FOR THE TABLE

Birria Hand Pie | 14 Braised Beef Birria, Oaxaca Cheese, Chile Aju

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

Szechuan Wings | 18 GF Szechuan & Sesame Marinated Chicken Wings, Cashews

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

Farmer Ricky's Snack Board | 25 GF Deviled Eggs, Pimento Cheese, Smoked Ham Mousse, Blackened Chips, Pickled Dilly Beans, Farm Veggies, Miso Herb Buttermilk Dip *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 Seared Chuck Eye Steak, Mozzarella Cheese, Spicy Giardiniera, Garlic Baguette, Aju, Kettle Chips

Wagyu Burger | 20

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

Steak Frites | 28 6oz Chuck Eye Steak, French Fries, Demi Glacè, Mixed Green Salad

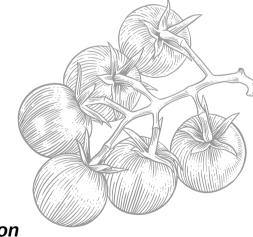
ADD-ONS

Salad Add-On Chicken | 10 Shrimp | 14 Chuck Eye | 15

Sides House Cut French Fries | 8 Truffle Fries with Parmesan Reggiano | 10 Seasonal Vegetable | 8

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 Sous Chef: Dustin Gentry

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