

Bitterroot

lunch

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

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

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

Executive Chef Chadwick Donelson

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

Short Rib Wrap \$15

SHORT RIB, LETTUCE, TOMATO, ONION, POTATO STRING, MAYO,
MUSTARD, WRAP

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

Steak Frites \$24

PEPPER CRUSTED FILET, FRISEE, DEMI GLACE, FRIES

Quiche Lorraine \$14

BACON, SWISS, CARAMELIZED ONIONS, ARUGULA
SERVED WITH MIXED GREENS

Snapper Picatta \$21

SNAPPER, LEMON CAPER SAUCE, SPAGHETTI

Short Rib Mac & Cheese \$16

SHORT RIB, MUSHROOMS, WHITE TRUFFLE, FONTINA,
STROZZAPRETI

Sides

Green Beans \$6

PICKLED MUSTARD SEED

Fries \$5

RAVIGOTE

Roasted Heirloom Carrots \$6

SAUCE VERDE