

BRIDGE STREET SOCIAL

dessert

torta caprese - flourless dark chocolate tort, miso + pecan praline ice cream - 12

sticky toffee pudding - sour cream + ancho ice cream, spiced pepita brittle - 12

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

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

sandeman'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

"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 - 12

roasted beets - date, marcona, smoked maple + espresso vinaigrette, arugula - 12

lamb kofta - butternut squash, harissa, marcona - 12

salad of the season - pear, valdeon blue, candied black walnut, pomegranate molasses vinaigrette - 12

burrata - sundried tomato, hazelnut pesto - 14

shrimp + mortadella toast - sesame, colatura di alici, calabrian chile + orange jam - 14

jumbo lump crab croquettes - nduja, saffron aioli - 14

hamachi crudo - eggplant caponata, agrodolce - 16

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

entrée

griddled white lasagna - kale, sweet potato, ricotta, rapini pesto, sundried tomato bechamel - 18

rigatoni carbonara - pepperoni, peppercorn, egg, pecorino romano - 18

crispy mushroom rice - black garlic, pickled + roasted + raw mushroom, pickled ginger, miso broth - 18 (add shrimp or bay scallop - 8)

wagyu double cheeseburger - "smash" style, american cheese, sweet onion, iceberg, special sauce, fries - 18

ventian duck ragu - soffritto, white wine, cinnamon, pappardelle - 20

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

grilled pork ribeye - cannellini, all'amatriciana, bitter greens - 24

swordfish puttanesca - pearled couscous, caperberry relish - 24

prime grade coulotte steak - black truffle demi, parmigiano-reggiano, crispy potato - 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.