

BRIDGE STREET SOCIAL

dessert

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

sticky toffee pudding - bourbon toffee, spiced pepitas, ancho + sour cream ice cream - 14

pistachio budino - meyer lemon shortbread, candied pistachio, white chocolate whip - 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)

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" - 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

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

chesnut bread - porcini mushroom, rosemary ricotta - 14

frico caldo - potato, onion, montasio, pickled shallot, basil pesto vinaigrette - 14

eggplant al forno - black currant, golden raisin, caper, pinenut, stracciatella - 14

burrata - butternut + balsamic puree, charred radicchio, pistachio - 14

roasted beets - whipped goat cheese, candied walnut, maple + cranberry agrodolce - 14

duck + mortadella meatballs - sweet + sour arrabbiata, pistachio pesto, parmigiano reggiano fonduta - 16

fritto misto - calamari, scallop, oyster, squash, broccolini, pickled fresno, charred lemon, sundried tomato aioli - 20

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

entrée

gemelli - wild mushroom, rapini, roasted garlic crema, parmigiano reggiano - 18 (add shrimp or bay scallop - 8)

risotto rosa - radicchio, pear, taleggio fonduta - 18 (add shrimp or bay scallop - 8)

ricotta gnudi - winter squash, spinach, thyme, rosemary, parmigiano reggiano brodo - 18

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

rigatoni alla zozzona - fennel sausage, guanciale, tomato, egg yolk, pecorino romano - 22

duck ragu - tomato, caper, oregano, black truffle, parmigiano reggiano, garganelli - 24

pork coppa steak - sage + hazelnut pesto, roasted turnip, soft mascarpone polenta, saba - 24

swordfish - cannellini bean, salsa verde, house potato chip - 24

filet mignon - beef tallow demi, bearnaise aioli, rosemary salt french fries - 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.