

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 breadcrumbs, 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* 8 OZ 52.75

GRASS FED RIBEYE* 12 OZ 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