

WINTER TRACKING

Union Market Goes 'Roof-to-Table' with Bidwell

Monday, January 6, 2014, by [Missy Frederick](#)

Union Market gets its first full-service, stand-alone restaurant in **Bidwell**, **John Mooney's** restaurant slated to open Thursday.

The New York chef is going **roof-to-table** with the new seasonal concept, growing fruits and vegetables using planters on the roof of the market. Here are some bullet points:



- What's in a name? **General John Bidwell** was a general in the U.S. Army in the 1800s (not to mention a Presidential candidate and the founder of Chico, California) known for his farming methods. It's a nod to the restaurant's own technique, which will to be use more than 70 aeroponic planters to grow crops.
- The dishes will have a **Southern influence**. Some early menu items include a "**Gin & Tonic Salmon**," crispy deviled eggs with homemade ranch, lobster tacos and suckling pigs.
- New York firm **GRADE** is responsible for the design of the restaurant, which has 120 seats. Look for a big white and beige marble countertop, reclaimed wood (you knew that was coming) and old school lighting fixtures.
- Mooney, known mostly for his New York restaurants, also has some D.C. stints on his resume, including time at the former **Red Sage** and at Raku.
- The restaurant will be open for **lunch, dinner and brunch**.
- [Union Market](#) [Official Site]
- [All Previous John Mooney/Bidwell Coverage](#) [-EDC-]

[Photo: John Mooney]