

# BRIDGE STREET SOCIAL

## dessert

dark chocolate + almond leche cake - whipped creme  
fraiche - 12

fig + strawberry jam crostata - meyer lemon gelato,  
saba - 12

pumpkin bread pudding - housemade pumpkin bread, spiced  
apple caramel, creme anglaise - 12

## after dinner

buffalo trace bourbon cream - frankfort, ky - 15

luxardo limoncello - veneto, italy - 9

disaronno amaretto - disaronno, italy - 9

no. 12 ouzo - volos, greece - 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

**roasted carrots** - harissa, yogurt, date syrup - 10

**crocchettes** - pepperoni, aged provolone, hot honey - 10

**salad of the season** - roasted beet, gala, crouton, herbed ricotta, balsamic + caraway vinaigrette - 12

**empanadas** - sweet potato, black bean, poblano, goat cheese, cascabel chile molé - 12

**burrata** - preserved lemon, roasted garlic, fett'unta - 16

**tuna tartare** - soy, ginger, sesame, cucumber, avocado, green chile - 16

**'nduja** - honeycomb, pepperoncini, quince, crostini - 16

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

## entrée

**seasonal pasta** - wild mushroom ragu, yellow curry coconut cream, cavatelli - 16 (add shrimp or bay scallop - 8)

**cacio e pepe** - pink peppercorn, pecorino romano, bucatini - 16 (add shrimp or bay scallop - 8)

**mezzaluna** - butternut squash, yuzu kosho + basil pesto, arugula, caciocavello - 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

**pork milanese da pepi** - calabrian chile mozzarella, prosciutto, pickled mustard seed, pepperoncini, polenta, arugula - 20

**lamb shawarma ragu** - chickpea, sheep's milk feta, baba ganoush, fregola sarda - 24

**faroe islands salmon** - gala, bartlett, celery root pureé - 28

**filet mignon** - rosemary, balsamic, horseradish, gorgonzola dolce, potato croquette - 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.