



## • LUNCH •

### Starters

<b>New England Style Seafood Chowder</b>	<i>cup 6 ~ bowl 8</i>
<b>Seasonal Daily Soup</b>	<i>cup 6 ~ bowl 8</i>
<b>Bowl of Mussels</b> ~ garlic, leek & white wine broth, grilled toast points	11
<b>Crisp Jumbo Lump Crab cakes</b> ~ jicama slaw, "old bay aioli"	12
<b>Won Ton Tuna Tacos</b> ~ spicy yellowfin tuna, mirin spiced sushi rice, edamame, peanut ponzu	14
<b>Chips 'n Dip</b> ~ crispy corn chips, hummus, artisan olive gremolata	8

### Salads

<b>BH Green Salad</b> ~ baby greens, shaved garden vegetables, honey ginger dressing, goat cheese crouton	7
<b>Caesar Salad</b> ~ romaine, garlic croutons, shaved cheese mix	9
<b>Kale Salad</b> ~ roasted squash, pepitas, dried cranberries, confit garlic vinaigrette	11
<b>Roast Beet Salad</b> ~ whipped goat cheese, French beans, fennel, frisee, pistachio	9
<b>BH Chopped Salad</b> ~ seasonal vegetables & fruits, romaine, spinach, nuts, grains, lemon buttermilk dressing	11
<b>Salad Additions</b> ~ <i>marinated grilled chicken \$5 salmon \$7 grilled hanger steak \$8 crab cakes (2) \$8</i>	12

### Sandwiches (sandwiches served with house cut fries, except Portobello Burger)

<b>BH Burger</b> ~ caramelized onion, smoked gouda cheese sauce, smoked bacon, black pepper aioli	14
<b>Burger Your Way</b> ~ choice of: cheese .75 bacon 1.00 caramelized onions .75	11
<b>Portobello Burger</b> ~ certified Black Angus, goat cheese, roasted peppers, arugula, fennel	14
<b>BH Meat Loaf Sandwich</b> ~ melted cheddar, smoked bacon, tomato, spicy rémoulade	10
<b>Grilled Chicken Sandwich</b> ~ chipotle ranch, bacon, cheddar, lettuce, tomato	10
<b>BH Porchetta Panini</b> ~ "all day" pork, broccoli rabe, hot n' sweet peppers, fontina	10
<b>Caprese Panini</b> ~ mozzarella, basil, garlic, tomato, balsamic reduction	10
<b>Smoked Turkey Club</b> ~ lettuce, tomato, mayonnaise, american cheese	10
<b>BLT Sandwich</b> ~ applewood bacon, lettuce, tomato, white bread	10
<b>Crispy Grilled Flatbread</b> ~ daily presentation	11
<b>Fresh Maine lobster roll</b> ~ Twin lobster rolls, clarified butter, house cut fries	23

### Bridge House Standards

<b>Baked Mac-N-Cheese</b> ~ creamy cheddar, smoky bacon lardons, buttered bread crumb topping	14
<b>House Made Ricotta Gnocchi</b> ~ sweet sausage, butternut squash, sage	14
<b>Paillard of Chicken Milanese</b> ~ arugula salad, oven dried tomatoes, shaved pecorino, shallot vinaigrette	14
<b>Crunchy Stuffed Chicken</b> ~ spinach, ricotta, whipped potatoes, creamy lemon herb sauce	14
<b>Steak Frites</b> ~ hanger steak, truffle fries, petite green salad	14
<b>BH Crispy Fish &amp; Chips</b> ~ beer battered cod, house cut fries, tartar	14
<b>Orecchiette Pasta</b> ~ cremini mushrooms, spring peas, brandy cream sauce	14

### Sides

<b>Potato</b> ~ Whipped Idaho, House Cut French Fries, Truffled French Fries	6
<b>Vegetables</b> ~ ½ Green Salad, ½ Caesar Salad, Spinach, Broccoli, French Green Beans	5

**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.*