

# Bitterroot

## Brunch

### Small Bites

Honey Hummus \$12

ANSON MILLS HOMINY, HARISSA

Cheese and Charcuterie \$18

ASSORTED CHEESES, PROSCIUTTO, SOPPRESSATA,  
CHUPACABRA

Citrus Crab Salad \$18

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

Whipped Ricotta Dip \$12

TUPELO HONEY, TOASTED PISTACHIO, SESAME SEEDS

### 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, TOMATO, ONION, AGED  
CHEDDAR, POTATO STRINGS, SOY SHERRY VINAIGRETTE

Cobb \$14

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

Apples to Orchard \$13

ARUGULA, RICE, ROASTED CARROT, ONION, RADISH, APPLE, PECANS,  
AGED CHEDDAR, MAPLE CIDER VINAIGRETTE

Add a protein to any bowl:

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

## Brunch Entrees

### Fruit Bowl \$10

APPLE, STRAWBERRY, BLUEBERRY, TUPELO HONEY, PECANS,  
GREEK YOGURT

### Savory Bread Pudding \$15

BACON, LEEKS, CHEDDAR, POACHED EGGS, WHOLE GRAIN  
MUSTARD HOLLANDAISE

### Shrimp and Grits \$15

FIVE BLACKENED SHRIMP, DARK ROUX, BELLAVITANO GRITS

### French Omelette \$12

GREENS, MUSHROOM, DELICE DE BOROGONE, FRISEE SALAD

### Chilaquiles \$12

TWO FRIED EGGS, TOMATO CARDAMON SALSA, CANNELLI BEANS,  
PICKLED RED ONION, GOAT CHEESE, TORTILLA CHIPS, CILANTRO

### Huevos Rancheros \$15

BRAISED SHORT RIB, TWO POACHED EGGS, BELLAVITANO  
GRITS, RANCHERO

### Steak and Eggs \$24

TWO POACHED EGGS, SEARED FILET,  
POTATO CONFIT, WHOLE GRAIN MUSTARD HOLLANDAISE, FRISEE  
SALAD

### Chicken Salad Wrap \$13

CHICKEN, BACON, RANCH, LETTUCE, TOMATO, WRAP

### House Ground Burger \$16

HOUSE BLEND WAGU SHORT RIB BURGER, FRIES  
STYLE CHOICE: AMERICAN, MUSHROOM SWISS, OR PUB STYLE

## Sides

### Fruit \$5

APPLE, STRAWBERRY, BLUEBERRY

### Grits \$5

BELLAVITANO GRITS

### Fries \$5

RAVIGOTE