BRIDGE STREET SOCIAL

dessert

black cocoa 'tiramisu' – warmed black cocoa cake, feuilletine, espresso caramel, mascarpone crema – **14**

roasted pear panna cotta – candied walnut, rosemary honey, spiced pear gel – **14**

sticky toffee pudding – warmed date cake, sour cream + ancho chile ice cream, toffee sauce – **14**

after dinner

espresso martini – vodka, coffee liqueur, irish cream, cold brew – **15**

chai espresso martini – chai-infused vodka, espresso, licor 43, irish cream – **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 cappo – calabria, italy – **9**

nonino grappa – piedmont, italy – **9**

averna amaro – caltanissetta, sicily, italy – **9**

dessert wine

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

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

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

domaine de beaurenard vin doux natural '16 – rasteau, france – **18**

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

nikà bent el riah, passito di pantelleria '18 – sicily, italy – **26**

royal tokaji red label aszú 5 puttonyos – tokaji, hungary – **26**

château rieussec sauternes 1er 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 '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)

"Without experimentation, a willingness to ask questions and try new things, we shall surely become static, repetitive, and moribund." – AB

BRIDGE STREET SOCIAL

social plates

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

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

griddled pumpkin cornbread – ancho chile honey, brown butter + pepita crumble, roasted garlic + masa créme – 12

crostini toscani – chicken liver paté, arugula pesto, quince jam, stracchino, saba – 12

farinata – chickpea pancake, rapini pesto, whipped ricotta, crispy garlic, calabrian chili oil – 14

roasted cauliflower – pistachio + tahini butter, chimichurri, crispy parsnip, tangerine jam – 14

chilled beets – gorgonzola dolce crema, horseradish vinaigrette, potato crisps, chive – 14

burrata – spiced tomato jam, hazelnut pesto – 14

bbq duck – butternut squash, star anise syrup, pickled fresno, masa waffle – 16

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

entrée

ravioli – butternut squash, hazelnut + brown butter, marjoram honey, sherry gastrique – 18 (**add shrimp or bay scallop** – 8)

bucatini – sardine, saffron, black currant, golden raisin, pinenut, fennel pollen breadcrumb – 20 (**add shrimp or bay scallop** – 8)

gemelli – sautéed mixed mushroom, chestnut crema, charred radicchio, aged balsamic – 20 (**add shrimp or bay scallop** – 8)

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

orecchiette alla campidanese – fennel sausage, tomato, saffron, pecorino crema – 22

smoked meatloaf – brisket, bacon, bbq gravy, smashed yukons, crispy onion, texas toast – 22

walleye – cider + miso glaze, brown butter + apple pureé, delicata squash, crispy sage – 24

lamb picahna – cranberry agrodolce, caramelized onion jus, rosemary polenta – 32

beef short rib – espresso spice rubbed, sautéed mushroom, charred cipollini, molé negro – 42

^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.