

CHEESE PLATTER:

8. each / 3 for 22.
Hudson Red, Cow, CT
Pleasant Ridge, Cow, WI
Bohemia Blue, Sheep, WI

MEATPLATTER:

8. each / 3 for 22.
Bentons Country Ham, TN
La Quercia Heirloom Procutto, IA
Finocchiona, NY

SHARING BITES:

(V) Drunken Bean Dip 8. Add Chorizo 2.
goat cheese, tomato, grilled flat bread

Crispy Deviled Eggs 8.
roasted Jalapeno and buttermilk ranch

(V) Carmelized Brussels Sprouts 6.
Add Double Smoked Bacon 3.

Organic Fries 6.
Bidwell ketchup

Swedish Meatballs 9.
creme fraiche gravy

Spicy Spinach 5.

Marinated Fluke Sashimi 12.
citrus, jalapeno, herbs



WWW.BIDWELLD.COM
SUN - THURS 5:30PM-10:30PM
FRI & SAT 5:30PM - 11:00PM

At Bidwell, we are dedicated to responsible procurement. We believe in sustainability and do our best to bring only the finest product from as close to home as possible. 60% of our organically grown produce comes from our roof top aeroponic system.

BIVALVES

Raw

Oysters 3/ea.
Clams 2/ea.

Cooked

Crispy Fried 12.
with green chile buttermilk dressing

Roasted 12.
with garlic butter, bacon, parmesan

Mussels 6/11.
in white wine or marinara

Escargot 10.
roasted in parsley butter and yukon potato

SOUPS & CHILI

(V) Irish American Onion Soup 7.
Knockanore smoked Irish cheddar

(V) Tomato & Fennel Soup 7.
olive oil and basil

Venison & Black Bean Chili 8.
cheddar, sour cream, onion

SMALL PLATES & SALADS

Lobster Taco 10.
avocado-tomatillo salsa

Pear Salad 8.
pecans, Point Reyes blue, raisins, mixed greens

Housemade Burrata 10.
roasted beets and hazelnuts

Crisp Pork Belly & Rooftop Arugula 10.
apples, shaved fennel and sweet onion

Bidwell House Salad 7.
old school thousand island dressing

Raclette Grilled Cheese 12.
white truffle, sourdough and slow poached egg

Grilled Sausage of the Day 10.
milk stout mustard, pickles, flatbread

Grilled Lamb Chops 16.
oregano, lemon, olive oil

ENTREES

Bidwell Burger 14.
"patty melt", grilled onion, vintage cheddar, seeded rye, old school Thousand Island

"Gin & Tonic" Wild Salmon 26.
caramelized cauliflower, lime emulsion

Grilled Hanger Steak 27.
blue cheese, fried onion, steak sauce, spinach

Herb Roasted Half Chicken 22.
roasted yukon potatoes, braised kale, chicken jus

Grilled & Roasted Seasonal Vegetables 17.
romesco sauce

Fish & Chips 16.
homemade tartar sauce

Braised Short Ribs 26.
mashed potatoes, Brussels sprouts, pan jus

Some items we produce from our Aeroponic rooftop garden throughout the year listed below:

Sage, Chive, Chervil, Cilantro, Dill, Genovese Basil, Opal Basil, Italian and Flat Leaf Parsley, Spearmint, Rosemary, 4 varieties of Nasturtium, Cheddar Cauliflower, Purple Tomatillo, Tomatillo, Japanese and Kermit Eggplant, 2 varieties of Arugula, 4 varieties of Cherry Tomato, Great White Tomato, Bibb Lettuce, Red Oak Leaf, Red Romaine, Green Romaine, Lola Rosa, Frisee, Green Crisp, Poblano Pepper, Fennel