



PORTERS NECK MENU

OUR FAMOUS CHARCUTERIE BOARDS

Each charcuterie board is accompanied with fig spread, fresh grapes, wholegrain mustard, honey, caperberries, specialty olives & crusty ciabatta bread from **Tribeca Bakery!** (Seasonal Board does not include)

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

We even do our charcuterie boards to go!

Tribeca Bread Board add on +8.5 **GF** Gluten free sliced flatbread add on or substitution +8

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, Gouda, Drunken Goat, Brie~35

CHEESE LOVERS BOARD

We've selected five delicious 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, Arbequina Olive oil, Sea salt & seasonal melon~25

SMALL PLATES

GF Sub gluten free bread +8

AHI TUNA TOWER* ginger, soy, rice, cucumbers, carrots, avocado, cucumber wasabi, sesame seeds & wonton crisps **CHEF DAVID'S PICK!** Hawaii~18

NEW BAKED CLAMS traditional chopped baked clams with lemon & our delicious sauce **CAM'S PICK!** US~14

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

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

CRAB CAKE APPETIZER two Maryland style crab cakes served over a bed of warm fresh corn, drizzled with Remoulade~18

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

ROASTED BRUSSELS SPROUTS **GF** with caramelized onions & prosciutto drizzled with balsamic glaze *Belgium*~14

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

NACHOS

NEW POKE NACHOS* house-made wonton crisps, marinated Ahi tuna, cucumbers, avocado, cucumber wasabi & sesame seeds *Hawaii* **SUSAN'S PICK!**~19.5

PULLED PORK NACHOS **GF** Carolina pork, queso, sour cream, guacamole & Pico de Gallo **VOTED BEST NACHOS IN ILM!** *NC*~18
SUBSTITUTE THE PROTEIN: fish of the moment +5, chicken breast +3, Maryland style crabcake +6 shrimp +4

FLATBREADS **GF** Sub gluten free flatbread crust option +8

FLATBREAD OF THE MOMENT see server for our special featured flatbread~16

GOAT CHEESE, FIG, PROSCIUTTO FLATBREAD caramelized onion, herbed ricotta, prosciutto, arugula, drizzled with balsamic glaze **CUSTOMER FAVE!** *Italy*~16

PEACH, CHICKEN & RICOTTA FLATBREAD peaches, pickled red onion, herbed ricotta, arugula, drizzled balsamic glaze and topped with fresh basil *PACNW*~16



*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.

GF Gluten Free

Please inform the server of any food allergies, aversions etc. We do our best to accommodate. Our kitchen contains eggs, nuts, shellfish, dairy etc.



SOUPS & SALADS

Our salads are made with fresh local ingredients

SLICED STEAK SALAD* ^{GF} crisp lettuce, arugula, cucumbers, heirloom tomatoes, carrots, pickled red onions, Kalamata olives, caperberry, and our special white balsamic dressing on the side, topped with beef tenderloin medallions *Australia*~19

SUBSTITUTE THE PROTEIN: fish of the moment +5, chicken breast +3, Maryland style crabcake +6 shrimp +4

NIÇOISE SALAD ^{GF} crisp lettuce, fingerling potatoes, green beans, heirloom tomatoes, cucumbers, Kalamata olives, hardboiled egg, and pan seared chicken **DOUG'S PICK!** *France*~18

SOUP OF THE MOMENT~12

ROASTED BEET & GOAT CHEESE SALAD ^{GF} arugula salad topped with roasted beets, herbed goat cheese, drizzled with Lemon balsamic vinaigrette **BROOKE'S PICK!** *US*~10.50

TRADITIONAL CAESAR SALAD with Tribeca bread & our Caesar dressing *Mexico*~14

SIDE SALAD ^{GF} crisp lettuce, cucumbers, tomatoes, red pickled onion, shredded carrot with our white balsamic dressing on the side~8

SIDE CAESAR SALAD~8.5

SANDWICHES

All sandwiches are served on your choice of a warm Brioche Bun **OR** warm crusty ciabatta bread from Tribeca

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

^{GF} Gluten free roll option+6

BIG DIPPER* ribeye with melted Swiss cheese, caramelized onions, creamy horseradish sauce & au jus for dipping! *US*~18

BRIDGEWATER CHICKEN pan seared chicken with melted brie cheese, fig spread, white onion, herbed aioli *US*~18

MEATBALL HERO PARMESAN meatballs, marinara, mozzarella, & topped with shredded parmesan *Italy*~11.50

BRIDGEWATER WINES + DINES ENTRÉES

AVAILABLE ALL DAY!

All entrees served with chef's vegetable and starch (*excluding pasta dishes*)

^{GF}Substitute Gluten free pasta+6

FISHERMAN'S PLATTER fish of the moment, shrimp scampi & baked clams *US*~34.5

BEEF TENDERLOIN BÉARNAISE* ^{GF} roasted beef tenderloin with house-made béarnaise sauce *France*~34.5

CACIO E PEPE bucatini with fresh parmesan and cracked black pepper *Italy*~20

ADD PROTEIN: fish of the moment +6, chicken breast +4, Maryland style crabcake +6 shrimp +6

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 UNICORN FISH ^{GF} wild caught fish sauteed in lemon butter sauce with fresh fruit salsa, coconut rice. *Caribbean*~28

MARYLAND STYLE CRAB CAKES two hearty crab filled cakes drizzled with remoulade sauce **TRUST US THEY ARE DELICIOUS!** *US*~32

DON'T FORGET THE KIDDOS!

KIDCUTERIE BOARD Everything kids LOVE!! Pretzel bites, **CHOOSE** flatbread cheese pizza **OR** meatball with marinara sauce and fresh fruit medley, queso, kids soda flight & ice cream in a souvenir baseball cap to take home! ~20.5



*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.

^{GF} Gluten Free

Please inform the server of any food allergies, aversions etc. We do our best to accommodate. Our kitchen contains eggs, nuts, shellfish, dairy etc.



AND THE FINISH!

BRIDGEWATER'S HOUSE MADE DESSERTS \$12

CARROT CAKE soft & perfectly moist topped with cream cheese icing & candied carrots

NY STYLE CHEESECAKE drizzled with raspberry sauce

WARM CHOCOLATE CHUNK COOKIE topped with vanilla bean ice cream finished with chocolate & caramel drizzle

KEY LIME PIE tangy, creamy, and topped with whipped cream

OLD FASHIONED MOMENT old fashioned doughnut topped with seasonal fruit compote and whipped cream

SEA SALT CARAMEL PARFAIT ^{GF} sea salt caramel ice cream topped with shaved chocolate, whipped cream, & caramel drizzle

CRÈME BRULÉE OF THE MOMENT ^{GF} ask your server about our featured dessert!

**LET US CREATE THE PERFECT EVENT FOR YOU!
ASK ABOUT OUR PRIVATE WINE TASTINGS, CATERED EVENTS,
& CORPORATE LUNCHES!**

WE OFFER CUSTOM GIFT BASKETS!

**JOIN OUR MONTHLY WINE CLUB &
"EXPLORE THE WORLD ONE WINE AT A TIME" TM WITH US!**



**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.*

^{GF} *Gluten Free*

Please inform the server of any food allergies, aversions etc. We do our best to accommodate. Our kitchen contains eggs, nuts, shellfish, dairy etc.