

PORTERS NECK MENU

BRIDGEWATER'S 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!** *Except the Gourmet Regional Board*
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 Gluten free sliced flatbread add on or substitution (GF) +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!~36

CHEESE LOVER BOARD

We've selected five delicious artisanal cheeses with the above accompaniments~35

GOURMET REGIONAL BOARD

Ask your server about today's handcrafted regional board with regional meats & cheeses created by Bridgewater's Chef!~MP

SMALL PLATES

JOIN US FOR "APPY-HOUR" 3-6 PM DAILY
HALF OFF SMALL PLATES ONLY AT THE BAR

Excludes Crab Cake

Sub gluten free bread (GF) +8

- AHI TUNA TOWER*** ginger, soy, rice, cucumbers, carrots, avocado, cucumber wasabi, sesame seeds & wonton crisps *Hawaii~18*
- BAKED CLAMS** traditional New England chopped stuffed baked clams with lemon & our delicious sauce **CAM'S PICK!** *US~14*
- CHEF'S SPECIAL BRUSCHETTA** toasted artisan bread topped with a seasonal medley for unforgettable bites *Italy~15.50*
- BAVARIAN PRETZEL NUGGETS** a dozen nuggets with whole grain mustard & warm creamy queso **CHLOE'S PICK!** *Germany~14*
- CRAB CAKE APPETIZER** two Maryland style crab cakes served over a bed of warm corn, drizzled with Remoulade *US~26*
- NONNA'S MEATBALLS** with marinara sauce, ricotta, parmesan cheese & Tribeca Bakery bread **A CUSTOMER FAVE!** *Italy~15*
- ROASTED BRUSSELS SPROUTS (GF)** with caramelized onions & prosciutto drizzled with balsamic glaze *Belgium~14*
- SHRIMP COCKTAIL (GF)** five extra jumbo shrimp with house-made cocktail sauce **SUSAN'S PICK!** *US~14.50*
- WARM BAKED BRIE OF THE MOMENT** served in a cast iron skillet with slices of Tribeca Bakery bread *France~17*

NACHOS

VOTED BEST NACHOS IN ILM!

PULLED PORK NACHOS (GF) corn nachos, Carolina pulled pork, queso, sour cream, guacamole & Pico de Gallo *NC~19.50*

FLATBREADS

(GF) *Sub gluten free flatbread crust option +8*

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

GOAT CHEESE, FIG, FLATBREAD caramelized onions, goat cheese, fig, prosciutto, arugula, balsamic drizzle **CUSTOMER FAVE!** *Italy~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.

SALADS

Our salads are made with the freshest ingredients

BRIDGEWATER SALAD ^{GF} crisp lettuce, arugula, cucumbers, heirloom tomatoes, shaved carrots, red onions, Kalamata olives, caperberry, and our special white balsamic dressing on the side, US~14

ROASTED BEET & GOAT CHEESE SALAD ^{GF} arugula salad topped with roasted beets, goat cheese, drizzled with lemon balsamic vinaigrette US~12.75

CAESAR SALAD Romaine lettuce with house-made Caesar dressing & croutons topped with Parmesan cheese Mexico~14

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

SIDE CAESAR SALAD Romaine lettuce, house-made Caesar dressing & croutons topped with Parmesan cheese Mexico~8.50

ADD A PROTEIN TO YOU SALAD

sliced beef tenderloin*+12.50 fish of the moment, or Maryland style crabcake+10 chicken breast or shrimp+9

HANDHELDS

CHOOSE kettle chips ^{GF} **OR** Bridgewater Wines + Dines petite salad ^{GF}

Gluten free roll option ^{GF}+6

BIG DIPPER sliced prime rib on a sub roll with Swiss cheese, caramelized onions, creamy horseradish sauce & au jus US~19

BRIDGEWATER CHICKEN seared chicken on Ciabatta with melted brie cheese, fig spread, caramelized onions, herbed aioli US~18

BRISKET BURGER* 8oz. patty, sautéed mushrooms, caramelized onions, steak sauce aioli, Gruyere sauce on Brioche bun US~19

MARYLAND CRABCAKE golden brown crabcake on Brioche bun with lettuce, tomatoes & rémoulade US~19.50

MEATBALL SANDWICH Nonna's famous meatballs on a sub roll with marinara, topped with melted parmesan Italy~15.5

BRIDGEWATER WINES + DINES ENTRÉES

AVAILABLE AFTER 4 PM!

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

Substitute Gluten free pasta ^{GF}+3

DELICIOUS PREMIUM SIDES: Au gratin Potatoes, Gouda Mornay Mac & Cheese, or Portobello Risotto Side+12 Sub+5

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

ROASTED BEEF TENDERLOIN BEURRE A LA BOURGUIGNONNE* ^{GF} petite beef tenderloin with garlic compound butter France~34.5

BUCATINI IN CREAM SAUCE with sundried tomatoes & spinach, add protein for a complete delicious meal! **TEAM FAVE!** Italy~20

PROTEIN ADD ON sliced beef tenderloin*+12.50 fish of the moment, or Maryland style crabcake+10 chicken breast or shrimp+9

BUCATINI WITH NONNA'S MEATBALLS house marinara sauce, ricotta cheese, shredded parmesan, basil & Tribeca bread Italy~25

CHICKEN PICCATA boneless chicken breast pan seared & finished in a buttery lemon-caper sauce **COURTNEY'S PICK!**~ Italy~26.75

FISH OF THE MOMENT ^{GF} sauteed in lemon butter sauce~MP

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

DON'T FORGET THE KIDDOS!

KIDCUTERIE BOARD Everything kids LOVE!! Chicken tenders, pretzel bites, queso, carrot & celery sticks with ranch dip, fruit, soda flight & ice cream in a souvenir baseball cap to take home! It's a fun experience!~20.5

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**NOT SO GUILTY PLEASURES,
FOR THE FINISH!**

We're glad you saved room!

PEACHES & CREAM roasted peaches with house-made whipped cream ~12.5

CRÈME BRULEE house-made crème brulee~12.5

WARM SKILLET COOKIE topped with vanilla ice cream ~14.5

CHOCOLATE LAVA CAKE with ice cream, cookie crumble & whipped cream ~15.50

AFFOGATO espresso over ice cream ~12.5

NY STYLE CHEESECAKE with raspberry drizzle ~12.5

Don't forget to take some wine home for later!

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

WE CREATE CUSTOM GIFT BASKETS!

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

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