

Bitterroot

food & spirits

Small Bites

Hominy Hummus \$12

ANSON MILLS HOMINY, PIMENTO, CHEDDAR

Cheese and Charcuterie \$18

ASSORTED CHEESES, PROSCIUTTO, SOPPRESSATA,
CHUPACARBRA

Citrus Crab Salad \$18

LUMP CRAB, CITRUS SUPREME, RED BELL, FENNEL,
HERB BUTTERMILK

Maitake and Calabrian Flatbread \$12

POMODORO, MOZZARELLA, MAITAKE, CALABRIAN CHILES, PARMESAN

Nutty Goat Flatbread \$12

PECAN BUTTER, ARUGULA, BLACK PEPPER DRESSING, CHARRED
RED ONION, AGED GOAT GOUDA, BUTTERNUT SQUASH

Shrimp Corn Dog \$12

SHRIMP BOUDIN, MUCHIM PICKLE, ORANGE GINGER REMOLAUDE

Whipped Ricotta Dip \$12

TUPELO HONEY, TOASTED PISTACHIO, SESAME SEEDS

Soup Du Jour \$10

Salads

Goat Cheese Caesar \$13

ROMAINE LETTUCE, HARD BOILED EGG, ONION, TOMATO, PARMESAN,
CROUTONS, GOAT CHEESE DRESSING

Mixed Green Salad \$12

ROMAIN LETTUCE, ARUGULA, FRISE, TOMATO, ONION, AGED
CHEDDAR, POTATO STRINGS, SOY SHERRY VINAIGRETTE

Entrees

Cacio E Pepe \$18

ROASTED MUSHROOM, PARMIGIANA REGGIANO, BLACK PEPPER, BIGOLI

Bolognese \$23

SHORT RIB, HOUSE MADE SAUSAGE, PARMIGIANA REGGIANO, BASIL, STROZZAPRETTI

Short Rib Gnocchi \$34

HOUSE CUT SHORT RIB OSSO BUCCO, ROOTATOUILLE, KALE, ROMESCO, DEMI GLACE,
RICOTTA GNOCCHI

Redfish Hoppin John \$28

BLACKENED REDFISH, HOPPIN JOHN, ANSON MILLS CAROLINA GOLD RICE

Chicken and Rice \$24

ROASTED HALF CHICKEN, ANSON MILLS CAROLINA GOLD RICE, MISO MUSHROOM CREAM

Filet \$38

8 OUNCE FILET, CAULIFLOWER MASH, BRUSSEL SPROUTS, DEMI GLACE

Pub Burger \$18

MITEY MAYO, PICKLED ONION, BOGGY BAYOU BEER CHEESE, BRIOCHE

Sides

Collard Greens \$6

APPLEWOOD BACON, POT LIQUOR

Cauliflower Mash \$6

ROASTED GARLIC, CAULIFLOWER

Fries \$5

RAVIGOTE

Brussel Sprouts \$6

DIJON MAPLE GLAZE