

## 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

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

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

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

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

\*(V) Loaded Baked Potato 9.  
bacon, cheddar cheese, sour cream,  
chives

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

V Organic Fries 6.



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DINNER MENU  
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.

## SANDWICHES

Organic Amish Turkey Burger with Monterey Jack 17.  
sunflower seed bun, jack cheese, avocado  
(Choice of salad/fries \$2 soup upchrg.)

Raclette Grilled Cheese 15.  
white truffle oil, sour dough, slow-poached egg,  
(Choice of salad/fries \$2 soup upchrg.)

(\*) Bidwell Burger 16.  
"Patty melt", caramelized onion, aged cheddar,  
seeded rye,  
(Choice of salad/fries \$2 soup upchrg.)

## 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) Butternut Squash Soup 8.  
fried sage, toasted pumpkin seed

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

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

\*A 20% gratuity customary for parties of 6\*

## SALADS

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

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

(\*) Caesar Salad 11.  
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 11.  
lemon, olive oil, pine nuts, sourdough croutons & anchovy  
parmesan dressing

(\*) Cobb Salad 16.  
romaine lettuce, bacon, avocado, cherry tomato, blue cheese  
crumbles, hard boiled egg, butternut squash, parsnip & blue  
cheese dressing

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

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

(Add chicken for 7, rock shrimp for 7, salmon 10, or steak 10)

## ENTREES

\* 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) Grilled & Roasted Seasonal Vegetables with romesco  
sauce 23.

Fish & Chips 18.  
homemade tartar sauce, spicy ketchup

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