

Bitterroot

lunch

Small Bites

Hominy Hummus \$12

ANSON MILLS HOMINY, PIMENTO CHEESE, CHEDDAR

Cheese and Charcuterie \$18

ASSORTED CHEESES, PROSCIUTTO, SOPPRESSATA,
CHUPACARBRA

Citrus Crab Salad \$18

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

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

ROMAINE LETTUCE, ARUGULA, FRISEE, TOMTATO, ONION, AGED
CHEDDAR, POTATO STRINGS, SOY SHERRY VINAIGRETTE

Cobb \$14

ROMAINE LETTUCE, ONION, TOMATO, AVOCADO, BACON, BLUE CHEESE,
RANCH

Apples to Orchard \$13

ARUGULA, GOLD RICE, BUTTERNUT SQUASH, ONION, RADISH, APPLE,
PECANS, AGED CHEDDAR, MAPLE CIDER VINAIGRETTE

Add a protein to any bowl:

Chicken Salad \$4, Chicken \$4, Steak \$10, Shrimp \$12, Local Fish
\$15

Executive Chef Chadwick Donelson

Plates

Chicken Salad Sandwich \$13

CHICKEN, BACON, RANCH, LETTUCE, TOMATO,
BAGUETTE

Pub Burger \$16

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

Short Rib Sandwich \$15

SHORT RIB, LETTUCE, TOMATO, POTATO STRING, MAYO, MUSTARD,
BAGUETTE

Steak Frites \$24

8 OUNCE FILET, FRIES, DEMI GLACE

Chicken and Rice \$20

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

Sandwiches served with fries or substitute a side salad +\$3

Pastas

Chicken Alfredo \$11

TAGLIATELLE

Bolognese \$14

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

Sides

Collard Greens \$6

APPLEWOOD BACON, POT LIQUOR

Fries \$5

RAVIGOTE

Brussel Sprouts \$6

DIJON MAPLE GLAZE