




The
BRIDGEWATER
MODERN GRILL

Starters


LOCAL SOURDOUGH

ash butter, sea salt 8.5 

CRAB CAKE

celery root remoulade, petite greens 17  



BURRATA

green gazpacho, tomato, smoked chipotle chili crisp, basil 16  

ARTICHOKE DIP

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

PORK BELLY


oak-fired, soy ginger glaze, cilantro 14  

TUNA TARTARE

pickled veg, chilis, wasabi aioli, sesame seed, crispy wonton 16  

Soup and Salads




LOBSTER BISQUE

cold water lobster, brandy cream, herbed crab, tarragon oil 14 

CAESAR

browned butter croutons, grana padano, romaine 14

GODDESS

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

STRAWBERRY


shaved asparagus, candied pecans, arugula, goat cheese, poppy seed vinaigrette 14   

ADD A PROTEIN | grilled or crispy chicken 8 | hanger steak* 14 | crab cake 13 | scallops (2 ea)* 12



Mains

Butcher's Cuts

BABY BACK RIBS

oak-fired, mop sauce, frites 30  


STEAK FRITES

peri-peri rubbed hanger steak, citrus lime aioli 34*  



GRASS-FED RIBEYE

oak-fired, ginger soy marinated, broccolini, ash salt 56* 

FILET MEDALLIONS

oak-fired, grilled mushrooms, burgundy sauce 56* 

PORK RIBEYE

oak-fired, bourbon maple glaze, asparagus, smoked bacon 32*  

CHICKEN ROTISSERIE

miso jus, smoked bacon, braised greens 28 

Pasta

GNOCCHI



pea puree, shaved asparagus, balsamic mushroom, tarragon oil 24

ALLA VODKA


housemade garganelli, vodka sauce, basil, grana padano 24

Seafood


RUBY TROUT

oak-fired, salsa verde, petite greens salad, caramelized lemon 28*  

SCALLOPS

corn grits, broccolini, bacon marmalade 36* 

YELLOWFIN TUNA

oak-fired, ponzu aioli, petite greens salad, lemon ginger vinaigrette 32* 

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*

Sides

SHISHITOS

oak-fired, bourbon maple glaze, toasted sesame 10    

MAC & CHIVE

housemade garganelli pasta, fontina 10 

FRENCH ONION WHIPPED POTATO 

gruyere, chive 10

SMASHED CRISPY FINGERLINGS

ash salt, chives, roasted garlic aioli 10   

 **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



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