

## FOR THE TABLE

**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

**Birria Hand Pie | 16**

Braised Beef Birria, Oaxaca Cheese, Chile Aju

**Szechuan Wings | 18**

Szechuan & Sesame Marinated Chicken Wings, Cashews

**Nutty Goat Flatbread | 15**

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

**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

**Market Fish of Day | Market Price**

Fried Hunan Style, Farm Veggies, Sweet & Sour

**Pan Seared Salmon | 38**

Pole Beans, Carrot, Squash, Orecchiette Pasta, Vin Rouge

**Chicken Parmesan | 28**

Panko & Parmesan Breaded Chicken Thigh, Marinara, Mozzarella, Basil Pistou, Angel Hair Cacio e Pepe Pasta

**Lamb Ratatouille | 42**

Braised Lamb Pave, Couscous, Charred Eggplant Béchamel

**Pepper Crusted Filet | 45**

Mashed Potato, Flash Green Beans, Pickled Mustard Seed, Bordelaise

**Wagyu Picanha | 49**

6/7 Marble Score Picanha, Confit Potatoes, Castelvetroano Olives, Capers, Zucchini, Chimichurri

**Wagyu Burger | 20**

9 Line Farms Wagyu Patties, Roasted Maitake Mushrooms, Caramelized Onions, Smoked Gruyère Cheese, Mighty Mayo, House Mustard

*\*Add Truffle Fries for \$10*

## ADD-ONS

**Sides**

Beet Salad with Goat Cheese, Citrus, Pistachio, Honey Truffle Vinaigrette | 10

Mashed Potato | 8

House Cut French Fries | 8

Truffle Fries with Parmesan Reggiano | 10

Flash Green Beans Pickled Mustard Seed | 8

Seasonal Farm Veggies Lemon Burre Blanc | 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

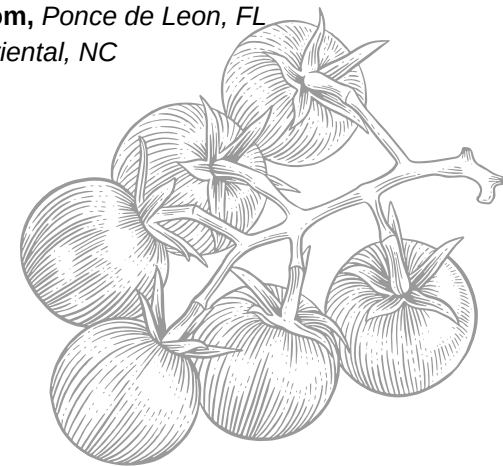
**Register Family Honey Farm**, Freeport, FL

**9 Line Farms, 100% 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.*