

Bitterroot

Brunch

Small Bites

Hominy Hummus \$12

ANSON MILLS HOMINY, HARISSA

Cheese and Charcuterie \$18

ASSORTED CHEESES, PROSCIUTTO, SOPPRESSATA,
CHUPACARBRA

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

Apples to Orchard \$13

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

Salmon Grain Bowl \$21

SALMON, KALE, QUINOA, CANNELLINI BEANS, CHERRIES, MARCONA
ALMONDS, SOY SHERRY VINAIGRETTE

Add a protein to any bowl:

Chicken Salad \$4, Chicken \$4, Short Rib \$10, Shrimp \$12, Local
Fish \$15, Salmon \$14

Brunch Entrees

Savory Bread Pudding \$15

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

Shrimp and Grits \$15

BLACKENED SHRIMP, DARK CAJUN ROUX, BELLAVITANO GRITS

French Omelette \$12

ARUGULA, MUSHROOM, BRIE, FRISEE SALAD

Chilaquiles \$12

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

Huevos Rancheros \$15

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

Steak and Eggs \$24

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

Chicken Caesar Wrap \$13

CHICKEN, GOAT CHEESE CAESAR, 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