

# Bitterroot

## brunch Small Bites

Honey 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

Whipped Ricotta Dip \$12

TUPELO HONEY, TOASTED PISTACHIO, SESAME SEEDS

Shrimp Corn Dog \$12

SHRIMP BOUDIN, MUCHIM PICKLE, ORANGE GINGER  
REMOLAUDE

## 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, GOLD RICE, BUTTERNUT SQUASH, 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

Executive Chef Chadwick Donelson

## Brunch Entrees

### Fruit Bowl \$10

APPLES, ORANGES, BANANAS, TUPELO HONEY, PECANS,  
OATS, GRANOLA, GREEK YOGURT

### Biscuits and Gravy \$12

BUTTERMILK BISCUITS, HOUSE MADE SAUSAGE GRAVY, TWO  
FRIED EGGS

### Shrimp and Grits \$15

FIVE BLACKENED SHRIMP, DARK ROUX, BELLAVITANO GRITS

### Sausage, Egg, and Cheese Sandwich \$11

HOUSE MADE BREAKFAST SAUSAGE, FRIED EGG, AMERICAN  
CHEESE, ON BRIOCHE BUN, SIDE OF POTATOES

### Breakfast Burrito \$12

SMOKED CHICKEN, AVOCADO, SCRAMBLED EGGS, PEPPER  
CHEDDAR SAUCE, PICKLED ONION

### Huevos Rancheros \$15

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

### Steak and Eggs \$24

TWO POACHED EGGS, SEARED FILET,  
AU POIVRE, TOAST, HOLLANDAISE

### Chicken Salad Sandwich \$13

CHICKEN, BACON, RANCH, LETTUCE, TOMATO, PISTOLETTE

### Pub Burger \$16

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

## Sides

### Grits \$5

BELLAVITANO GRITS

### Potatoes \$5

CAJUN STYLE

### Fries \$5

RAVIGOTE