



Bridgewater Wines Famous Charcuterie Boards

Create your own! To start-Choose a minimum of 3 Items

Each charcuterie board is accompanied with fig spread, dried fruit & nuts, honey, caperberries, cornichons, 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

Bourbon Bacon Pork Salami Hand crafted, smoky bacon & Kentucky bourbon *Doug's Pick!*~New England Charcuterie~10.5

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

Duck Salami 100% Hand crafted Duck, French-style, rich in flavor, dry cured & fermented, aged for 2 months~Angel's Salumi~10.5

Hot Capicola Nice, lean, cooked pork marinated in brine with paprika & spices~Italy~9

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

Sopressata A hint of pepper that's spicy but not overpowering~Italy~9

Vesuvio Salami Flavored with cayenne pepper, accented provolone cheese. A flavorful salamis and one-of-a-kind~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

Danish Blue Cheese Traditional Danish blue, rich and creamy from cow's milk, spidery blue-green webbing~Denmark~10.5

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

NEW Ricotta Salata sheep's milk, aged at least 90 days, milky white in color with a firm, crumbly texture and salty taste ~Italy~12.5

Smoked Gouda A smoked gouda that's naturally mellow with a mild sweetness ~Wisconsin~9.5

~Special, Local Hand Crafted North Carolina Cheeses delivered fresh from the farm!

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~12.5

*Extra TriBeCa bread slices \$4

*Gluten free sliced baguette option in place of TriBeCa Bread \$4 additional

*Gluten free sliced baguette 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 8/2022*





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~ 13
- Apricot Almond Baked Brie** Warm brie topped with apricot preserves & almonds in a skillet with TriBeCa batard slices~ 15
- 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 basil pesto and Arbequina olive oil~ 13.50
- Creamy Hummus** Whipped white beans, topped with Kalamata olives, red onions, tomatoes, feta toasted naan & cucumber medalions~ 16
- Maryland Style Crab Cake** You won't be disappointed! Chunks of crab meat with Remoulade~ 12.5
- Meatballs** with house-made marinara sauce, a dallop of ricotta & shaved parmesan ~13.50
- New England Clam Chowder** Traditional creamy clam chowder~8.50
- Pork Belly** with white balsamic maple glaze **Susan's Pick!**~12.50
- Pulled Pork Nachos** A skillet of nachos, topped with Carolina hickory ulled pork, queso, sour cream, guacamole, & Pico de Gallo~ 16
- Roasted Brussel Sprouts** drizzled with balsamic glaze~8.50
- Shrimp Cocktail** Extra-large jumbo shrimp served in a stemless martini glass with Bridgewater Wines + Dines cocktail sauce~ 14.50
- Warm Bavarian Pretzel Bites** with queso and whole grain mustard~ 10.5

Entrée Salads

Our salads are made with the freshest ingredients. We start with a mix of petite whole leaves blended with chopped Romaine, add thin sliced cucumbers, tomatoes, red onion, Kalamata olives, with Bridgewater Wines+Dines special homemade secret white balsamic dressing on the side (unless otherwise noted) and topped with a protein of your choice.

Choose a salad topper:

- Black & Blue** sliced roasted prime rib with crumbled blue cheese~17.50
- Bridgewater Chicken** perfectly seasoned, tender pulled chicken~ 16
- Caprese** fresh sliced tomatoes, mozzarella with basil pesto and Arbequina olive oil~15.5
- Grilled Extra Jumbo Shrimp** with Old Bay seasoning~ 16
- Maryland Crab Cake** with Remoulade~ 16
- Sliced Seared Tuna*** with cucumber wasabi dressing~ 16

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Flatbreads

- Roasted Peach, Chicken & Ricotta** with red onions, parmesan cheese, olive oil & balsamic glaze, *Susan's Pick!*~18.50
Artichoke, Ricotta & Roasted Chicken Flatbread with tomato, Kalamata olive, oregano and parmesan cheese ~18.5
Fuggazetta aka Argentinian Pizza Mozzarella, provolone, parmesan, onions, oregano and drizzled with olive oil, *Courtney's Pick!*~18.5
Goat Cheese, Fig, Prosciutto Flatbread with drizzled balsamic glaze~18.5
Margherita Flatbread with fresh mozzarella, tomato, garlic & ribbons of fresh basile~18.5
Maryland Crab Cake Ricotta, mozzarella, Maryland style crab cake, capers, red onions, Old Bay drizzled with Remoulade~19.5
Reuben Swiss cheese, mozzarella cheese, corned beef, sauerkraut, finished with a special sauce, and sprinkled with caraway seeds~19.5

*Gluten free flatbread option \$3 additional

Sandwiches

All sandwiches are served on a TriBeCa bread.

Choose gourmet Rosemary kettle chips **OR** a Bridgewater Wines + Dines house side salad.

- Big Dipper** Sliced prime rib with melted swiss cheese, horseradish sauce and au jus for dipping!~15.5
Bridgewater Chicken Sandwich Warm roasted chicken with melted brie cheese, fig spread, a hint of thyme and yellow onion~14.5
Caprese fresh sliced tomatoes, mozzarella topped with basil pesto and Arbequina olive oil~14.5
Maryland Crab Cake Sandwich A warm Maryland crab cake with Remoulade, lettuce & tomato~15.5

Don't Forget About the Kiddos!

Kidcutterie Board Everything kids LOVE!!~16.50

Chicken & pretzel nuggets, French fries, apple sauce, Queso, wholegrain mustard, ketchup a kids soda flight & ice cream in a cap for the finish!

Please see server for dessert options!
Ask us about our catering and event planning!

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