

*CHEESE PLATTER:

8. each / 3 for 22.
Chopper Gouda, Lamb, CA
Cabot Clothbound, Cow, VT
Bay Blue Point Reyes, Cow, CA

*CHARCUTERIE:

8. each / 3 for 22.
Bentons Country Ham, TN
La Quercia Heirloom Prosciutto, IA
Finocchiona, NY

SHARING BITES:

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

(V) Crispy Deviled Eggs 8.
Roasted jalapeno, buttermilk ranch

(V) Organic Fries 6.
Bidwell spicy ketchup

*(V) Spicy Spinach 5.
Red pepper, shallots, golden raisin

*(V) Seasonal Fruit 8.
Local honey

*(V) Smoothie of the Day 6.

(*) Lobster Taco 10.
Avocado-tomatillo salsa

*(V) Sautéed Wild Mushrooms 7.
Rooftop herbs, shallots, garlic

(*) (V) Mac and Cheese 8.
Gruyere, Knockanore cheddar
add Benton's Bacon 10.

*(V) Grilled Asparagus 7/add prosciutto



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BRUNCH MENU
BOTTOMLESS MIMOSAS &
BLOODY MARYS - \$25
(2 HOUR LIMIT)

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.

BIVALVES

Raw

Oysters 2/ea.

Cooked

Crispy Fried Oysters 9.
with green chile buttermilk dressing

*Roasted Oysters 9.
with garlic butter, bacon,
parmesan

*Mussels 7/13.
in white wine or marinara

ENTREES

Bidwell Burger 16.
"patty melt", caramelized onion, vintage cheddar
seeded rye, old school thousand island

*"Gin & Tonic" Verlasso Salmon 24.
Pea puree and heirloom carrots

Organic Cornflake Crusted Stuffed French Toast 17.
Strawberries and bannanas, whipped cream

* = Gluten free

(*) = Can be prepared gluten free

(V) = Vegetarian

EGGS & OTHER FARE

(*) Steak & Eggs Benedict 14.
Grilled hanger, poached eggs, bearnaise

*(V) 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, salsa verde

*Corned Beef Hash 11.
Topped with 2 poached eggs

(V) Raclette Grilled Cheese 14.
White truffle, sourdough and slow poached egg

*Grilled Sausage of the Day 11.
Milk stout mustard, housemade gardenere, flatbread

*(V) Homemade Granola 8.
Organic yogurt, local honey

(*) (V) Housemade Burrata 10.
fava beans, spring onions, english peas

SOUPS & SALADS

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

*(V) English Pea Soup 8.
Spearmint & herb yogurt

*(V) Bidwell House Salad 8.
mixed greens, cucumber, sliced tomato, shaved carrots, old
school thousand island dressing

(*) (V) Local Strawberry Salad 9.
mixed greens, goat cheese, cashews, red onion, balsamic

(*) Bidwell Kale Salad 10.
lemon, olive oil, pine nuts, parmesan

(Add chicken for 6, shrimp for 7 or Salmon 10 to any salad)

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