



A Gastropub
“Something For Everyone”

• DINNER •

Bar Snacks/Appetizers

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- 4.5 Soup du Jour
 - 4.5 Bridge House Chowder
 - 12 Crisp Jumbo Lump Crab Cakes
 - 11 Handmade Cavatelli, Butternut Squash, Sausage & Sage
 - 10 Chipotle Glazed Chicken Wings, Blue Cheese Dip
 - 12.5 Chilled Shrimp Cocktail with Fresh Horseradish Cocktail Sauce
 - 12 Salt Baked Baby Beets, Marinated Goat Cheese, Oranges, Crunchy Hazelnuts
 - 12 Calamari “Two Ways”, Fried & Marinated with Olives, Tomatoes, Red Onion
 - 12 Duck Spring Rolls, green onions, oranges and soy ginger caramel
 - 12 Mini “Tacos” of Yellow Fin Tuna, Sticky Rice, Edamame, Yuzu Ponzu
 - 10 Crispy Truffled, Lemon & Parsley Scented Fries, Roasted Garlic Aioli

Savory and Greens

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- 17 Crumbled Veal, Fried Eggplant, Arugula, Fennel, Ricotta, Tomato & Pepper Salad
 - 16 Warm Chopped Chicken, Romaine, Roasted Peppers, Pine Nuts, Kalamata Olives, Feta & Citrus
 - 16 Roast Salmon, Beet Salad, Whipped Goat Cheese, Haricot Vert, Fennel, Frisee & Citrus
 - 9 Hearts of Romaine “BLT”, Buttermilk Ranch Dressing
 - 8.5 Classic Caesar Salad, Add Chicken... \$3 supp. or Salmon... \$5 supp.
 - 7.5 House Salad, Assorted Lettuces, Fennel, Beets, Tomatoes, Oranges, Honey Ginger Dressing

Between the Bread

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- 14 Pepper Crusted Steak Sandwich, Gorgonzola, Caramelized Onions, Horseradish Mayo
 - 12 Panini of Mozzarella, Roasted Peppers, Arugula, Tomatoes, Black Olives
 - 14 Ahi Tuna Sandwich, Fresh Guacamole, Shaved Red Onion, on an Herb Focaccia Bread
 - 12 “Bridge House” Black Angus Burger (with American, Swiss, Cheddar, or Gorgonzola), Buttermilk Onion Rings, BLT Slaw
 - 14 Portobello Angus Burger, Goat Cheese, Peppers, Arugula, Fennel

Something Different

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- 16 Chicken Pot Pie with Root Vegetables, and Crisp Puff Pastry
 - 18 Meat Loaf of Veal, Beef & Pork, Parmesan Whipped Potatoes, Broccoli, Melted Fontina Cheese
 - 22 Seared Diver Sea Scallops & Herb Scented Risotto
 - 24 St Louis Style BBQ Ribs, Citrus Dry Rub, Pit Beans, Apple & Fennel Slaw, Warm Corn Bread
 - 18 Slow Cooked Pulled Pork Platter, Pit Beans, Apple & Fennel Slaw, Warm Corn Bread
 - 26 Braised Short Ribs, Parsnip Purée, Roasted Vegetables, Wasabi Gremolata
 - 22 Parmesan Encrusted Atlantic Cod, Flat Leaf Spinach, Herb & Vegetable Nage
 - 16 Tagliatelle Carbonara , Crisp Smoked Bacon, Fresh Peas, Parmesan Cheese & Black Pepper
 - 23 Roasted Atlantic Salmon, Pea Risotto, Sweet Garlic Purée, Garnish of Crispy Carrots
 - 17 Crispy Spinach Stuffed Chicken Breast, Whipped Potatoes, Lemon Butter Emulsion
 - 24 Bacon Wrapped Pork Tenderloin, Potato Purée, Broccoli, Truffle Spiked Veal Jus
 - 26 Grilled New York Strip Steak, Asparagus, Herb Roasted New Potatoes, Demi-Glace

Sides \$4

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| Potato Puree | Buttermilk O-Rings | Braised Collard Greens |
| Haricot Vert | Risotto | Pit Beans |
| French Fries | Asparagus | |

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.



WINE LIST

Whites by the Glass

Pinot Grigio	\$6
Seaglass Sauvignon Blanc ~ California	\$7
Albarino, Martín Códax ~ Spain	\$9
Chardonnay, Trinchero ~ California	\$8
Chardonnay, Barefoot ~ California	\$6
Riesling, McWilliam's ~ Australia	\$7
Prosecco, Canella ~ Italy	187ml bottle \$10

Reds by the Glass

Pinot Noir ~ California	\$7
Malbec, Don Miguel Gascón ~ Argentina	\$8
Montepulciano, Quattro Mani ~ Abruzzi	\$7
Petite Syrah, Bogle ~ California	\$8
Cabernet, Barefoot ~ California	\$6
Cabernet, Louis M. Martini ~ Sonoma	\$8
Chianti, Toscolo ~ Tuscany	\$7
Merlot, Barefoot ~ California	\$6
Merlot, Red Rock ~ California	\$8

WINES BY THE BOTTLE

Whites

100	Pinot Grigio, Bollini ~ Trentino 2007	\$25
101	Pinot Grigio, Bortoluzzi ~ Friuli 2007	\$32
110	Sauvignon Blanc, Brancott "Reserve" ~ Marlborough 2007	\$30
111	Sauvignon Blanc, Whitehaven ~ Marlborough 2008	\$28
120	Pinot Grigio, Maso Canali ~ Trentino 2007	\$28
130	Chardonnay, J. Lohr "Riverstone" ~ Santa Barbara 2007	\$28
131	Chardonnay, Louis Jadot ~ Burgundy 2006	\$36
132	Chardonnay, La Crema Reserve ~ Russian River 2006	\$42
133	Chardonnay, Cakebread ~ Napa 2005	\$55
140	Riesling, Chateau Ste Michelle ~ Washington State 2006	\$24

Reds

200	Pinot Noir "La Cupola", Neirano ~ Monferrato, Piedmont 2005	\$24
201	Pinot Noir "Whole Cluster", Willamette ~ Oregon 2006	\$34
202	Pinot Noir, J. Lohr "Fogs Reach" ~ California 2007	\$42
210	Merlot, Napa Cellars ~ Napa 2005	\$36
212	Merlot, J. Lohr "Los Osos" ~ Paso Robles 2006	\$29
220	Malbec, Kaiken ~ Mendoza 2006	\$34
221	Malbec, Alamos "Selection" ~ Mendoza 2008	\$28
230	Tempranillo, Martín Códax ~ Rioja, Spain 2006	\$28
240	Shiraz, Angove's "Red Belly" ~ Australia 2007	\$26
241	Shiraz, Peter Lehman ~ Barossa Valley, Australia 2004	\$30
242	Shiraz, Wolf Blass "Gold Label" ~ Australia 2004	\$40
250	Cabernet, Red Knot ~ McLaren Vale, Australia 2006	\$28
251	Cabernet, Murphy Goode ~ Sonoma 2005	\$32
252	Cabernet, Beringer "Knights Valley" ~ California 2004	\$42
253	Cabernet "Chicken Ranch Reserve", Trinchero ~ Napa 2005	\$65
254	Cabernet "Reserve", Pascual Toso ~ Mendoza 2006	\$38
260	Zinfandel, Bogle "Old Vine" ~ California 2006	\$24
261	Zinfandel, Dry Creek Vineyard "Old Vines" ~ Sonoma 2004	\$42
262	Zinfandel "7 Deadly Zins", Michael David ~ Lodi 2005	\$36

Red Blends

300	Menage A Trois, Folie a Deux (Zinfandel, Merlot & Cabernet) ~ California 2007	\$26
310	Beaulieu Vineyard "Tapestry" ~ Napa 2004	\$70
320	Cadenzia, Yangarra Park (Grenache, Shiraz & Mourvedre) ~ Australia 2005	\$40
330	Barberian, Meeker Vineyard (Zinfandel, Syrah & Petite Syrah) ~ California	\$48
350	Terrabianca "Campaccio" Super Tusan ~ Tuscany 2005	\$65
360	Charles Krug "Generations" ~ Napa 2004 (a blend of Cabernet, Merlot, Petit Verdot, Cabernet Franc, and Syrah)	\$75