



## OUR FAMOUS CHARCUTERIE BOARDS

**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

- 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
- 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

### 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
- Blue Stilton** Award winning traditional old world Stilton blue, rich and creamy from cow's milk,~United Kingdom~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
- Port Wine Cheddar** A smooth, creamy Derby cheese marbled with a delicate Port infusion **Chef Daniel's Pick!**~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 baguette option in place of TriBeCa Bread \$5 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 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
- Hennigan 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 petite whole leaves with chopped Romaine, sliced cucumbers, tomatoes, red onion, with Bridgewater Wines + Dines 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!** ~ 14.5
- 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 \$5 additional**

## **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, 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 blue cheese ~ 19.50
- Grilled Extra Jumbo Shrimp** with Old Bay seasoning ~ 18.50
- Maryland Crab Cake\*** with Remoulade ~ 19.50
- Sliced Seared Tuna\*** with cucumber wasabi dressing and soy sauce ~ 19.50

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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 roasted chicken with melted brie cheese, fig spread, a hint of thyme and yellow onion~18.50

**\*Gluten free roll option \$5 additional**

## ***BRIDGEWATER WINES + DINES ENTRÉES***

**Citrus Encrusted Grouper\*** with a creamy white sauce, Mandarin Orange & Basil Risotto and Chef's vegetables ~35

**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\*** with garlic mashed potatoes and Chef's vegetables, choice of creamy horseradish sauce or au jus~39.50

**Roasted Chicken** Fit for a King or Queen with garlic mashed potatoes and Chef's vegetables ~30.50

**New Zealand Lollipop Lamb Chops\*** with garlic mashed and Chef's vegetables ~35

**Beef Cheek\*** slow roasted tender over mushroom risotto with Chef's vegetables ~35

**Pasta Du Jour** ~Market

## ***DON'T FORGET ABOUT THE KIDDOS!***

**Kidcuterie 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!***

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