

## BRUCH DRINKS

### **Bottomless Mimosa | 18**

Cava Brut with Orange Juice

### **Single Mimosa | 11**

Sparkling Wine with Orange Juice

### **Bitterroot Bloody | 10**

Vodka, Tomato Juice, Horseradish, Celery Seed, Hot Sauce, Worcestershire

### **Cold Brew Martini | 15**

Vodka, Kahlúa Especial Coffee Liqueur, Local Maas Cold Brew Coffee

### **Irish Coffee | 14**

Irish Whiskey, Hot Coffee, Fresh Whip

### **Spiked Arnold | 12**

Vodka, Lemonade, Tea

### **New Spritz | 14**

Vodka, Aperol, Lemon, Ginger, Cava

### **Michelada | 10**

Light Beer, Bloody Mary Mix, Tajin Rim

## SOUP & SALAD

### **Soup du Jour | Market Price**

#### **Roasted Beet | 15**

Goat Cheese, Pistachio, Orange, Honey Truffle Vinaigrette

#### **Goat Cheese Caesar | 15**

Onion, Tomato, Egg, Crouton

#### **Salmon Grain Bowl | 21**

Seared Salmon, Greens Mix, Quinoa, Cannellini Beans, Poached Cherries, Almonds, Soy Sherry Vinaigrette

#### **Beef & Basil Salad | 28**

Seared Steak, Herbs & Greens Mix, Cucumber, Tomato, Red Onion, Nuoc Cham, Crispy Furikake Rice Paper

#### **Burrata & Pickled Pear | 15**

Olive, Onion, Cucumber, Tomato, Hot Honey Chili Crunch Vinaigrette

#### **Mixed Greens | 15**

Tomato, Onion, Fried Shallots, Blue Cheese Dressing

## ADD-ONS

Chicken + 10

Salmon + 20

Filet + 30

Grilled Shrimp + 16

Wagyu + 40

Tofu +10

## SMALL PLATES

### **Milk & Honey | 15**

Burrata, Tupelo, Pistachio, Crostini

### **Deviled Eggs | 14**

Celery, Onion, Caper

### **Garlic Hummus | 12**

Garlic, Cauliflower, Za'atar

### **Tasso Mousse | 16**

Black Pepper, Crostini

### **Birria Hand Pie | 16**

Beef, Cheese, Chilis

### **Nutty Goat Flatbread | 15**

Pecan, Arugula, Prosciutto, Goat Gouda, Fig

### **Bacon Pimento Dip | 13**

Jalapeno, Cheese, Crostini

### **Chips & Dip | 6**

French Onion, Salt & Vinegar Chips

### **Arancini | 14**

Risotto, Caramelized Onion, Pesto Aioli, Parmesan

### **Szechuan Wings | 18**

Sesame, Cashews

### **Truffalo Wings | 18**

Truffles, Buffalo Sauce, Blue Cheese

### **Brunch Board | 30**

Deviled Eggs, Pimento Cheese, Smoked Ham Mousse, Bacon, Fresh Berries, French Toast, Biscuit, Honey Butter

## LARGE PLATES

### **Eggs in Purgatory | 14**

Poached Egg, Spicy Marinara, Mozzarella, Parm, Basil Pistou

### **French Toast | 18**

Grand Marnier Custard, Cream, Maple Syrup, Orange Butter

### **Savory Bread Pudding | 18**

Bacon, Leeks, Cheddar, Poached Eggs, Mustard Hollandaise

### **Benedict Español | 18**

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, Mixed Greens

### **Wagyu Burger | 20**

Two 4oz Snake River Farms Patties, Roasted Cremini Mushrooms, Caramelized Onions, Smoked Gruyere Cheese, Mighty Mayo, House Mustard, Fries

# *Bitterroot*

Menu prices reflect cash transactions

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

*Executive Chef: Chadwick Donelson  
Chef de Cuisine: Dustin Gentry*

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