

*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 Proscuitto, IA
Finocchiona, NY

SHARING BITES:

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

(V) Crispy Deviled Eggs 9.
Roasted jalapeño & buttermilk ranch

*(V) Spicy Spinach 7.
Red pepper chili flakes, shallots & golden raisin

*(V) Seasonal Fruit 8.
Local honey

*(V) Smoothie of the Day 6.

(*) Lobster Taco 10.
Avocado-tomatillo salsa & jack cheese

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

(*) (V) Mac and Cheese 8 add Bacon 10.
Knockanore smoked Irish cheddar & Gruyere

(V) Summer Corn Succotash 8 Add Bacon 10.
corn, cherry tomato, fava, chervil & chives

*Roasted Zucchini Flowers 10.
stuffed with wild mushroom, goat cheese &
romesco sauce

(*) (V) Grilled Asparagus 7.
(V) Organic Fries 6.



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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.
Sour Dough/Rye Toast 3.

BIVALVES

Raw

Oysters 2/ea.

Cooked

Crispy Fried Oysters 9.
four oysters with green chili
& buttermilk dressing

*Roasted Oysters 9.
three oysters with garlic
butter, bacon & parmesan

*Mussels 7/13.
white wine or marinara

ENTREES

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

*Grilled King Salmon 24.
corn, fava, cherry tomato, bacon & fresh herbs

Organic Cornflake Crusted Stuffed French Toast 17.
peaches, pecans & 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 oil, sourdough & slow poached egg

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

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

(*) (V) Housemade Burrata 10.
blistered roof-top cherry tomato & basil

SOUPS & SALADS

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

(V) Asparagus & Pistachio Soup 8.
pistachio oil & toasted pistachios

*(V) Bidwell House Salad 9.
mixed greens, cucumber, sliced tomato, shaved carrots & old school thousand island dressing

(*) (V) Peach Salad 10.
mixed greens, blue cheese, toasted pecans, golden raisins & balsamic dressing

(*) Bidwell Kale Salad 10.
lemon, olive oil, pine nuts, sour dough croutons & anchovy parmesan dressing

*(V) Napa cabbage salad 12.
green cabbage, kale, peas, corn, pecans & feta dressing

* Crispy Pork Belly & Baby Arugula Salad 12.
cherry, shaved fennel, sweet onion & sherry vinaigrette

(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