

The
BRIDGEWATER
MODERN GRILL

Starters

LOCAL SOURDOUGH

ash butter, sea salt 8.5

CRAB CAKE

celery root remoulade, petite greens 17 DAIRY FREE

BLACK TRUFFLE FONDUE

gruyere, black truffle, sourdough 16

Soup and Salads

WILD MUSHROOM SOUP

vermouth, spiced hazelnut, fresh herbs 12

GODDESS

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

ARTICHOKE DIP

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

PORK BELLY

oak-fired, soy ginger glaze, cilantro 14

TUNA TARTARE

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

CAESAR

browned butter croutons, grana padano, romaine 14

CITRUS FENNEL

blood orange, grapefruit, roasted fennel, goat cheese, petite greens, pistachio vinaigrette 14

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

Butcher's Cuts

BABY BACK RIBS

oak-fired, mop sauce, frites 30

PORK RIBEYE

oak-fired, creamed mushroom and leek 32*

FLAT IRON

black garlic rubbed, red wine butter sauce, shallot potatoes 39*

GRASS-FED RIBEYE

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

FILET MEDALLIONS

oak-fired, grilled mushrooms, burgundy sauce 56*

CHICKEN ROTISSERIE

miso jus, smoked bacon, braised greens 28

CHICKEN POT PIE

pulled chicken, Madeira gravy, carrots, peas, mushrooms, puff pastry 28

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 house greens or frites. (substitute Caesar or Goddess +5)

LOBSTER ROLL

browned butter aioli, chive 32

THE BRIDGEWATER BURGER

wagyu, coal-roasted shallots, gruyere, roasted garlic aioli 19.5*

Housemade Pasta

GNOCCHI

truffle porcini cream, asparagus, grana padano 26

ALLA VODKA

garganelli, vodka sauce, basil, grana padano 24

SHORT RIB PAPPARDELLE

vegetable ragout, grana padano 34

Sides

BRUSSELS SPROUTS

crispy fried, maple bacon agrodolce 12

FRENCH ONION WHIPPED POTATO

gruyere, chive 10

MAC & CHIVE

housemade garganelli pasta, fontina 10

SMASHED CRISPY FINGERLINGS

chives, roasted garlic aioli 10

OAK-FIRED CARROTS

herb labneh, hazelnut, petite greens 12

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