



Bridgewater Wines Famous Charcuterie Boards

Create your own! To start-Choose a minimum of 3 Items

Each charcuterie board is accompanied with fig spread, dried fruit & nuts, honey, caperberries, cornichons, specialty olives, & crusty bread from **TriBeCa Bakery**

CURED MEATS

Prosciutto aged 7-18 months, sweet & salty, the classic everyone loves!~Italy~9

Sopressata a hint of pepper that's spicy but not overpowering~Italy~9

Bresaola lean cured loin of beef, with herbs & spices from the Valtellina region, aged for 3 months~Italy~10.5

Duck Salami 100% hand-crafted Duck, French-style, rich in flavor, dry cured & fermented, aged for 2 months~Angel's Salumi~10.5

Bourbon Bacon Pork Salami hand-crafted, smoky bacon & Kentucky bourbon **Doug's Pick!**~New England Charcuterie~10.5

Iberico Salchichon special acorn fed, top loin of pork crafted into an aged salami with smoky paprika flavor that just melts~Spain~13.5

Vesuvio Salami flavored with cayenne pepper, accented provolone cheese. A flavorful salami~Italy~10.5

Hot Capicola nice, lean, cooked pork marinated in brine with paprika & spices~Italy~9

Chorizo hand-crafted dried Spanish style salami with smoky paprika~New England Charcuterie~10

N'Duja delicious, spreadable pork salami with peppers, a tad spicy & a must try!~Italy~11.5

Venison Salami NZ Venison & Berkshire pork, seasoned with red wine, juniper berries, & black peppercorn~Angel's Salumi~10.5

CHEESES

Montgomery's Cheddar one of the remaining 100% traditional cheddars, cow's milk, rich nutty flavors~Somerset, England~10.5

Hornbacher bold & hard cheese made with rich cow's milk like a buttered baked potato~Bern, Switzerland~10.5

Provolone Cheese traditional hard provolone from Italy, aged, smoothly velvety on the tongue~Italy~10.5

Manchego Cheese rich, mild fruity, nutty, sweet, tangy & semi soft~Spain~8.5

Smoked Gouda smoked gouda that's naturally mellow with a mild sweetness~Wisconsin~8.5

Asiago sweet & nutty flavors~Wisconsin~8.5

Mitibleu Blue Cheese sheep milk from the mountains of La Mancha, for an exceptionally rich & aromatic blue cheese, Spain~10.5

Burrata think mozzarella with a creamy buttery, soft oozing cheese on the inside, drizzled with fine olive oil **Courtney's Pick!**~Italy~12.5

Brie a classic soft-ripened cheese with a snow-white edible rind, with a subtle rich, buttery & creamy flavor~France~12.5

~Local Hand-Crafted North Carolina Cheeses, fresh from the farm!

Snow Camp Goat Lady Dairy, camembert style cow & goat blend, flavors butter & fresh cream, **Susan's Pick!**~Climax, NC~12.5

Rocket's Robiola cow's milk, toasted almond, butter mushroom, veggie ash dusting, soft paste~Cedar Grove, NC~11.5

Cottonbell "Cows Wear Bells" delicate rind & creamy center, elegant sister to Rockets Robiola, **Team Pick!**~Cedar Grove, NC~11.5

*Extra TriBeCa bread \$4

*Gluten free sliced baguette option sub in place of TriBeCa Bread \$4 additional

*Gluten free sliced baguette add on \$8

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Updated 10/27/2021





Bridgewater Wines Small & Not So Small Plates

- Ahi Tuna**** seared Ahi Tuna drizzled with cucumber wasabi sauce topped with thinly sliced onions, sesame seeds, wasabi & soy sauce on side~ 12
- Baked Brie** warm brie, ask your server for today's selections, served in a skillet with thin toasted TriBeCa batard slices~ 13
- Burrata** soft cheese on the inside, drizzled with fine Arbequina olive oil, with thin toasted TriBeCa batard slices & basil pesto~ 10
- Caprese** fresh sliced tomatoes & mozzarella topped with basil pesto & Arbequina olive oil~ 10
- Chicken Empanada** with warm queso, salsa & sour cream~9
- Lobster Bisque Bread Bowl**~creamy lobster bisque with petite langostinos served in a bread bowl~ 11
- Maryland Style Crab Cake** you won't be disappointed! Chunks of crab meat with Remoulade~ 11
- Meatballs** not so tiny meatballs with house-made marinara sauce, a dallop of chilled ricotta, shaved parmesan, & fresh basil~ 11.5
- House-Made Hummus** whipped chickpeas, tahini, roasted garlic, Arbequina olive oil, toasted baguette & cucumber medallions~ 10
~OR **Hummus with the Works!** choose to dress the hummus up with kalamata olives, tomatoes, cucumbers, red onion & feta cheese~ 16
- Pierogies** a dozen petite potato & cheese pierogies sauteed in butter & onions~ 13.5
- Pulled Pork Nachos** a skillet of nachos, topped with warm pulled pork, warm queso, sour cream, guacamole, & Pico de Gallo~ 14
- Roasted Brussel Sprouts** with olive oil and balsamic glaze, simple & delicious!~8
- Seafood Au Gratin** extra jumbo shrimp, chunks of lobster meat baked in a creamy au gratin sauce & sliced batard~22.5
- Shrimp Cocktail** extra-large jumbo shrimp served in a stemless martini glass with Bridgewater Wines + Dines house-made cocktail sauce~ 12
- Sliced Roasted Sirloin Steak** with chimichurri sauce~ 12
- Warm Bavarian Pretzel Bites** with warm queso & whole grain mustard~8.5

Entrée Salads

We start with the freshest ingredients, a mix of petite whole leaves, then add thin sliced cucumbers, tomatoes, red onion, Kalamata olives, served with Bridgewater Wines + Dines special house-made secret white balsamic dressing on the side-*unless otherwise noted*

Choose a salad topper:

- Grilled Extra Jumbo Shrimp** with Old Bay seasoning~ 16
- Maryland Crab Cake** with remoulade~ 16
- Sliced Seared Tuna**** with cucumber wasabi dressing~ 15
- Bridgewater Chicken** perfectly seasoned, tender pulled roasted chicken~ 14.5
- Caprese** fresh sliced tomatoes, mozzarella with basil pesto & Arbequina olive oil~ 14.5
- Greek** seasoned pulled roasted chicken, feta cheese, dolmas & Bridgewater's special Greek dressing~ 16.5
- Black & Blue** sliced roasted sirloin steak & crumbled blue cheese~ 16.5

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Flatbreads

- Artichoke, Ricotta & Roasted Pulled Chicken** with tomato, Kalamata olive, oregano & parmesan cheese ~ 18.5
- Fuggazetta aka Argentinian Pizza** a blend of mozzarella, provolone, parmesan, onions, oregano & drizzled with olive oil **Susan's Pick!** ~ 18.5
- Goat Cheese, Fig, Prosciutto** with drizzled balsamic glaze ~ 18.5
- Margherita** with fresh mozzarella, tomato, garlic & ribbons of fresh basil ~ 18.5
- Maryland Crab Cake** deconstructed with ricotta, mozzarella, capers, red onions, Old Bay drizzled with Remoulade ~ 19.5
- Reuben** Swiss cheese, mozzarella cheese, corned beef, sauerkraut, finished with a special sauce, & sprinkled with caraway seeds ~ 19.5
- The Millrock from Windham, NY** dill sauce, sliced smoked salmon, capers & red onions on a nice warm flatbread ~ 19.5

*Gluten free flatbread sub option \$3 additional

Sandwiches

All sandwiches are served on a fresh toasted ciabatta roll.

Choose gourmet sea salt kettle chips **OR** a Bridgewater Wines + Dines house side salad.

- Maryland Crab Cake** warm Maryland crab cake with Remoulade, lettuce & tomato ~ 15.5
- Bridgewater Chicken** warm roasted seasoned pulled chicken with melted brie cheese, fig spread, a hint of thyme & yellow onion ~ 14
- Big Dipper** Roast beef with melted Swiss cheese, house-made creamy horseradish sauce & au jus on the side for dipping! ~ 14.5
- Caprese** fresh sliced tomatoes, mozzarella topped with basil pesto & Arbequina olive oil ~ 14.5
- Mediterranean** house-made hummus with thinly sliced cucumbers, tomatoes & Greek dressing ~ 13

*Gluten free ciabatta roll sub option \$3 additional

Desserts

- Warm chocolate chunk skillet cookie** topped with vanilla ice cream & drizzled with chocolate & caramel syrup ~ 12
- Refreshing Fruit Sorbet** served in a fruit shell, choose from mango, coconut, berry, or pomegranate ~ 8
- Chocolate Fondue** warm fondue with dippers, enough for 2-4 people to enjoy! ~ 24.50

Don't Forget the Kiddos!

Kidcutterie a fun charcuterie board made just for kids!

Chicken nuggets, pretzel nuggets, French fries, warm queso, whole grain mustard and ice cream for the finish! ~ 13.50

Ask us about our catering & event planning!

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