

## \*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:

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

Crispy Deviled Eggs 8.  
roasted jalapeno, buttermilk ranch

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

(\*) Lobster Taco 10.  
avocado-tomatillo salsa

\* Spicy Spinach 5.  
red pepper, shallots, gloden raisin

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

\* Mac and cheese 8. add bacon 10.  
Knockanore smoked Irish cheddar, Gruyere

\* Sauteed Wild Mushrooms 7.  
rooftop herbs, shallots, garlic

\* Grilled Asparagus 7.  
add prosciutto

(V)Organic fries 6.



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LUNCH MENU  
TUE - FRI 11:30AM-4:30PM

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.

## SOUPS

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

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

## 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/quart 7/13.  
in white wine or marinara

## SANDWICHES

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

(\*) Grilled Sausage of the Day 11.  
potato roll, housemade gardenere, mustard

Organic Amish Turkey Burger with Monterey Jack 13.  
sunflower seed bun, jack cheese, avocado

(\*) Braised Shortrib Sandwich 15.  
garlic bread, Maytag blue cheese, arugula, shallots

(All sandwiches served with soup, salad or fries)

## SALADS

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

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

\* Crispy Pork Belly & Baby Arugula 11.  
apples, shaved fennel, sweet onions

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

(\*) Yellowfin Tuna Nicoise 12.  
mixed greens, green beans, olives, tomato, crispy deviled egg, shaved red onion, reskin potato and mustard vinaigrette

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

## ENTREES

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

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

\* Grilled & Roasted Seasonal Vegetables 17.  
romesco sauce

Fish & Chips 18.  
homemade tartar sauce, spicy ketchup

Homemade Fettuccine & Rock Shrimp 16. (V) 13.  
seasonal vegetables, spinach, mushrooms, parmesan

\* = Gluten free

(\*) = Can be prepared gluten free

(V) = Can be vegetarian

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