

## APPS

**Goat Cheese Caesar | 14**

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

**Roasted Beet Salad | 15**

Greens Mix, Goat Cheese, Citrus, Pistachio, Honey Truffle Vinaigrette

**Birria Hand Pie | 16**

Braised Beef Birria, Oaxaca Cheese, Chile Aju

**Garlic Hummus | 12**

Roasted Garlic, Naan Bread, Za'atar

**Whipped Caprese Dip | 13**

Whipped Ricotta, Roasted Tomatoes, Basil Pistou, Balsamic, Crostini

**Arancini | 14**

Risotto, Carmelized Onions, Mozzarella, Pesto Aioli

**Nutty Goat Flatbread | 15**

Prosciutto, Pecan Butter, Arugula, Black Pepper Dressing, Aged Goat Gouda, Figs, Toasted Shallots

**Szechuan Wings | 18**

Szechuan & Sesame Marinated Chicken Wings, Cashews

**Farmer Ricky's Snack Board | 30**

Deviled Eggs, Pimento Cheese, Smoked Ham Mousse, Blackened Chips, Pickled Dilly Beans, Farm Veggies, Miso Herb Buttermilk Dip, Crostini

*\*No Substitutions\**

## MAINS

**B.L.T. | 14**

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

**Shrimp Po-Boy | 16**

Corn Meal Battered Shrimp, Lettuce, Tomato, House Pickle, Crystals Burre Blanc, Garlic Baguette, Kettle 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, Garlic Baguette, Aju, Kettle Chips

**Beef & Basil Salad | 28**

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

**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 Maitake Mushrooms, Caramelized Onions, Smoked Gruyere Cheese, Mighty Mayo, House Mustard, Fries

## ADD-ONS

**Salad Add-On**

Chicken | 10

Shrimp | 14

Filet Mignon | 35

Salmon | 20

**Sides**

House Cut 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*



*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.*

