

# BRIDGE STREET SOCIAL

## dessert

**chocolate brownie sundae** - dark chocolate brownie, peanut butter semifreddo, hot fudge, caramel corn - 12

**white chocolate cheesecake** - passion fruit curd, marcona crumble - 12

**sticky toffee pudding cake** - apple + bourbon toffee sauce, candied pepitas, ancho + sour cream ice cream - 12

## after dinner

**espresso martini** - titos, 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 cappo** - calabria, italy - 9

**ramazzotti amaro** - piedmont, italy - 9

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

## dessert wine

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

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

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

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

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

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

**château d'yquem '19, sauternes** - bordeaux, france - 15 (1 oz)/42 (3oz)

**"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 - 10

**broccolini** - sundried tomato, caper, greek yogurt, pecorino romano, toasted pinenut - 10

**polpette di ricotta** - ricotta "meatballs", red sauce - 12

**salad of the season** - granny smith, honey crisp, gala, roasted beet, pecorino romano, pistachio, caper vinaigrette - 12

**polpette di carne** - lamb, rosemary, pomodoro, whipped goat cheese - 16

**burrata** - semi-dried tomato, peperoni cruschi, fett'unta - 16

**tuna tartare** - piquillo, caper, calabrian chile, saffron vinaigrette, crispy puffed rice - 16

**calamari fritti** - smokey blood orange vinaigrette, basil pesto, peppadew - 16

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

## entrée

**seasonal pasta** - eggplant, taggiasca, pomodoro, herbed ricotta, paccheri - 16 (add shrimp or bay scallop - 8)

**risotto rosa** - red wine, charred radicchio, gorgonzola dolce crema, crispy pancetta - 18 (add shrimp or bay scallop - 8)

**cannelloni al forno** - artichoke, spinach, ricotta, fontina val d'osta fonduta, black truffle - 18 (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 - 20

**sunday gravy** - red wine + tomato braised pork shoulder, italian pork sausage, pork meatball, soffritto, rigatoni - 20

**grilled pork chop** - castelluccio lentil, bacon, cider braised pear, whole grain mustard jus - 24

**faroe islands salmon** - preserved lemon, tonnato, broccolini - 28

**filet mignon** - porcini rub, balsamic cipolline, pavé, fig balsamic - 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.