

SOUP & SALAD

Soup du Jour | Market Price

Beef & Basil Salad | 28

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

Goat Cheese Caesar | 15

Onion, Tomato, Egg, Crouton

Roasted Beet | 15

Goat Cheese, Pistachio, Orange, Honey Truffle Vinaigrette

SALAD ADD-ONS

Chicken + 10

Salmon + 20

Filet + 30

Grilled Shrimp + 16

Tofu +10

SIDES

Wagyu Fat Fries | 8

Wagyu Fat Fries w/ 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, Caper

Garlic Hummus | 12

Garlic, Cauliflower, Za'atar

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

LUNCH

LARGE PLATES

B.L.T. | 14

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

Shrimp Po'boy | 16

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

McLobster | 24

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

Chicken Parmesan Sandwich | 15

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

Curried Chicken Salad Sandwich | 14

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

Italian Philly Dip | 18

Steak, Mozzarella Cheese, Spicy Giardiniera, Baguette, Aju, 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, Wagyu Fat Fries, Demi Glacè, Mixed Green Salad

Wagyu Burger | 20

Two 4oz Patties, Roasted Mushrooms, Caramelized Onions, Smoked

Gruyere Cheese, Mighty Mayo, House Mustard, Wagyu Fat 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,
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
Chef de Cuisine: Dustin Gentry

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