

# BRIDGE STREET SOCIAL

## dessert

**dark chocolate basque cheesecake** - espresso, cream cheese, amarena cherry - 12

**'our' bananas foster** - sweet corn cake, brûléed banana, banana curd, dark rum caramel, captain crunch - 12

**raspberry tiramisu** - mascarpone, cointreau, ladyfinger, hibiscus sugar - 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 cappo** - calabria, italy - 9

**nonino grappa** - 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

**carmes de rieussec 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)

# BRIDGE STREET SOCIAL

## social plates

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

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

**hummus** - grilled artichoke, caperberry, preserved lemon salsa, pita - 12

**salad of the season** - asparagus, cherry tomato, chickpea, cucumber, kalamata, white cheddar, pita 'crouton', meyer lemon dressing - 12

**green bean** - miso marcona butter, pickled blueberry, nuoc cham vinaigrette, crispy shallot - 12

**duck lettuce wrap** - epic sauce, candied fresno chile, leaf lettuce - 16

**hamachi crudo** - peach, tomato, avocado, aji amarillo - 16

**crab tostada** - yuzu marmalade, avocado, crème fraiche, tajin crunch, blue corn - 16

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

## entrée

**seasonal pasta** - zucchini, summer squash, anahiem chile pesto, parmigiano-reggiano, buccatini - 18 (add shrimp or bay scallop - 8)

**ravioli** - mascarpone, ricotta, asparagus, spring pea, pancetta, dill, chive - 18 (add shrimp or bay scallop - 8)

**gnocchi** - cherry tomato, corn, caper, calabrian chile, sun dried tomato cream - 18 (add shrimp or bay scallop - 8)

**shrimp tacos** - green adobo, pickled onion, cotija, corn tortilla - 18

**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

**bone-in pork chop** - 16-spice rub, blackberry, ancho chile, port, creamed corn - 24

**grilled swordfish** - jerk spiced, coconut rice, green apple salsa - 24

**wagyu zabuton steak** - chimichurri, green bean, crispy yukon - 36

^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.