

THE BRIDGEWATER BOARD

FOR TWO 29.75 OR THE SHARING BOARD FOR FOUR 49.75
A curated selection of chef's global premium meats and cheeses with fig spread, caperberries, specialty olives, arcona almonds, & Tribeca ciabatta bread

Tribeca Ciabatta Bread Board with olive oil add-on +9
Gluten free sliced flatbread add-on +9
Gluten free substitution +6

SMALL PLATES & SHAREABLES

- CHEF'S SOUP OF THE MOMENT MP**
rotating house-made soups MP
- BRIDGEWATER'S AHI TUNA TOWER* 20.75**
ginger-soy, rice, avocado, cucumbers, carrots, cucumber wasabi, tuxedo sesame seeds, & house-made wonton chips
- LOCAL BURRATA 14.75**
silky & creamy burrata with basil & EVOO, heirloom tomatoes & Tribeca bread
- BAVARIAN PRETZEL NUGGETS 14.75**
a dozen nuggets, whole grain mustard & warm queso
- BAKED CRAB DIP 23.75**
sweet crab meat with cream cheese & spices topped with parmesan cheese served with house-made kettle chips
- MARYLAND STYLE CRAB CAKE 20.75**
one house-made crab cakes, sweet corn porridge drizzled with remoulade
- NONNA'S MEATBALLS 16.75**
house-made meatballs & marinara sauce, chilled ricotta, parmesan cheese & Tribeca ciabatta
- BRUSSELS SPROUTS BELGIUM 15.75**
with crispy prosciutto & balsamic glaze
- COLOSSAL BLACK TIGER SHRIMP COCKTAIL 19.75**
with house-made cocktail sauce
- SEASONAL WARM BRIE MP**
- GOAT CHEESE FIG FLATBREAD 17.75**
house-made flatbread, caramelized onions, goat cheese, fig, prosciutto, arugula, balsamic glaze
- MARGHERITA FLATBREAD 17.75**
house-made flatbread, EVOO, delicate fresh local burrata, sliced tomatoes, fresh basil, & lemon basil oil
- BRIDGEWATER'S AWARD-WINNING NACHOS 20.75**
corn chips, Carolina pork, queso, sour cream, guac, & house-made pico de gallo

**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.



SALADS

- BRIDGEWATER SALAD 15.75**
crisp lettuce, arugula, cucumbers, heirloom tomatoes, carrots, red onions, Kalamata olives, caperberries, with Bridgewater's famous white balsamic dressing on the side
- BEET & GOAT CHEESE SALAD 17.75**
arugula, roasted beets, goat cheese, drizzled with house-made lemon vinaigrette
- TUSCAN PANZANELLA WITH LOCAL CREAMY BURRATA 18.75**
heirloom tomatoes, toasted rustic bread, crisp cucumber, red onion, fresh basil, fresh parsley, and a special salad dressing
- BABY GEM CAESAR SALAD 14.75**
crisp head of baby gem romaine with house-made dressing, brown-butter beadcumbs, shaved Parmesan, & delicate white anchovies

Protein Add-on options for Salad & Pasta Dishes
Beef Tenderloin*+15 | Pan Seared Line Caught Fish +14
Maryland Style Crab Cake+16 | Chicken Breast+9
Colossal Black Tiger Shrimp+17

HANDHELDS

Choose house-made kettle chips OR petite salad
Sub Gluten free roll +3

- BIG DIPPER 19.75**
sliced prime rib on a Tribeca baguette with Swiss cheese, caramelized onions, creamy horseradish sauce & au jus
- BRIDGEWATER' CHICKEN SANDWICH 19.75**
seared chicken on Tribeca ciabatta with melted brie cheese, fig spread, caramelized onions, herbed aioli
- CLASSIC STEAK BURGER* 20.75**
American cheese, shaved red onion, arugula, house pickles, secret sauce, on a brioche bun
- MARYLAND STYLE CRAB CAKE 23.75 THE BEST AROUND!**
house-made, golden brown crab cake, lettuce, tomatoes, remoulade, brioche bun
- NONNA'S HERO 19.75**
Nonna's house-made famous meatballs on a Tribeca baguette with marinara, topped with melted mozzarella & provolone

DON'T FORGET THE KIDDOS!

KIDCUTERIE BOARD 21.75
Everything kids LOVE!! Chicken tenders, pretzel bites, queso, carrot & celery sticks with ranch dip, applesauce, soda flight & complete the fun experience with ice cream in a souvenir baseball cap to take home!

ENTRÉES

Each entree comes with two seasonal accompaniments
Steaks come with a choice of house-made sauces

HOUSE-MADE STEAK SAUCES

Demi-glace | Chimichurri | Creamy Horseradish

- GRASS FED BEEF TENDERLOIN* 8OZ 52.75**
- GRASS FED RIBEYE* 12OZ 59.75**
- BISTRO PETITE STEAK* 10 OZ 49.75**
- BRAISED BONELESS SHORTRIBS 29.75**
with a red wine demi
- PORK TENDERLOIN 8 OZ. 29.75**
with bourbon-braised cherries & mustard jus
- CHICKEN PICCATA 27.75**
boneless chicken breast in a lemon-caper butter sauce
- LINE CAUGHT FISH MP**
ask your server for today's chef's featured fish
- SEASONAL ACCOMPANIMENTS**
Rustic Garlic Mashed Potatoes 5
House-made Kettle Chips 5/8 | Crispy Brussels Sprouts 9
Seasonal Vegetables 9 | Bridgewater's Mac & Cheese 9

PASTA ENTREES

- CREAMY TUSCAN PASTA 24.75**
sundried tomatoes, spinach, cream & parmesan over bucatini, & Tribeca ciabatta
- BUCATINI WITH NONNA'S MEATBALLS 26.75**
marinara sauce, chilled ricotta cheese, shredded parmesan, basil, & Tribeca ciabatta
- PUTTANESCA PAPPARDELLE 25.75**
fresh artisan pasta, tomatoes, olives, capers, anchovies, garlic & peperoncino, & Tribeca ciabatta

Substitute gluten free pasta +3

HOUSE-MADE DESSERTS

So delicious, you want to save some room!

- ZABAGLIONE 12.75**
house-made Zabaglione over mixed berries
- CARROT CAKE 12.75**
house-made with cream cheese frosting
- CHOCOLATE LAVA CAKE 12.75**
house-made with vanilla bean gelato whipped cream
- AFFOGATO 11.75**
espresso over vanilla bean gelato
- NY STYLE CHEESECAKE 11.75**
with raspberry drizzle
- WARM SKILLET COOKIE 15.75**
topped with vanilla bean gelato