

*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

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

()Smoothie of the Day 6.

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

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

()Mac and Cheese 8 Add Bacon 10.
knockanore smoked Irish cheddar & Gruyere

*V Summer corn Succotash 8, Add Bacon 10.
corn, cherry tomatoes, smoked bacon, chervil
and chives

(V Organic Fries 6.



WWW.BIDWELLD.COM
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, between 3pm to 5pm. 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

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

ENTREES

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

*Grilled Wild Bristol Bay Alaskan Salmon 24.
corn, cherry tomato, asparagus, zucchini, succatash,
bacon, rooftop herbs

Organic Cornflake Crusted Stuffed French Toast 17.
peach, pecans, orange juice

* = 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 (Add Chicken for 7, Shrimp for 7 or Salmon 10 to any salad)

There will be a 50 cent upcharge for additional
condiment requests

EGGS & OTHER FARE

(*)Steak & Eggs Benedict 14.
grilled sirloin, poached eggs, bearnaise

*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 cheese &
salsa verde

*(V)Grilled Seasonal Vegetable Hash 12.
breakfast potatoes topped with 2 poached eggs

Raclette Grilled Cheese 14.
white truffle oil, sourdough & slow poached egg

*Grilled Sausage of the Day 12.
milk stout mustard, housemade gardenere & grilled flatbread

*Homemade Granola 11.
organic yogurt, local honey

(*)Housemade Burrata 10.
local corn, poblano sauce, chili pequin

SOUPS & SALADS

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

*(V) Asparagus and Pistachio Soup 8.
pistachio oil and toasted pistachio

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

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

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

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

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