

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

Mixed Greens | 15

Tomato, Onion, Fried Shallots,
Blue Cheese Dressing

Beef & Basil Salad | 28

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

SALAD ADD-ONS

Chicken + 10
Salmon + 20
Filet + 30
Grilled Shrimp + 16
Tofu +10

SIDES

French Fries | 8
French Fries with Truffle & Parmesan | 10
Beef Fat Potatoes | 8
Za'atar Cauliflower | 8

SMALL PLATES

Burrata & Pickled Pear | 15

Olive, Onion, Cucumber, Hot Honey Chili
Crunch Vinaigrette

Milk & Honey | 15

Burrata, Tupelo, Pistachio, Crostini

Deviled Eggs | 14

Celery, Onion, Capers

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

LUNCH

LARGE PLATES

B.L.T. | 14

Bacon, Lettuce, Tomato, Pecan Butter, Mayo, Croissant, Kettle Chips

Shrimp Po'boy | 16

Corn Meal Battered, Shreduce, Tomato, Pickle, Crystals Burre Blanc,
Garlic Baguette, Kettle Chips

McLobster | 24

Lobster & Scallop Patty, Tomato, Shreduce, House Tartar, Chips

Chicken Parmesan Sandwich | 15

Breaded Chicken Breast, Marinara, Mozzarella, Basil Pistou, Chips

Curried Chicken Salad Sandwich | 14

Japanese Curry Chicken, Shreduce, Tomato, Cherry, Almond,
Celery, Mayo, Croissant, Kettle Chips

Italian Philly Dip | 18

Steak, Mozzarella Cheese, Spicy Giardiniera, Garlic Baguette, Aju,
Kettle Chips

Grilled Chicken Sandwich | 15

Mozzarella, Arugula, Crispy Prosciutto, Kettle Chips

Salmon Grain Bowl | 21

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

Steak Frites | 32

Filet Mignon, French Fries, Demi Glacè, Mixed Green Salad

Wagyu Burger | 20

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

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, Full-blooded Wagyu,
Bonifay, FL

Working Cow Dairy Farm,
Slocumb, 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
Chef de Cuisine: Dustin Gentry

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