

BRUNCH DRINKS

Bottomless Mimosa | 18

Cava Brut with Orange Juice

Single Mimosa | 11

Sparkling Wine with Orange Juice

Bitterroot Bloody | 10

Vodka, Tomato Juice, Horseradish, Celery Seed, Hot Sauce, Worcestershire

Cold Brew Martini | 15

Vodka, Kahlúa Especial Coffee Liqueur, Local Maas Cold Brew Coffee

Irish Coffee | 14

Irish Whiskey, Hot Coffee, Fresh Whip

Spiked Arnold | 12

Vodka, House Made Lemonade, Iced Tea

New Spritz | 13

Vodka, Aperol, Lemon, Ginger, Cava

Michelada | 9

Light Beer, Bloody Mary Mix, Tajin Rim

SOUP & SALAD

Soup du Jour | Market Price

Roasted Beet | 15

Goat Cheese, Pistachio, Orange, Honey Truffle Vinaigrette

Goat Cheese Caesar | 15

Onion, Tomato, Egg, Crouton

Salmon Grain Bowl | 21

Seared Salmon, Greens Mix, Quinoa, Cannellini Beans, Poached Cherries, Almonds, Soy Sherry Vinaigrette

Beef & Basil Salad | 28

Seared Steak, Herbs & Greens Mix, Cucumber, Tomato, Red Onion, Nuoc Cham, Crispy Furikake Rice Paper

Burrata & Pickled Pear | 15

Olive, Onion, Cucumber, Tomato, Hot Honey Chili Crunch Vinaigrette

ADD-ONS

Chicken + 10

Salmon + 20

Filet + 30

Grilled Shrimp + 16

Wagyu + 40

SMALL PLATES

Milk & Honey | 15

Burrata, Tupelo, Pistachio, Crostini

Deviled Eggs | 14

Celery, Onion, Capers

Crab Rangoon Cheese Sticks | 13

Mozzarella, Surimi, Sweet Chili Sauce

Birria Hand Pie | 16

Beef, Cheese, Chilis

Nutty Goat Flatbread | 15

Pecan, Arugula, Prosciutto, Goat Gouda, Fig

Bacon Pimento Dip | 13

Jalapeno, Cheese, Crostini

Arancini | 14

Risotto, Caramelized Onion, Pesto Aioli, Parmesan

Szechuan Wings | 18

Sesame, Cashews

Eggs in Purgatory | 13

Poached Egg, Guajillo Chorizo Sauce, Mozzarella, Cojita Cheese, Cilantro Pistou

LARGE PLATES

Brunch Board | 35

Eggs in Purgatory, Grits, Bacon, Fresh Berries, French Toast, Biscuit, Honey Butter, Crostini

French Toast | 16

Grand Marnier Custard, Cream, Maple Syrup, Orange Butter

Savory Bread Pudding | 18

Bacon, Leeks, Cheddar, Poached Eggs, Mustard Hollandaise

Benedict Español | 18

Papusa, Smashed Avocado, Chorizo, Poached Eggs, Chile Hollandaise

Bistec Ranchero Con Papas | 20

Steak Tips, Bell Pepper, Onion, Confit Potatoes, Birria Sauce, 2 Farm Eggs Your Way, Lime, Cilantro

Farm Breakfast | 19

2 Farm Eggs Your Way, Berkwood Farms Bacon, Local Stone-Ground Cheese Grits, Buttermilk Biscuit

Steak & Eggs | 32

Seared Steak, 2 Poached Eggs, Potatoes Confit, Whole Grain Mustard Hollandaise, Mixed Greens

Wagyu Burger | 28

9 Line Farms Wagyu Patties, Roasted Cremini Mushrooms, Caramelized Onions, Smoked Gruyere Cheese, Mighty Mayo, House Mustard, Wagyu Fat Fries
+Add Truffle & Parmesan for \$2

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.