

BRIDGE STREET SOCIAL

dessert

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

apricot semifreddo - honey + thyme caramel, pistachio crumble - 14

buttermilk panna cotta - roasted strawberry, pink peppercorn shortbread - 14

our bananas foster - masa waffle, brûléed banana, roasted banana curd, spiced rum caramel, creme anglaise, caramelized corn flakes - 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

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

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

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

château partarrieu - sauternes, bordeaux, france - 14

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)

château d'yquem premier cru supérieur '08 - sauternes, bordeaux, france - 19 / 52 (1oz/3oz)

château d'yquem premier cru supérieur '05 - sauternes, bordeaux, france - 22 / 60 (1oz/3oz)

"100 years of Tawny Port" - 40
(1 oz. each 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

salad of the season - charred sweet corn, heirloom tomato, vidalia onion, basil vinaigrette, gorgonzola dolce - 12

griddled blue cornbread - whipped goat cheese, pickled blueberry - 14

roasted cauliflower - queso blanco, salsa macha, pickled fresnos, crispy shallot, cilantro - 14

griddled zucchini - feta, basil, hot honey, pistachio - 14

burrata - strawberry, avocado, basil, smokey red wine vin, focaccia crouton - 14

beef cheek quesadilla - korean bbq, braised dandelion greens, oaxacan cheese, tomatillo + sesame salsa - 14

ensenada-style ceviche - ahi tuna, carrot, cucumber, ginger, soy, sesame, blue corn - 16

butcher's board - charcuterie, artisanal cheeses, traditional accompaniments - 22 / 42

entrée

bucatini - charred corn, corn cream, oregano, calabrian chile - 18
(add shrimp or bay scallop - 8)

gemelli - toasted zucchini, green chile + almond pesto, parmigiano reggiano - 18 (add shrimp or bay scallop - 8)

spaghetti - marinated heirloom tomato, stracciatella - 18
(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, smashed yukons, crispy onion, texas toast - 20

ahi tuna - cilantro + coconut milk rice, pineapple salsa, citrus vinaigrette, pineapple hot sauce - 24

bone-in pork chop - pickled cherry agrodolce, charred cipollini, mascarpone polenta - 28

prime grade ribeye - pomegranate molasses + pasilla glaze, smoked sweet potato mash, pomegranate + fennel gremolata - 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.