

# BRIDGE STREET SOCIAL

## dessert

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

**our pineapple upside down** - coconut rum anglaise, lime zest, coconut gelato - 12

**strawberry + hibiscus tart** - pistachio shortbread, crème fraiche ice 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

**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 - 12

**broccolini** - gorgonzola yogurt, dill + calabrian chile vinaigrette, everything crunch - 12

**salad of the season** - asparagus, avocado, goat cheese, pickled onion, blue corn crouton, tomatillo buttermilk dressing - 12

**lamb meatballs** - pomodoro, whipped goat cheese - 16

**burrata** - preserved lemon, grapefruit, toasted hazelnut, fett'unta - 16

**tuna crudo** - marinated cannellini bean, crispy capers, anchovy vinaigrette - 16

**old bay calamari fritti** - basil pesto, pickled blueberry, peppadew - 16

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

## entrée

**seasonal pasta** - broccolini, meyer lemon, roasted garlic, cream, toasted bread crumb, cavatelli - 18 (add shrimp or bay scallop - 8)

**risotto** - asparagus, spring pea, green peppercorn, parmigiano-reggiano - 18 (add shrimp or bay scallop - 8)

**wild mushroom ragu** - gnocchi, taleggio 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

**ragu modenese** - mortadella, prosciutto, pork, soffrito, parmigiano-reggiano, pappardelle - 20

**grilled pork chop** - "black forest" spice rub, pickled mustard seed, emmental cheese fondue, rye spaetzle - 24

**faroe islands salmon** - artichoke, castlevetrano, romesco - 28

**filet mignon** - luxardo cherry, demi-glace, toasted goat cheese, mashed yukons - 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.