

BRIDGE STREET SOCIAL

dessert

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

pumpkin budino - spiced apple + bourbon caramel, ginger snap cookie, whipped sour cream - 14

pear sottosopra - toasted almond, port caramel, ricotta gelato - 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

pizza roll - 'nduja, goat cheese, date, pink peppercorn honey, puff pastry - 10 each

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

salad of the season - granny smith, candied walnut, endive, spinach, pomegranate molasses vinaigrette - 14

burrata - speck, pear mostarda, arugula - 14

roasted beets - eggplant + pinenut purée, smoked maple vinaigrette - 14

sweet potato cornbread - balsamic butternut squash, leek, stracciatella - 14

arancini rosa - radicchio, thyme, taleggio fonduta - 14

tuna tartare - charred lemon aioli, fennel relish, crispy polenta - 16

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

entrée

paccheri - butternut squash, rapini, roasted garlic crema, parmigiano reggiano - 18 (add shrimp or bay scallop - 8)

garganelli - mushroom sugo, leek crema, parmigiano reggiano - 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

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

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

walleye - preserved lemon yogurt, roasted beets, smoked fennel - 24

prime coulotte steak - porcini spice rub, black truffle + mushroom conserva, parsnip purée - 42

^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.