



PORTERS NECK MENU

OUR FAMOUS CHARCUTERIE BOARDS

WE DO NOT DO CHARCUTERIE BOARDS TO GO

Mix & match to create your own! To start-Choose a minimum of 3 Items

Each charcuterie board is accompanied with fig spread, dried fruit, nuts, honey, caperberries, specialty olives, & crusty bread from TriBeCa Bakery!

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

CURED MEATS

- Bresaola** Lean cured loin of beef, with herbs and spices from the Valtellina region, aged for 3 months~Italy~10.5
- Chorizo** Hand crafted dried Spanish style salami with smoky paprika~New England Charcuterie~10
- Capicola** Nice, lean, pork marinated in brine with paprika & spices~Italy~9.5
- Iberico Salami** A flagship product from Spanish cuisine, *special acorn fed pork* and handcrafted~Spain~13.5
- Prosciutto** Aged 7-18 months, sweet and salty, the classic everyone loves! *Courtney's Pick!*~Italy~9.5
- Sopressata** A hint of pepper that's spicy but not overpowering~Italy~9.5
- Vesuvio Salami** Flavored with cayenne pepper, accented provolone cheese. A flavorful salami and one-of-a-kind~Italy~10.5
- Mortadella** Flavored with pistachios, black pepper and myrtle berries~Italy~10.5

CHEESES

- Aged Dubliner Cheddar** with distinctive taste and a natural hint of sweetness~Dublin, Ireland~10.5
- Asiago** Sweet and nutty flavors~Wisconsin~9.5
- Brie** a classic soft-ripened cheese with a snow-white edible rind. It has a subtle rich, buttery and creamy flavor~France~12.5
- Burrata** Think mozzarella with a creamy buttery, soft oozing cheese on the inside, drizzled with fine olive oil *Courtney's Pick!*~Italy~13.5
- Buttermilk Blue** Beautifully balanced with a mellow, earthy flavor and soft, creamy finish~Wisconsin~11.5
- Hornbacher** Bold & hard cheese made with rich cow's milk like a buttered baked potato~Bern, Switzerland~10.5
- Manchego Cheese** Rich, mild fruity, nutty, sweet, tangy and semi soft, sheep milk~Spain~10.5
- Port Wine Cheddar** A smooth, creamy Derby cheese marbled with a delicate Port infusion~United Kingdom~10.5
- Smoked Gouda** A smoked gouda that's naturally mellow with a mild sweetness ~Wisconsin~9.5

FRESH FROM THE FARM! Local Hand Crafted North Carolina Cheeses

- Cottonbell** "Cows Wear Bells" delicate rind and creamy center, elegant sister to Rockets Robiola *Team Pick!*~Cedar Grove, NC~12.5
- Rocket's Robiola** Cow's milk, toasted almond, butter mushroom, veggie ash dusting, soft paste~Cedar Grove, NC~12.5
- Snow Camp** Goat Lady Dairy, Camembert style cow and goat blend, flavors butter & fresh cream, *Susan's Pick!* ~Climax, NC~13

*Extra TriBeCa bread slices \$5

*Gluten free sliced flatbread option in place of TriBeCa Bread \$6 additional

*Gluten free sliced flatbread add on \$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 03/08/2023





BRIDGEWATER WINES SMALL & NOT SO SMALL PLATES

- Ahi Tuna*** Seared Ahi Tuna drizzled with cucumber wasabi sauce, thinly sliced onions, sesame seeds, wasabi & soy sauce on side ~ 15.50
- Burrata** Soft creamy cheese on the inside, with Arbequina olive oil, TriBeCa batard slices & basil pesto ~ 13.50
- Caprese** fresh sliced tomatoes and mozzarella topped with balsamic drizzle ~ 13.50
- Paul's Pulled Pork Nachos** A skillet of nachos, topped with Carolina hickory pulled pork, queso, sour cream, guacamole, & Pico de Gallo ~ 17.50
- House Salad** blend of crisp whole leaves, sliced cucumbers, tomatoes, red onion, with our special homemade secret white balsamic dressing on the side ~ small 7 | reg 11
- Maryland Style Crab Cake** You won't be disappointed! Chunks of crab meat with Remoulade ~ 13.50
- Meatballs** with Bridgewater Wines + Dines marinara sauce, a dallop of ricotta, parmesan cheese and TriBeCa bread **Customer Fave!** ~ 13.50
- Pork Belly over Potato Pancake** topped with white balsamic maple glaze **Susan's Pick!** ~ 13
- Roasted Brussels Sprouts** drizzled with balsamic glaze **Brooke's Pick!** ~ 8.50
- Soup of the Moment** ~ 10.50
- Warm Baked Brie of the Moment** served in a cast iron skillet with slices of TriBeCa bread ~ 17
- Warm Bavarian Pretzel Bites** with queso and **local Lusty Monk** whole grain mustard **Chloe's Pick!** ~ 13
- Bread Board** warm TriBeCa bread served with Arbequina olive oil ~ 8.5

FLATBREADS

One flatbread per order

- Roasted Peach, Chicken & Ricotta** with red onions, parmesan cheese, olive oil & balsamic glaze, **Susan's Pick!** ~ 14.50
- Fuggazetta aka Argentinian Pizza** Mozzarella, provolone, parmesan, onions, oregano and drizzled with olive oil, **Courtney's Pick!** ~ 14.50
- Goat Cheese, Fig, Prosciutto** with drizzled balsamic glaze **Customer fave!** ~ 14.5
- Margherita** with fresh mozzarella, tomato, garlic & ribbons of fresh basil ~ 14.5
- *Gluten free flatbread crust option \$6 additional**

ENTRÉE SALADS

Our salads are made with the freshest ingredients. We start with a mix of crisp whole leaves, add thin sliced cucumbers, tomatoes, red onion, Kalamata olives, candied pecans with Bridgewater Wines + Dines special homemade secret white balsamic dressing on the side (unless otherwise noted) and topped with a protein. *Contains Nuts*

Choose a salad topper:

- Black & Blue*** sliced roasted prime rib with crumbled buttermilk blue cheese ~ 19.50
- Grilled Extra Jumbo Shrimp** with Old Bay seasoning ~ 18.50
- Maryland Crab Cake*** with Remoulade ~ 19.50
- Pan Seared Grouper*** perfectly seared grouper ~ 30.00

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SANDWICHES

All sandwiches are served on crusty TriBeCa bread.
Choose gourmet rosemary kettle chips **OR** a Bridgewater Wines + Dines side salad

- Big Dipper*** Sliced prime rib with melted Swiss cheese, creamy horseradish sauce and au jus for dipping!~ 19.50
Bridgewater Chicken Sandwich Warm pulled chicken with melted brie cheese, fig spread, a hint of thyme and yellow onion~ 18.50
**Gluten free roll option \$6 additional*

BRIDGEWATER WINES + DINES ENTRÉES

- Chicken Piccata** with choice of pasta or garlic mashed potatoes and Chef's vegetables~25
Roasted Chicken Fit for a King or Queen with garlic mashed potatoes and Chef's vegetables ~30.50
Crab Cake 2 crab cakes w with garlic mashed potatoes and Chef's vegetables~30.50
Pan Seared Grouper* with a lemon beurre blanc sauce, garlic mashed potatoes and Chef's vegetables ~35
Salmon* with a lemon beurre blanc sauce, garlic mashed potatoes and Chef's vegetables ~30.50
Prime Rib* slow roasted with garlic mashed potatoes and Chef's vegetables, choice of creamy horseradish sauce or au jus~39.50
New Zealand Lollipop Lamb Chops* with garlic mashed and Chef's vegetables ~35
Bucatini with Huge Meatballs marinara sauce, ricotta cheese, shredded parmesan and TriBeca bread ~24.50

DON'T FORGET ABOUT THE KIDDOS!

Kidcutorie Board Everything kids LOVE!!~ 19.50

Chicken tenders, pretzel nuggets, fries, fresh fruit pop, apple sauce, queso, ketchup, a kids soda flight & ice cream in a souvenir baseball cap for the finish!

PLEASE SEE SERVER FOR OUR DELICIOUS DESSERT OPTIONS, INCLUDING OUR FAMOUS DESSERT FLIGHT!

ASK US ABOUT OUR PRIVATE WINE TASTINGS, CATERING AND EVENT PLANNING!

JOIN OUR MONTHLY WINE CLUB!

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