



Porters Neck Location

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!** **Yes, we sell loaves of this to take home!**

CURED MEATS

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

Bresaola Lean cured beef, with herbs and spices from the Valtellina region, aged for 3 months~Italy~10.5

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

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

Iberico Bellota Cabecero Acorn fed, top loin of pork with smoky paprika flavor. Melts in your mouth~Italy~13.5

Vesuvio Salami Flavored with cayenne pepper, accented provolone cheese. A flavorful salamis and one-of-a-kind~Italy~10.5

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

Chorizo Hand crafted dried Spanish style salami with smoky paprika~New England Charcuterie~10

Venison Salmi NZ Venison and Berkshire pork seasoned with red wine, juniper berries & black pepper corns Angels Salumi ~10.5

CHEESES

Montgomery's Cheddar One of the remaining 100% traditional cheddars, cow's milk, rich nutty flavors~Somerset, England~10.5

Hornbacher Bold & hard cheese made with rich cow's milk like a buttered baked potato~Bern, Switzerland~10.5

Provolone Cheese Traditional hard provolone from Italy, aged, smoothly velvety on the tongue ~Southern, Italy~10.5

Manchego Cheese Rich, mild fruity, nutty, sweet, tangy and semi soft~Spain~8.5

Smoked Gouda A smoked gouda that's naturally mellow with a mild sweetness ~Wisconsin~8.5

Asiago Sweet and nutty flavors~Wisconsin~8.5

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

Burrata Think mozzarella with a creamy buttery, soft oozing cheese on the inside, drizzled with fine olive oil **Courtney's Pick!**~Italy~12.5

Brie a classic soft-ripened cheese with a snow-white edible rind. It has a subtle rich, buttery and creamy flavor~France~12.5

Local Hand-Crafted North Carolina Cheeses fresh from the farm!

Snow Camp Goat Lady Dairy, Camembert style cow and goat blend, flavors butter & fresh cream, **Susan's Pick!** ~Climax, NC~12.5

Rocket's Robiola Cow's milk, toasted almond, butter mushroom, veggie ash dusting, soft paste~Cedar Grove, NC~11.5

Cottonbell "Cows Wear Bells" delicate rind and creamy center, elegant sister to Rockets Robiola, **Team Pick!**~Cedar Grove, NC~11.5

****Extra TriBeCa bread \$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 3/15/2022





Bridgewater Wines Small & Not So Small Plates

Ahi Tuna* Seared Ahi Tuna drizzled with cucumber wasabi sauce topped with thinly sliced onions, sesame seeds, wasabi & soy sauce on side~ 13

Baked Brie of the Moment A warm round of brie with today's toppings in a skillet with thin TriBeCa batard slices~ 13

Burrata Soft creamy cheese on the inside, drizzled with fine Arbequina olive oil, with thin TriBeCa batard slices & basil pesto~ 10

Caprese fresh sliced tomatoes and mozzarella topped with basil pesto and Arbequina olive oil~ 10

Maryland Style Crab Cake You won't be disappointed! Chunks of crab meat with Remoulade~ 12.5

Chicken Empanada with warm queso, salsa & sour cream~ 9

Fresh Made Loaded Hummus topped with kalamata olives, red onion, tomatoes & feta, served with cucumber medallions & toasted naan~ 16

Pulled Pork Nachos A skillet of nachos, topped with pulled pork, queso, sour cream, guacamole, & Pico de Gallo~ 16

Shrimp Cocktail Extra-large jumbo shrimp served in a stemless martini glass with Bridgewater Wines + Dines cocktail sauce~ 13

Warm Bavarian Pretzel Bites with queso and whole grain mustard~ 9

Roasted Brussel Sprouts drizzled with balsamic glaze ~ 8

Not So Small Meatballs with house-made marinara sauce, a dallop of ricotta, shaved parmesan, fresh basil~ 14.50

Lobster Bisque Bread Bowl creamy lobster bisque with petite langostinos served in a toasted bread bowl~ 11

Delicious Pork Belly drizzled with white balsamic maple glaze~ 12

Dirty Garlic Mashed Potatoes Nice and fluffy with the perfect balance of garlic and cream ~ 10.50

White Bean Chicken Chili served with tortilla chips, and sour cream~ 14.50

Entrée Salads

Our salads are made with the freshest ingredients. We start with a mix of petite whole leaves, 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:

Grilled Extra Jumbo Shrimp with Old Bay seasoning~ 16

Maryland Crab Cake with Remoulade~ 16

Sliced Seared Tuna* with cucumber wasabi dressing~ 15

Bridgewater Chicken perfectly seasoned, tender pulled chicken~ 14.50

Caprese fresh sliced tomatoes, mozzarella with basil pesto and Arbequina olive oil~ 14.5

Greek Seasoned pulled chicken, feta cheese, Dolmas and Bridgewater's special Greek dressing~ 16.50

Black & Blue* sliced roasted prime rib with crumbled blue cheese~ 16.50

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Flatbreads

- Artichoke, Ricotta & Roasted Chicken Flatbread** with tomato, Kalamata olive, oregano and parmesan cheese ~ 18.50
- Fuggazetta aka Argentinian Pizza** Mozzarella, provolone, parmesan, onions, oregano and drizzled with olive oil, **Susan's Pick!** ~ 18.5
- Goat Cheese, Fig, Prosciutto Flatbread** with drizzled balsamic glaze ~ 18.50
- Margherita Flatbread** with fresh mozzarella, tomato, garlic & ribbons of fresh basil ~ 18.50
- Maryland Crab Cake** Ricotta, mozzarella, Maryland style crab cake, capers, red onions, Old Bay drizzled with Remoulade ~ 19.50
- Reuben** Swiss cheese, mozzarella cheese, corned beef, sauerkraut, finished with a special sauce, and sprinkled with caraway seeds ~ 19.50
- The Millrock from Windham, NY** Dill sauce, sliced smoked salmon, capers and red onions on a nice warm flatbread ~ 19.50
- **Gluten free flatbread option \$3 additional**

Sandwiches

All sandwiches are served on fresh crusty ciabatta bread from TriBeCa Bakery.
Choose gourmet sea salt kettle chips **OR** a Bridgewater Wines + Dines house side salad.

- Maryland Crab Cake Sandwich** A warm Maryland crab cake with Remoulade, lettuce & tomato ~ 15.5
- Bridgewater Chicken Sandwich** Warm roasted chicken with melted brie cheese, fig spread, a hint of thyme and yellow onion ~ 14
- Big Dipper*** Roast beef with melted swiss cheese, horseradish sauce and au jus for dipping! ~ 14.5
- Caprese** fresh sliced tomatoes, mozzarella topped with basil pesto and Arbequina olive oil ~ 14.5
- Mediterranean** house-made hummus with thinly sliced cucumbers, tomatoes and Greek dressing ~ 13
- **Gluten free ciabatta roll option \$3 additional**

Desserts

- Warm chocolate chunk skillet cookie** topped with vanilla ice cream and drizzled with chocolate and caramel syrup ~ 12
- Belgium Chocolate Fondue** with assorted dippers enough for 2-4 people ~ 12

Don't Forget the Kiddos

Kidcutterie Board *Everything the kids love!*

Chicken nuggets, pretzel nuggets, French fries, apple sauce, queso, whole grain mustard, ketchup, a soda flight and ice cream for the finish ~ \$13.5

Ask us about our catering and event planning!

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