

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, cilantro, tomato, grilled flat bread

Crispy Deviled Eggs 8.
roasted jalapeno, buttermilk ranch

*(V)Spicy Spinach 5.
red pepper, shallot, golden raisins

(*) Grilled Sausage of the Day 11.
milk stout mustard, housemade gardienere,
flatbread

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

*(V) Sauteed Wild Mushrooms 7.
herbs, shallots, garlic butter

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

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

(*)Grilled Asparagus 10./add prosciutto



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DINNER MENU
TUES - 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 roof top tours on Saturdays and Sundays!

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

(V) Organic Fries 6.

* Grilled Lamb Chops 16.
oregano, lemon, olive oil

(*) Mac and Cheese 8. Add bacon 10.
gruyere, Knockanore cheddar

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 7. Quart 13.
in white wine or marinara

SOUPS

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

*V English Pea Soup 8.
Spearmint & herb yogurt

* = Gluten free
(*)= Can be prepared gluten free

V = Vegan
(V)= Vegan or can be prepared vegan

SALADS

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

*Crisp Pork Belly & Baby Arugula 11.
apple, shaved fennel, sweet onion

(*) (V) Yellowfin Tuna Nicoise 12.
mixed greens, green beans, olives, tomato, deviled egg,
shaved red onion, red skin potato, mustard vinaigrette
dressing

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

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

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

ENTREES

Raclette Grilled Cheese 14.
white truffle, sour dough, slow-poached egg

(*) Bidwell Burger 16.
"patty melt", caramelized onion, aged cheddar, seeded rye,
old school thousand island. Fries or salad.

* "Gin & Tonic" Verlasso Salmon 26.
Pea Puree and heirloom carrots

(*) Grilled Hanger Steak 27.
grilled red onion, queso fresco, chimichurri

* Herb Roasted Half Chicken 22.
roasted marble potatoes, grilled spring onions, chicken jus

*(V) Grilled & Roasted Seasonal Vegetables 17.
romesco sauce

Fish & Chips 18.
homemade tartar sauce, spicy ketchup

* Braised Short Rib 26.
Roasted garlic mashed potatoes, brussell sprouts, pan jus
sauce

(V) 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