

## 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.*