

BRIDGE STREET SOCIAL

dessert

black cocoa tiramisu - black cocoa cake, feuilletine, espresso caramel, mascarpone crema - 14

butterscotch budino - salted caramel, meyer lemon shortbread, whipped crème fraîche - 14

peach sottosopra - almond sbrisolona, raspberry caramel, malted milk ice cream - 14

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

nonino grappa - piedmont, italy - 9

averna amaro - caltanissetta, sicily, italy - 9

dessert wine

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

graham's 20-year tawny port - douro, portugal - 18

terrassous rivesaltes 12 year - languedoc, france - 16

velenosi visciole quercia antica - marche, italy - 12

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

barnard griffin syrah port '18 - columbia valley, washington - 12

carmes de rieussec - sauternes, bordeaux, france - 14

château rieussec sauternes 1er grand cru classe '19 - sauternes, sauternes, bordeaux, france - 30

château d'yquem premier cru supérieur '21 - sauternes, bordeaux, france - 16 / 45 (1oz/3oz)

château d'yquem premier cru supérieur '20 - sauternes, bordeaux, france - 17 / 48 (1oz/3oz)

château d'yquem premier cru supérieur '16 - sauternes, bordeaux, france - 18 / 50 (1oz/3oz)

"100 years of Tawny Port" - 38
(1 oz. each 10yr, 20yr, 30yr, and 40yr tawny port)

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social plates

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

pizza roll - fresh mozzarella, date, thyme, hot honey, puff pastry - 10 each

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

salad of the season - blackberry, fennel, radish, hazelnut, arugula, basil, blackberry + balsamic vinaigrette - 12

griddled zucchini - whipped goat ricotta cheese, basil, candied pecan - 12

roasted beets - smoked ricotta, tarragon, pistachio - 14

corn + crab frittella - yellow tomato + corn romesco, smoked red pepper vinaigrette - 14

tuna tartare - fresh strawberry, avocado + basil crema, smokey red wine vinaigrette, freeze dried strawberry powder, potato chip - 16

lamb meatballs - pine nut, golden raisin, feta, salsa verde - 16

butcher's board - charcuterie, artisanal cheeses, traditional accompaniments - 22 / 40

entrée

rigatoni - spinach, artichoke, pesto trapanese - 18
(add shrimp or bay scallop - 8)

bucatini - toasted zucchini, anaheim chile + basil pesto - 18
(add shrimp or bay scallop - 8)

garganelli - smoked salmon, peas, mint, scallion crema - 20
(add shrimp or bay scallop - 8)

wagyu double cheeseburger - "smash" style, american cheese, sweet onion, iceberg, special sauce, fries - 20

smoked meatloaf - brisket + bacon, bbq gravy, mashed yukons, texas toast - 20

pork ribeye - peach + ginger mostarda, tuscan kale, saba - 24

walleye - sungold tomato gazpacho, blistered cherry tomato, caper, mint, basil, pickled fresno - 24

prime coulotte steak - roasted cremini + cipollini, thyme, marsala butter - 40

^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.