

## PORTERS NECK MENU



*While our menu is globally inspired, we're proud to source fresh, local ingredients whenever possible — partnering with regional farmers, fishermen, and artisans to bring you the highest quality seasonal flavors.*



## BRIDGEWATER'S SEASONAL SUMMER CHARCUTERIE BOARD

Thinly sliced prosciutto, bresaola, creamy burrata, brie, lemon dill goat cheese, fig spread, fresh grapes, chunks of melon, whole grain mustard, honey, caperberries, specialty olives, Marcona almonds, & grilled ciabatta bread from Tribeca Bakery!

This charcuterie board gives you a real taste summer! Choose: Small Plate Board for two **25** **OR** The Sharing Board for four **38**

*Tribeca Bread Board add on+9 Gluten free sliced flatbread add on GF+9 Gluten Free substitution GF+6*

## SMALL PLATES & SHAREABLES

**LOCAL NORTH CAROLINA TUNA TARTARE** avocado, scallion, sweet soy, yuzu, wontons or grilled Tribeca bread **20**

**NORTH CAROLINA BURRATA** strawberries, shaved fennel, mint, basil, IPA vinegar, truffle honey, pistachio & grilled Tribeca bread **17**

**NORTH CAROLINA SMOKED TROUT DIP** seasonal marmalade, grilled Tribeca bread **16**

**CRAB CAKE APPETIZER** one or two house-made Maryland style crab cake served sweet corn puree, drizzled with remoulade **20/32**

**NONNA'S MEATBALLS** with marinara sauce, ricotta, parmesan cheese & grilled Tribeca Bakery bread **16**

**CRISPY BRUSSELS SPROUTS** GF blue cheese, blackberry gastrique, pistachio **15**

**SHRIMP COCKTAIL** GF five colossal black tiger shrimp with house-made cocktail sauce **US 19**

**WARM BRIE, SUMMER PEACHES & PECANS** with honey in a cast iron skillet with slices of grilled Tribeca bread **23**

**GOAT CHEESE, FIG, FLATBREAD** caramelized onions, goat cheese, fig, prosciutto, arugula, balsamic **17**

**WILD MUSHROOM FLATBREAD** house-made, local mushrooms, truffled goat cheese, arugula, hot honey **17**

## SALADS

*Our salads are made with the freshest ingredients*

**ADD A PROTEIN TO YOUR SALAD**

Sliced beef tenderloin\*+**15** Grouper+**14**

Maryland style crab cake+**16** Chicken Breast+**9** Shrimp+**13**



**BRIDGEWATER SALAD** GF crisp lettuce, arugula, cucumbers, heirloom tomatoes, carrots, red onions, Kalamata olives, caperberry, and our special white balsamic dressing on the side **15**

**LOCAL WATERMELON CUCUMBER SALAD** GF cucumbers, red onion, feta, basil, mint, IPA vinegar **17**

**GEM CAESAR SALAD** baby gem romaine, house-made dressing with brown butter breadcrumbs, topped with shaved Parmesan cheese **15**



\*These items may be served raw or undercooked \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform the server of any food allergies, aversions etc. We do our best to accommodate. Our kitchen contains eggs, nuts, shellfish, dairy etc. GF Gluten Free July 15, 2025



## BRIDGEWATER WINES + DINES ENTR ES AVAILABLE AFTER 4 PM

Each entree comes with two seasonal accompaniments | Steaks come with a choice of house-made sauces  
*Excludes Pasta Entrees*

**NIMAN RANCH™ BEEF TENDERLOIN\*Ⓜ8oz~46**

**NIMAN RANCH™ NY STRIP\*Ⓜ12oz~52**

### HOUSE-MADE SAUCES

Demi-glaze | Chimichurri | Creamy Horseradish

### SEASONAL ACCOMPANIMENTS

Crispy Potatoes **9** | Local Wild Mushrooms **9/16** | Crispy Brussels Sprouts **9** | Seasonal Vegetables **9**  
Blistered Snap Peas **9** | Pommes Aligote' **9** | Bridgewater's Mac & Cheese **9/14**

**CHICKEN MARSALA** Joyce Farms bone in chicken breast with local mushrooms **27**

**NORTH CAROLINA PORK CHOP** bourbon braised peaches, mustard jus **34**

**LOCAL GROUPEL Ⓜ** sumac, citrus beurre blanc **42**

**CLASSIC BURGER** Copper Sharp American cheese, shaved red onion, house pickles, secret sauce on a brioche bun **20**

### PASTA ENTR ES

**BRAISED LAMB PAPPARDELLE** jus, whipped ricotta, mint over pappardelle pasta **34**

**BUCATINI WITH NONNA'S MEATBALLS** house marinara sauce, ricotta cheese, shredded parmesan, basil & Tribeca bread **26**

**LOCAL SEASONAL VEGETABLE PAPPARDELLE** basil, brown butter breadcrumbs topped with shaved parmesan **25**

Substitute Gluten free pastaⓂ+3

### DON'T FORGET THE KIDDOS!

**KIDCUTERIE BOARD** Everything kids LOVE!! Chicken tenders, pretzel bites, queso, carrot & celery sticks with ranch dip, applesauce, soda flight & ice cream in a souvenir baseball cap to take home! It's a fun experience! **21**



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Not so guilty pleasures,  
**FOR THE FINISH!**

*Save some room!*

**CR ME BRULÉ'** house-made crème brûlée **10.5**

**WARM SKILLET COOKIE** topped with vanilla ice cream **14.5**

**SEASONAL LAVA CAKE** with whipped cream **10.5**

**AFFOGATO** espresso over ice cream **10.5**

**NY STYLE CHEESECAKE** with raspberry drizzle **10.5**

*Don't forget to take some wine home for later!*

**ASK ABOUT OUR MONTHLY WINE CLUB &  
OUR WEEKLY WINE TASTING EXPERIENCES!  
"EXPLORE THE WORLD ONE WINE AT A TIME"<sup>TM</sup> WITH US!**

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**WE CREATE CUSTOM GIFT BASKETS!**

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**LET US CREATE THE PERFECT EVENT FOR YOU!  
ASK ABOUT OUR PRIVATE WINE TASTINGS, FULLY CATERED EVENTS,  
&  
CORPORATE LUNCHES, YOUR PLACE OR OURS!  
WE EVEN OFFER MOBILE BAR SERVICES!**



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