

# BRIDGE STREET SOCIAL

## dessert

**chocolate budino** - dark + milk chocolate, whipped cream, biscotti - 12

**sticky toffee pudding** - sour cream + ancho ice cream, spiced pepita brittle - 12

**lemon + pistachio cake** - pistachio cake, lemon curd, mascarpone cream - 12

## 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

**sandeman's 20 year tawny port** - douro, portugal - 18

**terrassous rivesaltes 12 year** - languedoc, france - 16

**velenosi visciole quercia antica** - marche, italy - 12

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

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

**carmes de rieussec sauternes** - bordeaux, france - 14

### "100 years of Tawny Port" - 36

(1 oz. each Sandeman's 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

**roasted beets** - date, marcona, smoked maple + espresso vinaigrette, arugula - 12

**lamb kofta** - butternut squash, harissa, marcona - 12

**salad of the season** - pear, valdeon blue, candied walnut, pomegranate molasses vinaigrette - 12

**burrata** - sundried tomato, calabrian chile, hazelnut pesto - 14

**shrimp parm meatballs** - buttery tomato sauce, charred lemon, parmigiano-reggiano - 14

**arancini** - porcini, white truffle cream, parmigiano-reggiano - 14

**tuna crudo** - citronette, tangerine, pimenton espelette, avocado crema - 16

**butcher's board** - charcuterie, artisanal cheeses, traditional accompaniments - 20 / 38

## entrée

**griddled white lasagna** - kale, sweet potato, ricotta, rapini pesto, sundried tomato bechamel - 18

**pistachio rigatoni** - pistachio pesto, pancetta, pecorino romano, burrata - 18 (add shrimp or bay scallop - 8, lobster - 14)

**black truffle garganelli** - black truffle pesto, wild mushroom trifolati, parmigiano-reggiano - 18 (add shrimp or bay scallop - 8, lobster - 14)

**wagyu double cheeseburger** - "smash" style, american cheese, sweet onion, iceberg, special sauce, fries - 18

**smoked meatloaf** - brisket + bacon, bbq gravy, mashed yukons, texas toast - 20

**grilled pork ribeye** - cannellini, all'amatriciana, bitter greens - 24

**swordfish puttanesca** - couscous, caperberry relish - 24

**cioppino** - shrimp, calamari, mussel, littleneck clam, tomato, tarragon, toasted sourdough - 26 (add lobster - 14)

**prime grade coulotte steak** - rosemary + balsamic steak sauce, parmigiano-reggiano, crispy potato - 40

^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.

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