



• DINNER •

Starters

New England Style Seafood Chowder	<i>cup 6 ~ bowl 8</i>
Seasonal Daily Soup	<i>cup 6 ~ bowl 8</i>
BH Starter Salad ~ baby greens, shaved garden vegetables, honey ginger dressing, goat cheese crouton	7
Salt & Pepper Shrimp ~ Crop Organic vodka infused tomatoes, celery, colossal olives, Tabasco cocktail	13
Crisp Jumbo Lump Crab cakes ~ jicama slaw, "old bay aioli"	12
Won Ton Tuna Tacos ~ spicy yellowfin tuna, mirin spiced sushi rice, edamame, peanut ponzu	14
Fritto Misto ~ lightly fried calamari, shrimp, seasonal vegetables, cherry peppers, lemon aioli	14
Hot Artichoke & Spinach Dip ~ Crudit�, bread & crispy chips for dipping	12
Chips 'n Dip ~ crispy corn chips, hummus, artisan olive gremolata	8
Crispy Grilled Flatbread ~ daily presentation	11
Bowl of Mussels ~ garlic, leek & white wine broth, grilled toast points	12

Big Salads & Sandwiches *(sandwiches served with house cut fries, except Portobello Burger)*

BH Burger ~ caramelized onions, smoked gouda cheese sauce, smoked bacon, black pepper aioli	14
Burger Your Way ~ choice of: cheese .75 bacon 1.00 caramelized onions .75	11
Portobello Burger ~ certified Black Angus, goat cheese, roasted peppers, arugula, fennel	14
Porchetta Panini ~ "all day" pork, broccoli rabe, hot 'n sweet peppers, fontina	12
Kale Salad ~ roasted squash, pepitas, dried cranberries, confit garlic vinaigrette	12
Caesar Salad ~ romaine, garlic croutons, shaved cheese mix	9
Roast Beet Salad ~ whipped goat cheese, French beans, fennel, frisee, pistachio	9
BH Chopped Salad ~ seasonal vegetables & fruits, romaine, spinach, nuts, grains, lemon buttermilk dressing	12
Salad Additions ~ <i>marinated grilled chicken \$5 salmon \$7 grilled hanger steak \$8 crab cakes (2) \$8</i>	12

Bridge House Standards

BH Meatloaf ~ whipped Idaho potato, fontina, roasted broccoli, sweet onion gravy	18
Crunchy Stuffed Chicken ~ spinach, ricotta, whipped potatoes, creamy lemon herb sauce	18
Baked Mac-N-Cheese ~ creamy cheddar, smoky bacon lardons, buttered bread crumb topping	16
House Made Ricotta Gnocchi ~ sweet sausage, butternut squash, sage	<i>appetizer 12 ~ dinner 18</i>
BH Crispy Fish & Chips ~ beer battered cod, house cut fries, tartar sauce	18
BH Mixed Grill ~ shrimp, filet mignon, Andouille sausage, grilled asparagus, whipped potato, chipotle hoisin glaze	29
Orecchiette Pasta ~ cremini mushrooms, spring peas, brandy cream sauce	16

Ocean

Pan Roasted Salmon ~ cherry tomato, artichoke hearts, toasted bulgur quinoa salad	23
Seared Sea Scallops ~ cauliflower puree, asparagus, frizzled leeks, pomegranate molasses	28
Pan Seared Rainbow Trout ~ ratatouille, basmati rice, brown butter sage sauce	19
Fresh Maine lobster roll ~ Twin lobster rolls, clarified butter, house cut fries	23

Land

Steak Frites ~ hanger steak, truffle fries, petite green salad	19
Cowboy Steak ~ 18oz bone in rib eye, herbed potato croquettes, creamed spinach, horseradish butter	30
Leg O' Lamb Bolognese ~ pappardelle pasta, ricotta, fresh mint	20
Petite Filet ~ whipped Idaho potatoes, French green beans, roasted garlic jus, crispy shallots	20
Double Cut Berkshire Pork Chop ~ apple bourbon glaze, sweet potato hash	25

Sides

Potato ~ Whipped Idaho, House Cut French Fries, Truffled French Fries	6
Vegetables ~ Spinach, Broccoli, French Green Beans, Buttermilk Onion Strings	6
Mac n' Cheese w/ Bacon Lardons, Creamed Spinach, Herbed Potato Croquettes	8

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 food borne illness.