

DINNER

SOUP & SALAD

Soup du Jour | Market Price

Goat Cheese Caesar | 15

Onion, Tomato, Egg, Crouton

Roasted Beet | 15

Goat Cheese, Pistachio, Orange, Honey Truffle Vinaigrette

Burrata & Pickled Pear | 15

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

Grain Bowl | 15

Beans, Grains, Cherry, Almond, Shoyu Vinaigrette

SALAD ADD-ONS

Chicken + 10

Salmon + 20

Filet + 30

Grilled Shrimp + 16

Wagyu + 40

Butchers Cut + Market Price

SMALL PLATES

Milk & Honey | 15

Burrata, Tupelo Honey, Pistachio, Crostini

Deviled Eggs | 14

Celery, Onion, Caper

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

Szechuan Wings | 18

Sesame, Cashews

Arancini | 14

Risotto, Caramelized Onion, Pesto Aioli, Parmesan

ENTREES

Butchers Cut | Market Price

Broccolini, Cauliflower Mash, Chef's Sauce

Sausage & Risotto | 30

Beef Sausage, Lemongrass, Kafir, Ginger, Coconut Risotto, Sugar Cane Soy Sauce

Kari Salmon | 38

Soy Glazed, Bok Choy, Shitake, Carrots, Ginger, Coconut Milk, Bali Curry, Risotto, Sesame

Chicken Cojita | 28

Panko Breaded Chicken Breast, Guajillo Chorizo Sauce, Oaxaca Cheese, Cilantro Pistou, Angel Hair Cojita e Pepe Pasta

Viet Cajun Duck | 50

Seared "Blackened" Duck Breast, Confit Green Onion Risotto, Pho Spiced Dark Roux

Pepper Crusted Filet | 52

Caulimash, Broccolini, Bordelaise

Wagyu Burger | 28

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

SIDES

+ Add Harbison Fondue to any side for 16

Caulimash | 8

Furikake Broccolini | 8

Wagyu Fat Fries | 8

Wagyu Fat Fries with Truffle & Parmesan | 10

Beef Fat Potatoes | 8

Za'atar Cauliflower | 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, Full-blooded Wagyu,
Bonifay, FL

Working Cow Dairy Farm,
Slocomb, AL

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.