

BRIDGE STREET SOCIAL

dessert

rhubarb + hibiscus skillet cake - strawberry ice cream - 12

**dark chocolate + espresso bread pudding - brioche , cajeta,
miso + butter pecan ice cream - 12**

meyer lemon semifreddo - blueberry, hazelnut crunch - 12

dessert wine

chateau d'yquem sauternes '19, bordeaux, france - 42

bodega gutierrez colosia 'px pedro ximenez', nv - 10

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

susana balbo "virtuoso" late harvest malbec, ar, 2016 - 14

sandeman's 20 year tawny port, portugal - 18

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

barnard griffin syrah port, washington state, '18 - 12

la fleur d'or sauternes, bordeaux, france - 14

**100 years of Tawny Port Flight - Sandeman's 10yr, 20yr, 30 yr,
& 40yr tawny port - 30**

BRIDGE STREET SOCIAL

social plates

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

fried brussels sprouts - cilantro, tahini, pomegranate, spiced pepitas - 10

salad of the season - asparagus, oven dried tomato, hibiscus pickled onion, goat cheese, blue corn tortilla, chermoula + tomatillo buttermilk dressing - 12

harissa cauliflower - whipped brie, candied jalapeño - 12

old bay calamari - rhubarb vinaigrette, basil pesto, peppadew - 14

carrot hummus - merguez spiced lamb, hazelnut brittle, toasted pita - 14

tuna tartare - piquillo, roasted yellow pepper + saffron vinaigrette - 16

buffalo milk mozzarella - truffled honey, whipped roasted garlic, pistachio, fett'unta - 16

carpaccio - thinly sliced beef tenderloin, nước chấm, blueberry, fried shallot, fried garlic, radish - 16

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

Entrée

gnocchi - broccoli rabe, sundried tomato, roasted garlic cream - 16
(add shrimp or bay scallop - 8)

seasonal pasta - wild mushroom, rosemary, leek cream, cavatelli - 16
(add shrimp or bay scallop - 8)

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

smoked meatloaf - brisket + bacon, bbq gravy, mashed yukons, texas toast - 18

milk braised lamb ragu - thyme, fennel, spinach, lemon breadcrumb, paccheri - 20

pork chop - meyer lemon, green peppercorn, toasted goat cheese, asparagus - 24

mahi mahi - sicilian caponata, toasted pine nut - 24

filet mignon - black garlic, miso, salsa macha, xo, parsnip - mkt

^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.