

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 | 26

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

Sous Chef: Dustin Gentry

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

