

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, Coffee Liqueur, Coffee

FOR THE TABLE

Shakshuka | 14
Poached Egg, Makhani Curry, Chick Peas,
Mozzarella, Cucumber Yogurt, Cilantro, Toast Points

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

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

Shrimp Grain Bowl | 21
Seared Shrimp, 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 6oz Chuck Eye Steak, Herbs & Greens Mix,
Cucumber, Tomato, Red Onion, Nuoc Cham,
Crispy Furikake Rice Paper

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

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

Steak & Eggs | 28
6oz Chuck Eye Steak, 2 Poached Eggs, Potatoes Confit,
Whole Grain Mustard Hollandaise, Arugula Salad

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

ADD-ONS

Salad Add-Ons
Chicken | 10
Shrimp | 14
Chuck Eye Steak | 15

Sides
Seasonal Fruit | 5
Local Stone-Ground Cheese Grits | 8
French Fries | 8
Truffle Fries with Parmesan Reggiano | 10

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.*