 10, or steak 10)

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