

# Bidwell Restaurant

1309 5th St NE 20002-7003 · +12025470172 · Updated: Jan 14, 2026

[View online menu](#)



## SHARING BITES / SIDES 9

### Drunken Bean Dip\*\*

goat cheese, cilantro, tomato & grilled flatbread

#### AVAILABLE OPTIONS

\$9.00

Add homemade Chorizo: \$2.50

### Lobster Taco\*

fresh lobster, pepperjack cheese, spinach, avocado-tomatillo salsa, & jicama slaw

**\$11.00**

### Mac and Cheese\*

gruyere, knockanore cheddar

#### AVAILABLE OPTIONS

\$9.00

Add Bacon: \$3.00

### Organic Fries

with homemade ketchup

**\$8.00**

### Roasted Cauliflower\*\*

**\$9.00**

### Sauteed Mushrooms with herbs

mixed herbs, shallots, garlic

**\$9.00**

### Spicy Spinach

red pepper chili flakes, shallots & golden raisin (Can be prepared not spicy)

**\$9.00**

### Caramelized Brussels Sprouts\*\*

#### AVAILABLE OPTIONS

\$9.00

Add Bacon: \$3.00

### Baked Garlic Shrimp

**\$13.00**

## SANDWICHES 3

### Raclette Grilled Cheese

gouda, white truffle oil, sourdough, slowpoached egg

#### AVAILABLE OPTIONS

\$16.00

Choice of Salad / Fries, Soup Upchrg: \$3.00

### Bidwell Burger\*

"Patty melt", caramelized onions, aged cheddar, seeded rye

#### AVAILABLE OPTIONS

\$18.00

Choice of Salad / Fries, Soup Upchrg: \$3.00

### Organic Amish Turkey Burger with Monterey Jack

sunflower seed bun, jack cheese, avocado

#### AVAILABLE OPTIONS

\$18.00

Choice of Salad / Fries, Soup Upcharge: \$3.00

## SOUPS 2

<b>Irish American Onion Soup* **</b>	<b>\$9.00</b>
Knockanore smoked irish cheddar	
<b>Butternut Squash**</b>	<b>\$9.00</b>
fried sage, toasted pumpkin seed	

## BIVALVES <sup>1</sup>

---

<b>Raw Oysters**</b>	<b>\$2.50</b>
local Chesapeake Bay	

## COOKED <sup>3</sup>

---

<b>Crispy Fried Oysters</b>	<b>\$12.00</b>
four oysters, green chile buttermilk dressing	

<b>Roasted Oysters</b>	<b>\$10.00</b>
three oysters with garlic butter bacon, parmesan	

<b>Mussels*</b>	<b>AVAILABLE OPTIONS</b>
white wine, or marinara & garlic bread	1 Pint: \$10.00
	1 Quart: \$18.00

## ORGANIC SALADS <sup>5</sup>

---

<b>Pear Salad* **</b>	<b>\$13.00</b>
mixed greens, bleu cheese, toasted pecans, golden raisins, homemade balsamic dressing	

<b>Caesar Salad*</b>	<b>\$12.00</b>
romaine hearts, shaved parmesan, crispy kale & parsley, homemade sourdough croutons & anchovy parmesan dressing	

<b>Shaved Brussels Sprout Salad**</b>	<b>\$14.00</b>
dried cranberry, popped sorghum, tangerine, pistachio, homemade ricotta, homemade balsamic dressing	

<b>Bidwell Kale Salad* **</b>	<b>\$12.00</b>
lemon, olive oil, cashews, homemade sourdough croutons & anchovy parmesan dressing	

<b>Bidwell House Salad* **</b>	<b>\$11.00</b>
mixed greens, cucumber, cherry tomato, shaved carrots, homemade thousand island or ranch dressing	

## ORGANIC SALADS ADDITIONS <sup>4</sup>

---

<b>Chicken</b>	<b>\$8.00</b>
----------------	---------------

<b>Rock Shrimp</b>	<b>\$9.00</b>
--------------------	---------------

<b>Salmon</b>	<b>\$11.00</b>
---------------	----------------

<b>Steak</b>	<b>\$12.00</b>
--------------	----------------

## ENTREES <sup>6</sup>

---

**Grilled Strip Steak & Organic Fries\*** **\$30.00**

seasonal greens & bearnaise

**Short Ribs** **\$29.00**

mashed potatoes, caramelized brussels sprouts, au jus

**Grilled King Salmon** **\$27.00**

cauliflower, green beans

**Fried Chicken** **\$25.00**

mashed potatoes, green beans, pan gravy

**Grilled & Roasted Seasonal Vegetables with romesco sauce** **\$24.00**

**Homemade Fettuccine & Rock Shrimp**

**AVAILABLE OPTIONS**

butternut squash, parsnips, brussels sprouts, parmesan

\$25.00

Vegetarian: \$20.00

## **BIDWELL PIZZAS** 7

---

**Clam Jam** **\$19.00**

top neck clams, rooftop kale, Benton's bacon, bechamel sauce, mozzarella

**Moonpie** **\$18.00**

Chicago Italian sausage, pepperoni, mushrooms, mozzarella

**Margherita** **\$15.00**

fresh mozzarella, rooftop basil, oregano, lemon zest

**Garden of Edens** **\$15.00**

brussel sprouts, parsnips, butternut squash, mushroom, pesto

**Kakele** **\$17.00**

Serrano ham, grilled pineapple, mozzarella

**White Pizza** **\$17.00**

homemade ricotta, mozzarella, roasted garlic bechamel, fresh thyme black pepper

**Cheese Pizza**

**AVAILABLE OPTIONS**

fresh mozzarella

\$14.00

Add Protien: \$3.00

Add Veggie: \$2.00

## **FOUR DOUGHS TO CHOOSE FROM** 4

---

**Double Zero**

Our naturally low gluten dough. Our fermentation process (sourdough) increases beneficial bacteria in our dough, which aids in digestion

**Charcoal**

Activated charcoal infused into our double zero dough. Charcoal is a natural purifier and aids in digestion. It is one of the world's most beneficial elements

## Gluten Free

made of chickpeas and rice flour

## Vegetable Crust

cauliflower, zucchini, parsley, semolina flour

## SHARING BITES 6

---

### Drunken Bean Dip\*\*

goat cheese, tomato, cilantro & grilled flatbread

#### AVAILABLE OPTIONS

\$9.00

Add Homemade Chorizo: \$2.50

### Lobster Taco\*

fresh lobster, pepperjack cheese, spinach, avocado-tomatillo salsa & jicama slaws

**\$11.00**

### Mac and Cheese\*

gruyere, knockanore cheddar

#### AVAILABLE OPTIONS

\$9.00

Add Bacon: \$3.00

### Sauteed Mushrooms with Herbs

mixed herbs, shallots, garlic

**\$9.00**

### Spicy Spinach

red pepper chili flakes, shallots & golden raisins

**\$9.00**

### Organic Fries

served with homemade spicy ketchup

**\$8.00**

## SOUPS & ORGANIC SALADS 4

---

### Butternut Squash

fried sage, toasted pumpkin seeds

**\$9.00**

### Pear Salad\* \*\*

mixed greens, bleu cheese, toasted pecans, golden raisins, homemade balsamic dressing

**\$13.00**

### Bidwell Kale Salad\*

lemon, olive oil, cashews, sourdough croutons & anchovy parmesan dressing

**\$12.00**

### Bidwell House Salad\*\*

mixed greens, cucumber, sliced tomato, shaved carrots & old school thousand island dressing

**\$11.00**

## EGGS & OTHER FARE 6

---

### Steak & Eggs Benedict\*

grilled sirloin, sourdough english muffin, poached eggs, bearnaise, served with mixed greens

**\$18.00**

### Wild Mushroom, Spinach & Goat Cheese Omelette

fine herbs, served with potato hash, mixed greens, available in pastel (3 whites, 1 yolk)

**\$15.00**

<b>Egg White Omelette</b>	<b>\$16.00</b>
seasonal vegetables, homemade turkey sausage patty, potato hash	
<b>Bidwell Burrito</b>	<b>\$17.00</b>
scrambled eggs with homemade chorizo, drunken beans, jack cheese, & salsa verde	
<b>Homemade Granola</b>	<b>\$11.00</b>
Organic yogurt, local honey	
<b>Organic Cornflake Crusted Stuffed French Toast</b>	<b>\$18.00</b>

## SIDES 3

<b>Sliced Bacon Hatfield IPA</b>	<b>\$6.00</b>
<b>Homemade Pork Sausage</b>	<b>\$6.00</b>
<b>Homemade Turkey Sausage</b>	<b>\$6.00</b>

## DESSERT 5

<b>Peach Pecan Cobbler</b>	
Vanilla Ice cream	
<b>Banana &amp; Toasted Almond Bread Pudding</b>	
Vanilla Creme Anglaise	
<b>Warm Chocolate Brownie with Pistachio</b>	
Vanilla Ice Cream, Whipped Cream	
<b>Seasonal Fruit Plate</b>	
Local Honey and Spearmint	
<b>Housemade Butterscotch Pudding</b>	
Goats Milk, Caramel Sauce, Chocolate Shavings	

## DESSERT WINE & CORDIALS 15

<b>Tariquet XO, Bas-Armagnac, France</b>	<b>\$24.00</b>
<b>Linden, Vidal Blanc, Virginia</b>	<b>\$15.00</b>
<b>Inniskillin Cab Franc, Ice Wine '06 Canada</b>	<b>\$39.00</b>
<b>Taylor Fladgate 20 Year Tawny Port, Portugal</b>	<b>\$18.00</b>
<b>Clement, Select Barrel, France</b>	<b>\$25.00</b>
<b>Clement, Canne Blue, France</b>	<b>\$15.00</b>
<b>Clement, X.O Rum, France</b>	<b>\$30.00</b>

<b>Sambuca, Italia</b>	<b>\$12.00</b>
<b>Grand Marnier, France</b>	<b>\$15.00</b>
<b>Tuaca, Italia</b>	<b>\$12.00</b>
<b>Bailey's Irish Creme, Ireland</b>	<b>\$10.00</b>
<b>Godiva Liqour, Belguim</b>	<b>\$12.00</b>
<b>Disaronna Amaretto, Italia</b>	<b>\$12.00</b>
<b>Jagermeister, Germany</b>	<b>\$12.00</b>
<b>Jagermeister Cold Brew, Germany</b>	<b>\$12.00</b>

## TASTY BITES <sup>7</sup>

---

<b>Organic Fries</b>	<b>\$7.00</b>
<b>Deviled Eggs</b>	<b>\$8.00</b>
<b>Jumbo Wings</b> (BBQ/Buffalo)	<b>\$12.00</b>
<b>Lobster Taco</b> Fresh lobster, pepper jack cheese, spinach, avocado-tomatillo salsa, jimaca slaw	<b>\$7.00</b>
<b>Drunken Bean Dip</b> Goat cheese, cilantro, tomato, and grilled flat bread	<b>\$7.00</b>
<b>Cheese or Pepperoni Pizza</b> (No Substitutions) Double zero dough	<b>\$9.00</b>
<b>Raw Oysters</b>	<b>\$1.50</b>

## DRAFT BEER <sup>6</sup>

---

<b>Union Divine IPA, MD</b>
<b>Stella Artois, Belgium</b>
<b>Bidwell Lager, DC</b>
<b>RAR Grove City (Wheat), MD</b>
<b>Left Hand Milk Stout Nitro, CO</b>
<b>Devil's Backbone Amber Ale, VA</b>

## HOUSE WINE <sup>3</sup>

---

<b>(Red) Cabernet, Pinot Noir</b>
-----------------------------------

**(White) Chardonnay, Sauvignon Blanc, Rose**

---

**(Sparkling) House Sparkling Brut**

---

## **BIDWELL CLASSICS** 4

---

### **Sweet Tart**

Don Q rum, blood orange puree, lemon, splash ginger beer

---

### **Gee & Tee**

Seagrams gin, housemade tonic, lime

---

### **Communion**

Mezcal, pomegranate puree, orange, pineapple

---

### **What's the Tea**

Peach infused vodka, lemon, simple, peach puree, tea

---

## **DRAFT** 6

---

### **Guinness**

---

### **Mama's Little Yella Pils**

---

### **Atlas Rowdy Rye Ale**

---

### **Denizens Southside Rye IPA**

---

### **White Rascal Belgian Ale**

---

### **DC Brau Public**

---

## **BOTTLE** 13

---

### **Heineken Light**

---

### **Buckler NA**

---

### **Port City Pilsner**

---

### **Tank 7 Farmhouse Ale**

---

### **Bell's Two Hearted Ale**

---

### **The Duck Rabbit Milk Stout**

---

### **Evolution Lucky 7 Porter**

---

### **Crabbies Ginger Beer**

---

### **Dogfish Pumpkin Ale**

---

### **Brooklyn Brown Ale**

---

## Bareass Blond Ale

---

## Jack Hard Cider

---

## Austin EastCiders, Texas Honey

## SERVED FAMILY STYLE 1

---

### Cheese Platter & Fruit

Chopper Gouda, Lamb, CA; Cabot Clothbound, Cow,Vt; Bay Blue Point Reyes, Cow, CA

## APPETIZERS 2

---

### Lobster Taco\*

2 rolls, sautéed lobster with spinach, pepper jack and Monterey jack cheese. Served in our homemade flour tortilla with avocado and tomatillo salsa

---

### Soup of The Day

Chef's Selection (Seasonal)

## STARTERS 3

---

### Bidwell House Salad\*

Mixed greens, cucumbers, sliced tomatoes, shaved carrots. Dressing on the side (home made thousand island, Caesar, balsamic, vinegar & oil)

---

### Soup of the Day

Seasonal Chef's Selection

---

### Crispy Deviled Eggs

Roasted jalapeno, buttermilk ranch dressing

## TO START 3

---

### Caesar Salad\*

Lemon, romaine hearts, shaved Parmesan, crispy kale & parsley, sourdough croutons, house made Caesar dressing

---

### Soup of the Day

Seasonal Chef's Selection

---

### Lobster Taco

Avocado-tomatillo salsa

## TO SHARE 2

---

### Drunken Bean Dip

Pinto Beans cooked in pork slap beer with roof top tomato, chipotle pepper, onions, garlic and rooftop cilantro. Blended until smooth. Served with cypress grove goat cheese & rooftop cherry tomatoes

---

### Hawaiian Tuna Nachos

Ahi tuna, guacamole, spicy mayo, served on fried kale chips

## DOUGH'S 4

---

### Double Zero

naturally low gluten sour dough

---

### Charcoal

activated charcoal infused into our double zero dough

---

### Gluten Free

made of chickpeas and rice flour

---

### Vegetable Crust

rooftop herbs and veggies (chick peas, cauliflower, semolina flour, rice flour, parsley, parmesan cheese, egg)

---

## BRICK OVEN PIZZA 5

---

### Moonpie

Chicago Italian sausage, pepperoni, mushrooms

---

### Garden of Edens

Spinach, peas, ramps, mozzarella, smoked cheddar, pesto

---

### Takele

Country ham, grilled pineapple

---

### Margherita

Mozzarella, rooftop basil, oregano, lemon zest

---

### Drunken Bean Dip - 1 without and 1 with Chorizo

Pinto beans cooked in pork slap beer, cypress grove goat cheese, cilantro, roof top cherry tomatoes, blended smooth and served with grilled flat bread

---

## MAIN 2

---

### Roasted Butternut Squash Soup

---

### Rooftop Mixed Green Salad

---

## FOR THE TABLE 7

---

### Oven-Roasted Heritage Turkey

Homemade from-scratch Gravy

---

### Sourdough Stuffing

with rooftop sage

---

### Maple Sweet Potatoes

with candied pecans

---

### Mashed Potatoes

with rooftop chives

---

## Caramelized Brussels Sprouts

with bacon

## Chef Mooney's Cranberry Sauce

## Apple Pie

with vanilla bean ice cream

## TACOS 5

### Carne-Asada

marinated skirt steak, onions and fresh cilantro

#### AVAILABLE OPTIONS

3 for: \$10.00

\$3.50

### Pork Carnitas

roasted shredded pork, onions and fresh cilantro

#### AVAILABLE OPTIONS

3 for: \$10.00

\$3.50

### Chicken Tinga

marinated chicken in chipote, adobo, tomatoes, onions and fresh cilantro

#### AVAILABLE OPTIONS

3 for: \$10.00

\$3.50

### Chorizo w/ Cotija

#### AVAILABLE OPTIONS

3 for: \$10.00

\$3.50

### Veggie Taco

butternut hash, jalapeno, onion, cilantro, brussel sprouts, pumpkin seeds

#### AVAILABLE OPTIONS

3 for: \$10.00

\$3.50

## BURRITO OR BOWL 1

### Burrito or Bowl

**\$10.00**

Choice of Meat. Includes: Rice, Beans, Lettuce, Cheese, Pico de Gallo

## SOUP / SIDES 2

### Rice and Beans (Side)

**\$4.00**

### Green Pozole (Soup)

**\$6.00**

hominy, pork, cilantro, onion, green sauce

## ADDITIONS 2

### Guac

#### AVAILABLE OPTIONS

\$0.65

\$1.85

### Crema

**\$0.50**

## BIDWELL FAVS 9

<b>Mooney's Sidecar</b>	<b>\$14.00</b>
Orange infused Cognac, lemon, simple	
<b>Canela Margarita</b>	<b>\$12.00</b>
Cinnamon infused tequila, lime, agave	
<b>Sweet Tart</b>	<b>\$12.00</b>
Don Q rum, blood orange puree, lemon, splash ginger beer	
<b>Gee &amp; Tee</b>	<b>\$13.00</b>
Seagrams gin, housemade tonic, lime squeezed & discarded	
<b>Communion</b>	<b>\$13.00</b>
Mezcal, pomegranate puree, orange, pineapple, lemon	
<b>Yippie "Chai" Yay</b>	<b>\$13.00</b>
Bourbon, housemade chai syrup, Peychaud's bitters	
<b>What's the Tea</b>	<b>\$12.00</b>
Peach infused vodka, lemon, simple, peach puree, tea	
<b>Happy Endings</b>	<b>\$12.00</b>
Bourbon, lemon grass, ginger, lemon, simple, hot water	
<b>Fig Newton</b>	<b>\$12.00</b>
Whiskey, amaretto liqueur, lemon, fig syrup	

## HOUSE WHITES <sup>3</sup>

<b>Santa Marina Pinot Grigio, ITA</b>	<b>\$11.00</b>
<b>St. Francis Chardonnay, CA</b>	<b>\$13.00</b>
<b>Line 39 Sauvignon Blanc, CA</b>	<b>\$12.00</b>

## HOUSE REDS <sup>3</sup>

<b>Line 39 Pinot Noir, CA</b>	<b>\$11.00</b>
<b>Patridge Malbec, ARG</b>	<b>\$12.00</b>
<b>Josh Cabernet, CT</b>	<b>\$12.00</b>

## HOUSE SPARKLING <sup>3</sup>

<b>Chloe Sparkling Rose ITA</b>	<b>\$12.00</b>
<b>Sabine Bieler Rose</b>	<b>\$12.00</b>
<b>House Sparkling Brut</b>	<b>\$11.00</b>