

THE BRIDGEWATER

MODERN GRILL

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 14  

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

SHAVED BRUSSELS

shaved brussels sprouts, honeycrisp apple, dried cranberries, goat cheese, spiced pecans, lemon shallot vinaigrette 14   



* **ADD A PROTEIN** | grilled or crispy chicken 8 | hanger steak* 14 | 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 19

BELGIAN WAFFLE

macerated berries, whipped cream, vanilla honey butter, maple syrup 16 

BRIDGEWATER BREAKFAST

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

AVOCADO TOAST

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

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*

PORK BELLY

oak-fired, soy-ginger glaze, pickled vegetable, cilantro, garlic aioli, french roll 19 

CRISPY CHICKEN

pimento cheese, pickles, butter lettuce, brioche 17

YELLOWFIN TUNA

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

Entrees

STEAK FRITES

oak-fired, béarnaise sauce, roasted garlic aioli 21*

BABY BACK RIBS

oak-fired, mop sauce, frites 30  

RUBY TROUT

oak-fired, salsa verde, petite greens salad, caramelized lemon \$26*  

Sides

BROCCOLINI

black garlic vinaigrette, sesame 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

Craft Cocktails

BRIDGEWATER BLOODY MARY

Tito's Vodka, housemade bloody mary mix, beer chaser 15

MIMOSA

Prosecco, orange juice 11

MIMOSA SPRITZ

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

BARREL AGED MANHATTAN

J Henry Small Batch Bourbon, Carpano Antica Formula, vermouth, bitters 20

ESPRESSO MARTINI

Leap vodka, Good Land coffee liqueur, demerara syrup, Valentine cold brew 15

CARMELIZED RUM OLD FASHIONED

Planteray Overproof rum, Pierre Ferrand Dry Curacao, caramelized bitter syrup, Angostura bitters, The Bitter Truth orange bitters 15

OLD FASHIONED

Select bourbon, demerara syrup, angostura bitters, Fee Brothers Old Fashioned bitters 15

PRICKLY PEAR MARGARITA

Luna Azul Tequila, Prickly Pear Liqueur, lime juice, simple syrup 15

CHAMBORD SPRITZ

Sage Infused Chambord, Prosecco, club soda 14

BEAN AND BARREL

Toasted Sesame Seed Infused Bulleit Bourbon, coffee syrup, bitters 15

CREAM CITY

House made Pistachio Orgeat Syrup, Tito's vodka, Crème de Cacao, Mint 15

PROFESSOR PLUM

Luna Azul Tequila, Plum Syrup, Yuzu liqueur, lemon juice, mezcal spray 15

GOLDEN HOUR

Gin, Honey Earl Grey Syrup, Italicus, lemon, thyme 15

BLOOD ORANGE PALOMA

Blood Orange Juice, Don Julio Blanco, lime juice, sour soda 15

Spirit Free

N/A COSMO

Cranberry, lime juice, Seedlip Grove 42 12

PINEAPPLE SAGE

Pineapple juice, lime juice, sage, Seedlip Grove 42 12

EARL GREY HONEY

Earl Grey Syrup, Ginger beer, Garden Seedlip 108, rosemary 13

BLOOD ORANGE NOJITO

Blood orange, mint, simple syrup, press 12

Bottles & Cans

HAPPY PLACE

Third Space | Midwest Pale Ale 7

MATILDA

Goose Island | Belgian Pale Ale 10

IPA

Lagunitas | IPA 7

DRAGON'S MILK

New Holland | Bourbon Barrel Aged Stout 13

RIVERWEST STEIN

Lakefront Brewery | Amber Lager 7

SPOTTED COW

New Glarus Brewing | Farmhouse Ale 7

CARBLISS

Black Raspberry | Lemon Lime 7

MILLER LITE 6

CORONA 7

Draft

BRIDGEWATER LAGER

Lakefront Brewery
Milwaukee Lager 7

ALLAGASH WHITE

Allagash Brewing
Belgian-Style Wheat 8

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

 **BENSON'S** RESTAURANT GROUP