

BRIDGE STREET SOCIAL

dessert

black cocoa tiramisu - black cocoa cake, feuilletine, espresso caramel, mascarpone crema - 14

strawberry + rhubarb bread pudding - brioche, cinnamon, rum, malted milk ice cream - 14

tartufo - meyer lemon gelato, passion fruit, lemon shortbread - 14

after dinner

espresso martini - vodka, coffee liqueur, irish cream, cold brew - 15

buffalo trace bourbon cream - frankfort, ky - 15

luxardo limoncello - veneto, italy - 9

disaronno amaretto - disaronno, italy - 9

maraska slivovitz - zadar, croatia - 9

braulio amaro - valtellina, italy - 10

vecchio amaro del cippo - calabria, italy - 9

nonino grappa - piedmont, italy - 9

averna amaro - caltanissetta, sicily, italy - 9

dessert wine

leacock's 'rainwater' nv - madeira, portugal - 10

graham's 20-year tawny port - douro, portugal - 18

baumard quarts de chaume '17 - loire, france - 28

barnard griffin syrah port '18 - columbia valley, washington - 12

carmes de riewsec - sauternes, bordeaux, france - 14

château riewsec sauternes ler grand cru classe '19 - sauternes, sauternes, bordeaux, france - 30

château d'yquem premier cru supérieur '21 - sauternes, bordeaux, france - 16 / 45 (1oz/3oz)

château d'yquem premier cru supérieur '20 - sauternes, bordeaux, france - 17 / 48 (1oz/3oz)

château d'yquem premier cru supérieur '16 - sauternes, bordeaux, france - 18 / 50 (1oz/3oz)

château d'yquem premier cru supérieur '08 - sauternes, bordeaux, france - 19 / 52 (1oz/3oz)

château d'yquem premier cru supérieur '05 - sauternes, bordeaux, france - 22 / 60 (1oz/3oz)

"100 years of Tawny Port" - 40
(1 oz. each 10yr, 20yr, 30yr, and 40yr tawny port)

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social plates

fett'unta - garlic, olive oil, sea salt - 6

fried brussels sprouts - cilantro, tahini, pomegranate, spiced pepitas - 12

our caesar - cornbread, leek, egg, anchovy, meyer lemon dressing, romaine - 14

potato crocchette - provolone, peperonata, fonduta, parmigiano frico, chive oil - 14

griddled broccolini - oregano, caper, crispy shallot, stracciatella - 14

farinata - carrot purée, merguez, honey sesame chickpea, chicory, maple agrodolce - 14

burrata - asparagus, green peppercorn vinaigrette, mustard breadcrumb - 14

duck meatballs - 'nduja, herbed yogurt - 16

terrine of the season - pickled blueberry, pickled fennel, aioli, arugula, crostino - 16

butcher's board - charcuterie, artisanal cheeses, traditional accompaniments - 22 / 42

entrée

rigatoni - asparagus, spring pea, lemon + basil crema - 18
(add shrimp or bay scallop - 8)

ricotta gnudi - spinach, saffron + tarragon broth, parmigiano reggiano - 18 (add shrimp or bay scallop - 8)

orecchiette - wild mushroom, broccolini, black garlic, pecorino toscano - 18 (add shrimp or bay scallop - 8)

wagyu double cheeseburger - "smash" style, american cheese, sweet onion, iceberg, special sauce, fries - 20

smoked meatloaf - brisket, bacon, bbq gravy, smashed yukons, crispy onion, texas toast - 20

korean bbq beef cheek - 72 hour sous vide, cured cuke, pickled mushroom, fried egg, kimchi, beef fat rice, ssamjang - 22

milk braised lamb - fennel, lemon breadcrumb, gemelli - 22

pork coppa steak - wild mushroom, cipollini, mascarpone polenta, marsala demi - 24

ahi tuna - sweet potato, shaved shallot, watermelon radish, pickled fresno, cilantro, yellow coconut curry - 24

center cut ny strip - charred + cured lemon relish, cannellini bean purée - 46

^ask your server about menu items that are cooked to order or served raw. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.