



**A Gastropub “Something For Everyone”**  
*We Support Local, Natural, Sustainable, And Organic Practices Whenever Possible*

• **DINNER** •

**Starters**

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Bridge House New England Clam Chowder	5
Yesterday’s Soup	5
Bowl of Mussels – daily presentation	12
Classic Shrimp Cocktail	13
Crisp Jumbo Lump Crabcakes – old bay aioli	12
Shrimp ala Plancha – creamy polenta, garlic sherry sauté	13
Tiny Tuna Tacos – yellowfin tuna, sticky rice, edamame, yuzu ponzu	12
Duck Spring Roll – green onions, oranges and soy ginger caramel	10
Calamari “Two Ways” – fried & marinated	12
Crispy Pork Belly – fig marsala compote	9
Hand Made Cavatelli – butternut squash, sausage & sage	appetizer 11 / dinner 15
Grilled Bangers & Beans – merguez & duck sausage, cannellini beans, tomato, roasted garlic ragout, grilled crouton	9
Crispy Truffled Fries – basil chiffonade, grana padano cheese, roasted garlic aioli	10
Espresso BBQ Wings – blue cheese sauce	10
Bridge House Salad – mesclun greens, tomato, orange, honey ginger dressing, goat cheese crouton	7
Caesar Salad – add chicken...\$3...add salmon... \$5	9

**Big Salads & Sandwiches**

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Bridge House Burger – 8 oz. Angus beef (american, swiss, cheddar, gorgonzola)	12
Portobello Angus Burger – goat cheese, roasted peppers, arugula, fennel	14
Pepper Steak Sandwich – caramelized onions, Gorgonzola horse radish mayo	14
Cubano Panino – slow roasted pork, ham, sliced dill pickles, dijon, tomato & smoked Gouda	12
Caprese Panino – mozzarella, basil, garlic, tomato, balsamic reduction	10
Strip Steak Salad – feta, oranges, roasted peppers, tomatoes	16
Roast Salmon Salad – beet salad, whipped goat cheese, haricot vert, fennel, frisee and citrus	16
Roasted Chicken Salad – romaine, apples, walnuts, crumbled blue, raspberry vinaigrette	16

**Comfort Foods**

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Bridge House Meatloaf – whipped potatoes, broccoli, fontina, house gravy	18
Beef Short Ribs - roasted vegetables, parsnip puree, house demi glace	26
Knife & Fork St. Louis Ribs – dry rub BBQ, pit beans, apple-fennel slaw, northern cornbread	½ rack 18
Chicken Pot Pie – root vegetables, crisp puff pastry hat	16
Baked Mac-N-Cheese – béchamel sauce, Vermont cheddar, Monterey jack, apple wood smoked bacon, crispy breadcrumbs	16
Slow Cooked Pulled Pork Platter – pit beans, apple fennel slaw & northern cornbread	18

**Mains**

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Caramelized Atlantic Salmon – french green lentil “risotto”, baby arugula, roasted tomatoes	4
Idaho Trout – sage brown butter sauce, basmati rice, vegetable ratatouille	20
Day Boat Scallops Casino – sage mashed potatoes, yukon chip	24
Crispy Spinach Stuffed Chicken Breast – whipped potatoes, lemon butter emulsion	18
Roasted “Stadtler” Free Range Chicken Breast – rosemary spaetzle, red wine demi glace	20
Penne Pasta – grilled chicken, sun dried tomatoes, broccoli, pesto cream sauce	18
Double Cut Cider Braised Pork Chop – smoked bacon & sweet potato hash, wilted spinach	22

**Steaks**

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Steak Frites – 12oz new york striploin, hand cut fries, demi glace	26
Grilled Hangar Steak – goat cheese mashed potatoes, roasted garlic demi glace braised brussels sprouts	19

**Sides - \$5**

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Potato – mashed, roasted, french fried, smoked bacon & sweet potato hash	
Vegetables – spinach, broccoli, haricort vert (green beans), asparagus, ratatouille, braised brussels sprouts	
Buttermilk O Rings, Pit Beans, Creamy Polenta, Mac –N- Cheese (\$7 side only)	

**Gift Certificates Available**

*Ask About Customizing Your Party in Our Private Dining Room  
Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.*