



## PORTERS NECK MENU

### OUR FAMOUS CHARCUTERIE BOARDS

Each charcuterie board is accompanied with fig spread, fresh grapes, candied pecans, wholegrain mustard, drizzled honey, caperberries, specialty olives & crusty ciabatta bread from **Tribeca Bakery!**

*If you love our bread or any of the accompaniments take some home, we sell it all to go!*

#### BRIDGEWATER BOARD

Our selection of three meats & three artisanal cheeses with the above accompaniments

This global charcuterie board gives you a taste of the world Bresaola, prosciutto, Chorizo, Drunken Goat, Brie~**35**

#### CHEESE LOVERS BOARD

Our selection of five artisanal cheeses with the above accompaniments Brie, Blue, Drunken Goat, Gouda, Snow Camp~**35**

#### SEASONAL BOARD

Fresh burrata with slices of prosciutto, fresh basil, heirloom tomatoes & seasonal melon~**25**

Tribeca Bread Board add on~**8.5**

Gluten free sliced flatbread option in place of Tribeca Bread~**5**

Gluten free sliced flatbread add on~**8**

### SMALL PLATES

**AHI TUNA TOWER\*** soy ginger, rice, cucumbers, carrots, avocado, cucumber wasabi & wonton crisps **CHEF DAVID'S PICK!** Hawaii~**16**

**BURRATA** topped with basil & Arbequina olive oil, heirloom tomatoes & Tribeca bread *Italy*~**13.5**

**PULLED PORK NACHOS** Carolina pulled pork, queso, sour cream, guacamole & Pico de Gallo **VOTED BEST NACHOS IN ILM!** NC ~**18**

**SUBSTITUTE THE PROTEIN:** chicken~**2** OR beef tenderloin~**5**

**HUGE MEATBALLS** with marinara sauce, a dallop of ricotta, parmesan cheese & Tribeca bread **CUSTOMER FAVE!** Italy~**15**

**ROASTED BRUSSELS SPROUTS** with caramelized onions & prosciutto drizzled with balsamic glaze *Belgium*~**16**

**WARM BAKED BRIE OF THE MOMENT** served in a cast iron skillet with slices of Tribeca bread *France*~**17**

**BAVARIAN PRETZEL** fit for a king or queen with whole grain mustard & warm creamy queso **CHLOE'S PICK!** Germany~**14**

**ROASTED PEACH, CHICKEN & RICOTTA FLATBREAD** caramelized peaches, pickled red onion, drizzled balsamic glaze *PACNW*~**14**

**GOAT CHEESE, FIG, PROSCIUTTO FLATBREAD** drizzled with balsamic glaze **CUSTOMER FAVE!** Italy~**14.5**

**FLAMMKUCHEN FLATBREAD** Crème fraiche, sliced white onions & crispy lardons **SUSAN'S PICK!** Germany/France~**16**

Gluten free flatbread crust option ~**8**



\*These items may be served raw or undercooked

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Updated 09/15/2023



## SOUPS & SALADS

Our salads are made with the freshest ingredients

**SLICED STEAK SALAD** crisp lettuce, arugula, cucumbers, heirloom tomatoes, carrots, pickled red onions, Kalamata olives, caperberry, candied pecans & our special white balsamic dressing on the side with beef tenderloin medallions *Australia*~19

**SUBSTITUTE THE PROTEIN:** pan seared flounder ~5, poached salmon\*~5, chicken breast ~3, Maryland style crabcake ~6

**NIÇOISE SALAD** crisp lettuce, fingerling potatoes, haricot vert, heirloom tomatoes, cucumbers, Kalamata olives, hardboiled egg, & pan seared chicken **DOUG'S PICK!** *France*~18

**SOUP OF THE MOMENT**~12

**BURRATA SALAD** arugula salad topped with burrata **BROOKE'S PICK!** *Italy*~14

**GRILLED CAESAR SALAD** romaine arranged on toasted Tribeca bread with our Cesar dressing *Mexico by an Italian chef*~14

**SIDE SALAD** crisp lettuce, cucumbers, tomatoes, red pickled onion, with our white balsamic dressing on the side~8

## SANDWICHES

All sandwiches are served on warm crusty ciabatta Tribeca bread

**CHOOSE** gourmet rosemary kettle chips **OR** a Bridgewater Wines + Dines side salad

Gluten free roll option~6

**BIG DIPPER** sliced beef tenderloin with melted Swiss cheese, caramelized onions, creamy horseradish sauce & au jus for dipping! *US*~19.5

**BRIDGEWATER CHICKEN** pan seared chicken with melted brie cheese, fig spread, white onion, herbed aioli *US*~18.5

## BRIDGEWATER WINES + DINES ENTRÉES

**AVAILABLE AFTER 4 PM DAILY**

All entrees served with chef's vegetable & starch unless otherwise noted

**BEEF TENDERLOIN CHIMICHURRI** tender beef tenderloin medallions with house-made chimichurri sauce *Argentina*~34.5

**BRAISED SHORT RIBS** roasted low & slow in a red wine demi sauce with fresh mirepoix until tender *Eastern Europe*~32

**BUCATINI WITH HUGE MEATBALLS** house marinara sauce, ricotta cheese, shredded parmesan & Tribeca bread *Italy*~25

**CHICKEN PICCATA** pan seared & finished in a buttery lemon-caper sauce *Italy*~26

**PAN SEARED FLOUNDER\*** wild caught Alaskan flounder sauteed in brown butter sauce with fresh tarragon **CHEF BAILEY'S PICK!** *US*~35

**MARYLAND STYLE CRAB CAKES** two hearty crab filled cakes drizzled with remoulade sauce **TRUST US THEY ARE DELICIOUS!** *US*~30.5

**SALMON EN PAPILOTE\*** seasoned & topped with a lemon dill compound butter wrapped in parchment paper *France*~32.5

## DON'T FORGET THE KIDDOS!

**KIDCUTERIE BOARD** Everything kids LOVE!! A pretzel fit for a prince or princess, **CHOOSE** flatbread cheese pizza **OR** petite meatballs with marinara sauce and fresh fruit pop, apple sauce, a kids soda flight & ice cream in a souvenir baseball cap to take home!~20.5



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## DESSERTS

**BRIDGEWATER'S DESSERT BOARD** keep the fun going with our shareable dessert board! Four of our desserts~**30**

**HOUSE-MADE CARROT CAKE** soft & perfectly moist topped with cream cheese icing & candied carrots~**12**

**TIRAMISU** coffee dipped lady fingers layered with creamy goodness & finished with cocoa powder~**8.5**

**PANNA COTTA** rich creamy custard topped with mixed berries~**8.5**

**VANILLA CHEESECAKE** drizzled with raspberry sauce~**8.5**

**HUGE CHOCOLATE CAKE** a foot tall of chocolate heaven topped with chocolate sauce **COURTNEY'S PICK!**~**16.50**

**WARM CHOCOLATE CHUNK COOKIE** topped with vanilla gelato finished with chocolate & caramel drizzle~**13**

***LET US CREATE THE PERFECT EVENT FOR YOU!***

***ASK ABOUT OUR PRIVATE WINE TASTINGS, CATERED EVENTS,  
& CORPORATE LUNCHESES!***

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***WE OFFER CUSTOM GIFT BASKETS!***

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***JOIN OUR MONTHLY WINE CLUB AND  
"EXPLORE THE WORLD ONE WINE AT A TIME" <sup>TM</sup> WITH US!***



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