




The
BRIDGEWATER
MODERN GRILL


BRUNCH

Small Plates

LOCAL SOURDOUGH
ash butter, sea salt 8.5 

BRÛLÉED BRIE
hot honey, petite greens, baguette crostini 15.5 




ARTICHOKE DIP
grana padano, aged swiss, spinach, oak-fired flatbread 15.5 

CRAB CAKE
celery root remoulade, petite greens 17 




PORK BELLY
oak-fired, soy ginger glaze, cilantro 16  



Soup and Salads

SOUP DU JOUR

GODDESS
gem lettuce, tomato, cucumber, toasted walnuts, red onion, grana padano, green goddess dressing 14   

CAESAR
browned butter croutons, grana padano, romaine 14

GREEK
petite greens, feta, kalamata olives, tomato, cucumber, onion, dill, lemon shallot dressing 14   



 **ADD A PROTEIN** | grilled chicken 8 | hanger steak* 12 | crab cake 13 | scallops (2 ea)* 12
* 

Brunch

CRAB CAKE BENEDICT
béarnaise sauce, english muffin, poached local eggs, petite greens 20*

SPICY CHICKEN & WAFFLE
buttermilk brined chicken, hot honey, barrel aged maple syrup, vanilla honey butter 18

BRIDGEWATER BREAKFAST
two eggs softly scrambled with fontina and chives, bacon, crispy fingerlings, sourdough toast 17*

AVOCDADO TOAST
local sourdough, oak-fired mushrooms, goat cheese, poached local egg, everything bagel spice 16*  

STEAK FRITES
oak-fired, bearnaise sauce, roasted garlic aioli 19*

BABY BACK RIBS
oak-fired, mop sauce, frites 30

MARKET FISH
oak-fired, seasonal accoutrements MKT* 

Sandwiches  

choice of greens or frites

LOBSTER ROLL
browned butter aioli, chive 32 

THE BRIDGEWATER BURGER
wagyu, coal-roasted shallots, gruyere, roasted garlic aioli 19.5*

PASTRAMI TURKEY
apple, brie, red pepper aioli, arugula, focaccia 16




CRISPY CHICKEN
pimento cheese, pickles, butter lettuce, brioche 17

YELLOWFIN TUNA
oak-fired, wasabi marinated cucumber, red onion, petite greens, brioche 17*

Entrees

Sides

OAK-FIRED ASPARAGUS
black garlic miso, hazelnut crumble 10  

SMASHED CRISPY FINGERLINGS
ash salt, chives, roasted garlic aioli 10   

SMOKED MAPLE BACON
barrel aged maple 9 

 **Gluten Friendly**  **Vegetarian**  **Dairy Free**  **May Contain Nuts or Seeds**

20% gratuity will be added to all parties of 8 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

 **BENSON'S** RESTAURANT GROUP

Cocktails and Beer

Graft Cocktails

MANHATTAN

Old Forester 100 Proof Rye, Carpano Antica Formula vermouth, bitters 15

GRAPEFRUIT HIBISCUS SPRITZ

Arancia Aperitivo, grapefruit hibiscus syrup, prosecco 14

MARGARITA

Lunazul Reposado tequila, raspberry, lime, triple sec 15

ESPRESSO MARTINI

Wheatley vodka, Good Land coffee liqueur, demerara syrup, Valentine cold brew 14

STRAWBERRY BOURBON SMASH

Basil Hayden, demerara syrup, strawberry, lemon, mint 15

CARMELIZED RUM OLD FASHIONED

Plantation Overproof rum, Pierre Ferrand Dry Curacao, caramelized bitter syrup, Angostura bitters, The Bitter Truth orange bitters 14

OLD FASHIONED

Basil Hayden, demerara syrup, angostura bitters, Fee Brothers Old Fashioned bitters 15

JUNGLE BIRD

Sazerac rye whiskey, Campari, pineapple juice, rosemary syrup 14

Seasonal Cocktails

MAI TAI

Bacardi, dry curacao, lime juice, Orgeat 14

LAVENDER MEADOW

Butterfly Pea Flower infused gin, violet liqueur, lemon juice, blueberry lavender syrup 14

SMOKE AND SAGE

Casa Mexico Reposado tequila, Nuku Mezcal, lemon juice, simple syrup, sage 15

PASSIONFRUIT PALOMA

Don Julio Blanco tequila, passionfruit, fresh grapefruit juice, sour soda 14

HORCHATA

House horchata, Captain Morgan, Goodland Coffee liqueur 14

KIWI GIMLET

Tito's vodka, kiwi syrup, lime juice 14

Spirit Free

JUNIPER PUNCH

Seedlip 108, lemon juice, simple syrup, sparkling water 10

BERRY SMASH

Raspberry, lime, mint, sparkling water 10

COSNOPOLITON

Seedlip Grove 42, cranberry Juice, raspberry lime syrup, demerara syrup 12

PINEAPPLE SOUR

Seedlip Garden 108, pineapple juice, demerara syrup, lime juice 11

N/A MARGARITA

Seedlip Agave, lime juice, simple syrup, orange Juice 12

SPRITZ

Alcohol Free Apertivo, Alcohol removed Prosecco, seltzer 12

Beer & More

Bottles & Cans

HAPPY PLACE

Third Space | Midwest Pale Ale 7

RUBAEUS

Founders | Raspberry Ale 8

MATILDA

Goose Island | Belgian Pale Ale 10

IPA

Lagunitas | IPA 7

DRAGON'S MILK

New Holland | Bourbon Barrel Aged Stout 13

PINCH FLAT

Sociable Cider Works | Prickly Pear 7

RIVERWEST STEIN

Lakefront Brewery | Amber Lager 7

SPOTTED COW

New Glarus Brewing | Farmhouse Ale 7

MILLER LITE 6

CORONA 7

Draft

BRIDGEWATER LAGER

Lakefront Brewery | Milwaukee Lager 7

BIG WAVE

Kona Brewing Co. | Golden Ale 7

BELLS AMBER

Bells Brewing | Amber Ale 7

RECTIFIER

Eagle Park | West Coast IPA 9

Non-Alcoholic

UPSIDE DAWN

Athletic Brewing Company | Golden Ale 8

IPN/A

Lagunitas | IPN/A 8

HOPPY REFRESHER

Lagunitas 7

RIVERWEST STEIN N/A


Lakefront Brewery 7





BRIDGEWATERMKE.COM


THE BRIDGEWATER MODERN GRILL

Starters


LOCAL SOURDOUGH
ash butter, sea salt 8.5 

BRÛLÉED BRIE
hot honey, petite greens, baguette crostini 15.5 

ARTICHOKE DIP
grana padano, aged swiss, spinach, oak-fired flatbread 15.5 




CRAB CAKE
celery root remoulade, petite greens 17 

PORK BELLY
oak-fired, soy ginger glaze, cilantro 16  




TUNA TARTARE
pickled veg, chilis, wasabi aioli, sesame seed, crispy wonton 16* 




Soup and Salads

SOUP DU JOUR

GODDESS
gem lettuce, tomato, cucumber, toasted walnuts, red onion, grana padano, green goddess dressing 14   

CAESAR
browned butter croutons, grana padano, romaine 14

GREEK
petite greens, feta, kalamata olives, tomato, cucumber, onion, dill, lemon shallot dressing 14   

   **ADD A PROTEIN** | grilled chicken 8 | hanger steak* 12 | crab cake 13 | scallops (2 ea)* 12

Mains

Butcher's Cuts

BABY BACK RIBS
oak-fired, mop sauce, frites 30

HANGER STEAK
oak-fired, asparagus, black garlic miso, blistered tomatoes 36*


BERKSHIRE PORK
oak-fired, carrot puree, mojo verde 36*

GRASS-FED RIBEYE
oak-fired, ginger soy marinated, rapini, ash salt 55*

FILET MIGNON
oak-fired, grilled mushrooms, burgundy sauce 58*

Pasta


GNOCCHI
carrot puree, english peas, tarragon, crispy prosciutto 23

BUCATINI
porcini black truffle sauce, chive, grano padano 24 

Seafood

MARKET FISH
oak-fired, seasonal accoutrements MKT price* 

SCALLOPS
corn grits, rapini, bacon marmalade 36*

BRANZINO
oak-fired, seasonal mushrooms, petite greens, caramelize lemon 34* 

Poultry & Sandwiches

LOBSTER ROLL
browned butter aioli, chive, choice of greens or frites 32

THE BRIDGEWATER BURGER
wagyu, coal-roasted shallots, gruyere, roasted garlic aioli, choice of greens or frites 19.5*

CHICKEN ROTISSERIE
miso jus, smoked bacon, braised greens 28

Sides

OAK-FIRED ASPARAGUS
black garlic miso, hazelnut crumble 10  

FRENCH ONION WHIPPED POTATO
gruyere, chive 10

MAC & CHIVE
housemade garganelli pasta, fontina 10 

SMASHED CRISPY FINGERLINGS
ash salt, chives, roasted garlic aioli 10   

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Hosting an event?
Let The Bridgewater
bring your vision to life.
BRIDGEWATERMKE.COM

Craft Cocktails

BRIDGEWATER BLOODY MARY

Tito's Vodka, housemade bloody mary mix, beer chaser 14

MIMOSA

Prosecco, orange juice 11

MIMOSA SPRITZ

Arancia Aperitivo, Carpano Antica vermouth, prosecco, orange juice 13

HORCHATA

House horchata, Captain Morgan, Goodland Coffee liqueur 14

MANHATTAN

Old Forester 100 Proof Rye, Carpano Antica Formula vermouth, bitters 15

GRAPEFRUIT HIBISCUS SPRITZ

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