



While our menu is globally inspired, we're proud to source fresh, local ingredients whenever possible by partnering with regional farmers, fishermen, and artisans to bring you the highest quality seasonal flavors. We source quality, responsibly raised meats from premium independent family farms —partners trusted by Michelin-starred chefs around the world. Bridgewater is a scratch kitchen, all sauces, kettle chips, etc. are made in house.

THE BRIDGEWATER BOARD

A curated selection of chef's global meats and cheeses, paired with fig spread, caperberries, specialty olives, Marcona almonds, & grilled Tribeca Bakery ciabatta! Choose: Small Board for two **25.75** OR the Sharing Board for four **38.75**

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

SMALL PLATES & SHAREABLES

CHEF'S SOUP OF THE MOMENT a rotating selection of seasonal soups **MP**

BRIDGEWATER'S TUNA TOWER ginger-soy, rice, avocado, cucumbers, carrots, cucumber wasabi, tuxedo sesame seeds, & house-made wonton chips *Hawaii* **20.75**

LOCAL BURRATA silky & creamy burrata with basil & EVOO, heirloom tomatoes & grilled Tribeca bread **14.75**

BAVARIAN PRETZEL NUGGETS a dozen nuggets, whole grain mustard & warm creamy queso *Germany* **14.75**

BAKED CRAB DIP sweet crab meat with cream cheese & spices topped with parmesan cheese served with house-made kettle chips **23.75**

MARYLAND STYLE CRAB CAKE one or two house-made crab cakes, sweet corn puree, drizzled with remoulade *MD* **20/32**

NONNA'S MEATBALLS house-made marinara sauce, ricotta, parmesan cheese & grilled Tribeca Bakery bread *Italy* **16.75**

CRISPY BRUSSELS SPROUTS^{GF} prosciutto with a light cream sauce *US* **15.75**

COLOSSAL BLACK TIGER SHRIMP COCKTAIL^{GF} four shrimp with house-made cocktail sauce *US* **19.75**

SEASONAL WARM BRIE butternut squash, pecans, honey, & grilled Tribeca bread *France* **23.75**

GOAT CHEESE, FIG, FLATBREAD house-made flatbread, caramelized onions, goat cheese, fig, prosciutto, arugula, balsamic *Italy* **17.75**

MARGHERITA FLATBREAD house-made flatbread, EVOO, delicate fresh burrata, sliced tomatoes & fresh basil *Italy* **17.75**

BRIDGEWATER'S AWARD-WINNING NACHOS^{GF} corn chips, Carolina pork, queso, sour cream, guac, & house-made pico de gallo **20.75**



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** | Colossal Black Tiger Shrimp+**17**



BRIDGEWATER SALAD^{GF} crisp lettuce, arugula, cucumbers, heirloom tomatoes, carrots, red onions, Kalamata olives, caperberry, and Bridgewater's famous white balsamic dressing on the side **15.75**

BEET & GOAT CHEESE SALAD^{GF} arugula, roasted beets, goat cheese, lemon balsamic vinaigrette *PACNW* **17.75**

GEM CAESAR SALAD baby gem romaine, house-made dressing with brown butter breadcrumbs, topped with shaved Parmesan cheese & white anchovies *Mexico* **14.75**



*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 October 15, 2025



HANDHELDS

CHOOSE house-made kettle chips^{GF} **OR** Bridgewater Wines + Dines
petite salad^{GF}

Sub Gluten free roll ^{GF}+3

BIG DIPPER sliced prime rib on a sub roll with Swiss cheese, caramelized onions, creamy horseradish sauce & au jus CA **19.75**
BRIDGEWATER CHICKEN seared chicken on ciabatta with melted brie cheese, fig spread, caramelized onions, herbed aioli US **18.75**
CLASSIC STEAK BURGER* Cooper Sharp American cheese, shaved red onion, house pickles, secret sauce, brioche bun TX **20.75**
MARYLAND CRAB CAKE house-made, golden brown crab cake, lettuce, tomatoes, remoulade, brioche bun MD **23.75**
NONNA'S HERO Nonna's famous meatballs on a hero roll with marinara, topped with melted mozzarella & provolone Italy **18.75**

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*^{GF}8oz US **52.75**

NIMAN RANCH™ RIBEYE*^{GF}10oz US **49.75**

Horseradish

HOUSE-MADE SAUCES

Demi-glaze | Chimichurri | Creamy

CHICKEN PICCATA tender Joyce Farms boneless chicken breast in a vibrant lemon-caper butter sauce US **27.75**

NORTH CAROLINA PORK CHOP hearty, bone-in North Carolina pork chop with bourbon-braised cherries, mustard jus NC **34.75**

LOCAL LINE CAUGHT GROUPER ^{GF} with wilted bok choy, citrus beurre blanc US **42.75**

SEASONAL ACCOMPANIMENTS

Rustic Garlic Mashed Potatoes **9** | House-made Kettle Chips **9/16** | Crispy Brussels Sprouts **9**

Seasonal Vegetables **9** | Bridgewater's Mac & Cheese **9/14**

PASTA ENTR ES

CACIO E PEPE iconic classic Roman pasta dish: bucatini tossed with Pecorino Romano and freshly cracked black pepper Italy **24.75**

BUCATINI WITH NONNA'S MEATBALLS marinara sauce, ricotta cheese, shredded parmesan, basil & Tribeca bread Italy **25.75**

LOCAL SEASONAL VEGETABLE PAPPARDELLE fresh artisan pasta, lemon basil oil, brown butter breadcrumbs & parmesan Italy **25.75**

Substitute Gluten free pasta^{GF}+3

ADD A PROTEIN TO YOUR PASTA

Sliced beef tenderloin*+**15** | Grouper+**14** | Maryland style crab cake+**16**

Chicken Breast+**9** | Colossal Black Tiger Shrimp+**17**

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! US **21.75**



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Save some room!
**NOT SO GUILTY PLEASURES,
FOR THE FINISH!**

CR ME BRULÉ house-made crème brûlée **10.75**

WARM SKILLET COOKIE topped with vanilla bean gelato **15.75**

DECADENT WARM CHOCOLATE LAVA CAKE with vanilla bean gelato whipped cream **12.75**

AFFOGATO espresso over vanilla bean gelato **11.75**

NY STYLE CHEESECAKE with raspberry drizzle **11.75**

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"™ WITH US!**

WE CREATE CUSTOM GIFT BASKETS!

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



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