

# BRUNCH COCKTAILS

**Bottomless Mimosa | 18**  
Sparkling Wine with Orange Juice

**Single Mimosa | 11**  
Sparkling Wine with Orange Juice

**Bloody Mary | 14**  
Vodka, House Made Bloody Mix,  
Horseradish, Celery Straw

**“Espresso” Martini | 14**  
Vodka, Mr. Blacks Coffee Liqueur, Coffee

## FOR THE TABLE

**Eggs in Purgatory | 14**  
Poached Egg, Spicy Marinara, Mozzarella,  
Parmesan, Toast Points, Basil Pistou

**Nutty Goat Flatbread | 15**  
Prosciutto, Pecan Butter, Arugula, Aged Goat Gouda,  
Figs, Black Pepper Dressing, Toasted Shallots

**Garlic Hummus | 12**  
Roasted Garlic, Naan Bread, Za'atar

**Whipped Caprese Dip | 13**  
Whipped Ricotta, Roasted Tomatoes, Basil Pistou,  
Balsamic, Crostini

**Arancini | 14**  
Risotto, Caramelized Onions, Mozzarella, Pesto Aioli

**Brunch Board | 30**  
Deviled Eggs, Pimento Cheese, Smoked Ham Mousse, Bacon,  
Fresh Berries French Toast Sticks, Biscuit, Honey Butter  
*\*No Substitutions\**

## MAINS

**Savory Bread Pudding | 18**  
Bacon, Leeks, Cheddar, Poached Eggs, Whole Grain Mustard  
Hollandaise

**Cornbread French Toast | 18 GF**  
Fry Bread, Fresh Berries, Whipped Cream, Powdered  
Sugar, Robust Maple Syrup

**Benedict Español | 24**  
Papusa, Smashed Avocado, Chorizo, Poached Eggs,  
Chile Hollandaise

**Bistec Ranchero Con Papas | 20**  
Steak Tips, Bell Pepper, Onion, Confit Potatoes Birria  
Sauce, 2 Farm Eggs Your Way, Lime, Cilantro

**Farm Breakfast | 20**  
2 Farm Eggs Your Way, Berkwood Farms Bacon, Local Stone-  
Ground Cheese Grits, Buttermilk Biscuit

**Steak & Eggs | 32**  
Seared Steak, 2 Poached Eggs, Potatoes Confit. Whole  
Grain Mustard Hollandaise, Arugula Salad

**Wagyu Burger | 20**  
Two 4oz Snake River Farms Patties, Roasted Maitake  
Mushrooms, Caramelized Onions, Smoked Gruyere Cheese,  
Mighty Mayo, House Mustard, Fries

## SALADS

**Goat Cheese Caesar | 14**  
Romaine, Hard Boiled Egg, Red Onion, Tomato,  
Parmesan, Crouton, Goat Cheese Dressing

**Salmon Grain Bowl | 21**  
Seared Salmon, Greens Mix, Quinoa, Cannellini Beans,  
Poached Cherries, Almonds, Soy Sherry Vinaigrette

**Roasted Beet Salad | 15**  
Greens Mix, Goat Cheese, Citrus, Pistachio,  
Honey Truffle Vinaigrette

**Beef & Basil Salad | 28**  
Seared Steak, Herbs & Greens Mix, Cucumber, Tomato,  
Red Onion, Nuoc Cham, Crispy Furikake Rice Paper

### 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% Fullblood Wagyu, Bonifay, FL**

**Working Cow Dairy Farm, Slocomb, AL**

**Panhandle Organics Mushroom, Ponce de Leon, FL**

**Tidewater Grain Company, Oriental, NC**

BRUNCH



*Bitterroot*

Menu prices reflect cash transactions

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

**Executive Chef: Chadwick Donelson**  
**Executive Sous Chef: Cristian Medina**

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

