

## SHARING BITES:

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

\*Organic Fries 7.  
Bidwell spicy ketchup

\*Spring Peas and Rainbow Carrots 8.

\*Seasonal Fruit 8.  
local honey

(\*Lobster Taco 10.  
avocado-tomatillo salsa

\*Sautéed Wild Mushrooms 8.  
rooftop herbs, shallots, garlic

(\* Mac and Cheese 8.  
gruyere, knockanore cheddar  
add bacon 2.

\*VSpicy Spinach 8.



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BRUNCH MENU 10:30-4PM  
BOTTOMLESS MIMOSAS &  
BLOODY MARYS - \$20

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 roof top tours on Saturdays and Sundays!

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.

## SOUPS & SALADS

\*(V) Spring Pea Soup 8.  
garlic croutons and mint

\*Bidwell House Salad 10.  
old school thousand island  
dressing

(\*Strawberry Salad 11.  
mixed greens, goat cheese,  
pecans, golden raisins, red  
onion, balsamic dressing

(\*Bidwell Kale Salad 11.  
lemon, olive oil, pine nuts,  
croutons,  
anchovy, parmesan

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

## EGGS & OTHER FARE

(\*Steak & Eggs Benedict 15.  
grilled hanger, poached eggs, bearnaise

\*Wild Mushroom, Spinach & Goat Cheese Omelette 14.  
fine herbs, potato hash- available in pastel (3 whites 1 yolk)

\*Egg White Omelette 13.  
seasonal vegetables, turkey sausage patty, potato hash

Bidwell Burrito 15.  
scrambled eggs with chorizo, drunken beans, jack cheese,  
salsa verde

Raclette Grilled Cheese 15.  
white truffle, sourdough and slow poached egg

\*Homemade Granola 8.  
organic yogurt, local honey

Organic Cornflake Crusted Stuffed French Toast 18.  
strawberry, whipped cream, maple syrup

## ENTREES

Bidwell Burger 17.  
"patty melt", caramelized onion, vintage cheddar,  
seeded rye,  
old school thousand island

\*Grilled Salmon 27.  
pea puree, heirloom carrots & sugar snaps

\* = Gluten free

(\*)= Can be prepared gluten free

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