



WWW.BIDWELLDLDC.COM
DINNER MENU
WED-FRI 5PM-10PM
SAT 4:30PM-10PM
SUN 4:30PM-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 will be available soon!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SHARING BITES/SIDES

(V) Drunken Bean Dip 8. add Chorizo 2.
goat cheese, cilantro, tomato, grilled flatbread

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

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

V Organic Fries 7.

V Spring Peas and Rainbow Carrots 8.

V Sauted Mushrooms with herbs 8.

SANDWICHES

Raclette Grilled Cheese 16.
white truffle oil, sour dough, slow-poached egg,
(Choice of salad/fries \$2 soup upchrg.)

(*) Bidwell Burger 17.
"Patty melt", caramelized onion, aged cheddar,
seeded rye,
(Choice of salad/fries \$2 soup upchrg.)

SOUPS

*(V) Spring Pea Soup 8.
with garlic croutons

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

SALADS

*(V) Strawberry Salad 11.
mixed greens, goat cheese, toasted pecans, golden raisins and
balsamic dressing

()Caesar Salad 11.
romaine hearts, shaved parmesan, crispy kale & parsley, sour-
dough croutons, housemade anchovy dressing

*(V) Bidwell Kale Salad 11.
lemon, olive oil, pine nuts, sourdough croutons & anchovy
parmesan dressing

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

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

ENTREES

* Grilled King Salmon 27.
pea puree, heirloom carrots, sugar snaps and pea green

() Grilled Strip Steak & Fries 28.
seasonal greens & bernaise

*(V) Grilled & Roasted Seasonal Vegetables with romesco
sauce 24.

Homemade Fettuccine & Rock Shrimp 24. (Vegetarian 18)
seasonal vegetables, spinach, mushrooms, parmesan

A 20% gratuity customary for parties of 6

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