

FOR THE TABLE

Fry Bread | 12 GF

Roasted Tomato, Basil Pistou, Farmstead Cheese, Cornmeal

Garlic Hummus | 12

Roasted Garlic, Naan Bread, Za'atar

Whipped Caprese Dip | 13

Whipped Ricotta, Roasted Tomatoes, Basil Pistou, Balsamic, Crostini

Hoecakes | 12 GF

Shaved Green Tomatoes, Bacon, Smoked Ham Mousse, Salsa Macha

Arancini | 14

Risotto, Carmelized Onions, Mozzarella, Pesto Aioli

Larb Collard Dumplings | 9

Laos Spiced Pork, Herbs, Shallot, Soy Sugar Cane Vinegar

Birria Hand Pie | 14

Braised Beef Birria, Oaxaca Cheese, Chile Aju

West Indies Shrimp Tostada | 15 GF

Citrus, Lettuce, Garlic Spread, Corn Tortilla

Szechuan Wings | 18

Szechuan & Sesame Marinated Chicken Wings, Cashews

Nutty Goat Flatbread | 15

Pecan Butter, Arugula, Prosciutto, Aged Goat Gouda, Figs, Black Pepper Dressing, Toasted Shallots

Farmer Ricky's Snack Board | 25 GF

Deviled Eggs, Pimento Cheese, Smoked Ham Mousse, Blackened Chips, Pickled Dilly Beans, Farm Veggies, Miso Herb Buttermilk Dip, Crostini

No Substitutions

MAINS

Market Fish of Day | Market Price

Fried Hunan Style, Farm Veggies, Sweet & Sour

Pan Seared Salmon | 38

Pole Beans, Carrot, Squash, Orrichette Pasta, Vin Rouge

Chicken Parmesan | 28

Panko & Parmesan Breaded Chicken Thigh, Marinara, Mozzarella, Basil Pistou, Angel Hair Cacio e Pepe Pasta

Beef with Spring Vegetables | 34 GF

Jerkins Braised Short Rib, Roasted Carrots & Shallots, New Potatoes, Cilantro, Green Onion, Basil, English Peas, Bean Sprouts, Asparagus

Beef & Broccoli | 37 GF

Jerkins Ribeye, Sweet Stem Broccoli, Sesame Shoyu, Sesame Seeds, Carolina Gold Rice, Cashew

Pepper Crusted Filet | 40

6oz Filet, Cacio e Pepe Farrotto, Bordelaise

Smoked Pork Chop | 26 GF

Bone In Pork Chop, Caramelized Onions, Red Eye Gravy, Mashed Potatoes

Wagyu Burger | 20

9 Line Farms Wagyu Patties, Roasted Maitake Mushrooms, Caramelized Onions, Smoked Gruère Cheese, Mighty Mayo, House Mustard
Add Fries for \$8

ADD-ONS

Sides

Beet Salad with Goat Cheese, Citrus, Pistachio, Honey Truffle Vinaigrette | **10 GF**

Mashed Potato | **8 GF**

House Cut French Fries | **8**

Truffle Fries with Parmesan Reggiano | **10**

Cacio e Pepe Farrotto | **10**

Carolina Gold Rice | **8 GF**

Furikake Sweet Stem Broccoli | **8**

Ginger Miso Braised Greens | **8 GF**

Farms & Purveyors We Partner With

Green Arrow Field Organics, *Westville, FL*

Kings Table Farms Chicken, *Ponce de Leon, FL*

Jerkins Angus Farm, *Bristol, FL*

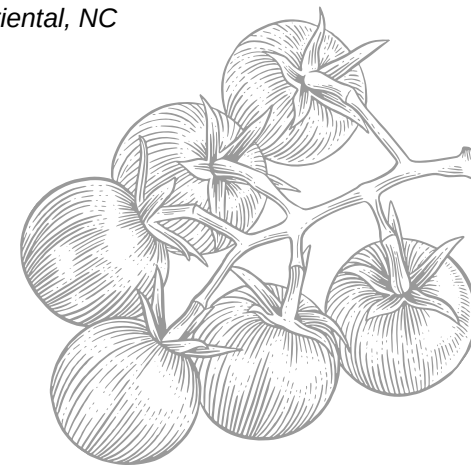
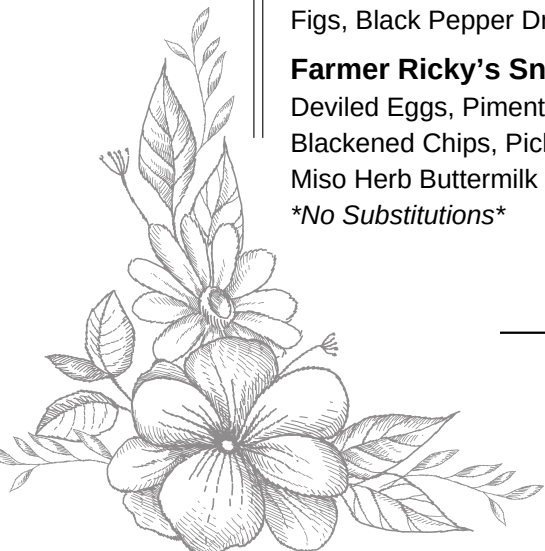
Register Family Honey Farm, *Freeport, FL*

9 Line Farms, 100% Full-blooded Wagyu, *Bonifay, FL*

Working Cow Dairy Farm, *Slocomb, AL*

Panhandle Organics Mushroom, *Ponce de Leon, FL*

Tidewater Grain Company, *Oriental, NC*



Bitterroot

Menu prices reflect cash transactions

20% gratuity may be added to parties of 6 or more

Executive Chef: Chadwick Donelson

Sous Chef: Dustin Gentry

*Consuming raw or undercooked meat, poultry, shellfish, seafood, and eggs, may increase Your risk of foodborne illness.