

## \*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 9.

roasted jalapeño, buttermilk ranch

(\* Housemade Burrata 10.

blistered roof-top cherry tomato, basil

(\* Lobster Taco 10.

avocado-tomatillo salsa, jack cheese

\* Spicy Spinach 7.

red pepper chili flakes, shallots, golden raisin

Hawaiian Tuna Nachos 12.

kale chips, guacamole, ahi tuna, spicy mayo

(\* Mac and Cheese 8. add Bacon 10.

Knockanore smoked Irish cheddar, Gruyere

\* Sautéed Wild Mushrooms 7.

rooftop herbs, shallots, garlic

\* Roasted Zucchini Flowers 10.

stuffed with wild mushroom & goat cheese,  
romesco sauce

(V) Summer Corn Succotash 8. add Bacon 10.

corn, cherry tomato, fava, chervil and chives

(\*V) Grilled Asparagus 9.

(V) Organic fries 6.



WWW.BIDWELLD.COM  
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) Asparagus & Pistachio Soup 8.

pistachio oil & toasted pistachios

## 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.

White wine or marinara

## SANDWICHES

Raclette Grilled Cheese 14.

white truffle oil, sour dough, slow poached egg

(\* Grilled Sausage of the Day 12.

potato roll, housemade giardiniera, mustard

Organic Amish Turkey Burger with Monterey Jack 14.

sunflower seed bun, jack cheese, avocado

(\* Braised Shortrib Sandwich 15.

garlic bread, Maytag blue cheese, arugula, shallots

Grilled Chicken Sandwich 13.

spiced rubbed dark meat, fried onion, lettuce,  
tomato, chorizo aioli, brioche bun

(All sandwiches served with soup, salad or fries)

\* = Gluten Free

(\* ) = Can be prepared gluten free

V = Vegan

(V) = Can be prepared vegan

\*A 20% gratuity is customary for parties of 8 or more\*

## SALADS

(\*)(V)Peach Salad 10.

mixed greens, blue cheese, toasted pecans, golden raisins and  
balsamic dressing

\* Bidwell House Salad 9.

mixed greens, cucumber, cherry tomato, shaved carrots, old  
school thousand island dressing

\* Crispy Pork Belly & Baby Arugula 12.

cherry, shaved fennel, sweet onion, sherry vinaigrette

(\* Caesar Salad 10.

romaine hearts, shaved parmesan, crispy kale &  
parsley, sourdough croutons, housemade caesar dressing

(\* Bidwell Kale Salad 10.

lemon, olive oil, pine nuts, sourdough croutons & anchovy  
parmesan dressing

(\* Yellowfin Tuna Nicoise 14.

mixed greens, green beans, olives, tomato, crispy deviled egg,  
shaved red onion, red skin potato and mustard vinaigrette

(\* Cobb Salad 16.

romaine lettuce, skirt steak, bacon, avocado, cherry tomato,  
blue cheese crumbles, hard boiled egg, corn, asparagus &  
blue cheese dressing

(\*V) Napa Cabbage Salad 12.

green cabbage, kale, corn, asparagus, pecans, feta cheese & feta  
dressing

(Add chicken 6, add shrimp 7, or salmon 10. to any salad)

## ENTREES

Bidwell Burger 16.

“patty melt”, caramelized onion, vintage cheddar,  
seeded rye bread, old school thousand island dressing

\* Grilled King Salmon 24.

corn, fava, cherry tomato, bacon and herbs

\* Grilled & Roasted Seasonal Vegetables,  
romesco sauce 18.

Fish & Chips 18.

homemade tartar sauce, spicy ketchup.

Homemade Fettuccine & Rock Shrimp 16. (Vegetarian 13.)

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