

BRIDGE STREET SOCIAL

dessert

our s'mores - espresso + chocolate cake, toasted marshmallow ice cream, graham cracker, dark chocolate glaze - 10

strawberry + hibiscus panna cotta - hibiscus syrup, white chocolate shell - 10

tres leches carrot cake - whipped cream cheese, sesame halva, 3 milk crema (condensed, sweetened, whole) - 10

peach + bourbon bread pudding - brioche, toffee sauce, goat cheese ice cream - 10

dessert wine

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

susana balbo "virtuoso" late harvest malbec, argentina, 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

1 oz. each Sandeman's 10yr, 20yr, 30 yr, and 40yr tawny port - 30

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social plates

salad of the season - asparagus, cherry tomato, cucumber, kalamata, chickpea, crispy pita, yuzu vinaigrette - 10

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

cauliflower al pastor - red chile, pineapple salsa - 12

roasted carrots - chimichurri, preserved lemon yogurt - 12

wild mushroom + truffle quesadilla - black garlic, monty jack, white bean hummus - 12

strawberries 'n cream - burrata, strawberry, arugula, smokey red wine vinaigrette, focaccia crouton - 14

tuna tartare - gochugang, kewpie, tamari, sesame, avocado, green chile, crispy rice - 14

chilled shrimp "elote style" - smoked corn, tajin corn nuts, guajillo, crema, cotija - 14

vietnamese duck sausage - 'nem nuong' style, green papaya salad, blueberry nuoc cham - 14

butcher's board - charcuterie, artisanal cheeses, traditional accompaniments - 18 / 32

Entrée

seasonal pasta - spinach, ricotta, lemon, tortiglioni - 14 (add shrimp or bay scallop - 7)

gnocchi - asparagus, cherry tomato, mushroom, basil pesto - 14 (add shrimp or bay scallop - 7)

sun dried tomato cavatelli - sun dried tomato, caper, pine nut, balsamic, lemon bread crumb - 14 (add shrimp or bay scallop - 7)

wagyu double cheeseburger - "smash" style, american cheese, sweet onion, iceberg, special sauce, fries - 16

milk braised lamb ragu - thyme, rosemary, fennel, spinach, lemon bread crumb, papparedelle - 18

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

mahi mahi - miso, sesame spinach, honey + ginger gastrique - 22

pork chop - blackberry, horseradish, mint, mascarpone grits - 24

filet mignon - cherry, ancho chile, 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.