WAGYU CHILI CUP 5 | BOWL 8 Kentucky Wagyu and Black Bean GF SOUP OF THE DAY CUP 5 | BOWL 7

## Handhelds

Served with your choice of Fries or Tots | Add Truffle Parmesan 3 Side Garden, Caesar Salad, or Seasonal Vegetable 2

BRIDGE BURGER OR CHICIKEN<br>Choice of 8oz. of Fire-grilled Braveheart Beef or Grilled Chicken Breast, topped with Lettuce and Tomato on a Toasted Keiser Bun<br>CLASSIC 15<br>Sharp Cheddar Cheese<br>BACON CHEESE 17<br>Sharp Cheddar and House-smoked Pepper Bacon<br>PORTOBELLO SWISS 17<br>Grilled Portobello and Swiss Cheese

GREEN TOMATO BLT 13
Fried Green Tomatoes, House-cured and Smoked Pepper Bacon, Lettuce, and Spicy Mayo on Toasted Challah Bread

## APPLEWOOD GRILLED CHEESE 14

House-cured and Smoked Bacon with Sharp Cheddar and Provolone on Butter-Toasted Challah Bread

## SMOKED TURKEY MELT 15

Sliced Wood-fire Roasted Turkey Breast with Swiss Cheese, Lettuce, Tomato, and Avocado Mayo on Challah Bread

MAHISANDWICH 16
Grilled Pacific Mahi-mahi with Lettuce and Remoulade on a Toasted Keiser Bun

SMOKED BRISKET 15
Eight-hour Smoked Brisket with Pickles and Southern Style BBQ Sauce on a Toasted Keiser Bun

REUBEN 16
Thick-sliced Corned Beef, Swiss Cheese, Sauerkraut, and House-made 1000 Island on Toasted Rye Bread

## Entrees

All Entrees Come with Your Choice of Soup of the Day or House Salad
NASHVILLE HOT CHICKEN MAC AND CHEESE 17
Nashville Hot Sauce Seasoned Chicken Fingers on Cavatappi
Pasta tossed with a Creamy Sharp Cheddar Cheese Sauce
THE BRIDGE CHICIKEN FINGERS 16
Six, Buttermilk Marinated and Fried Tenders, served with Fries

## FIRECRACIKER SHRIMP 22

Eight, Fried Shrimp drizzled with Spicy Sauce, served with Lemon and Fries

PACIFIC MAHI-MAHI 23
Blackened or Grilled Filet, served with Three Cheese Grits Cakes, Smoked Paprika Cream, and Seasonal Vegetables GF

## Desserts $\$ 7$

FLOURLESS CHOCOLATE CAKE GF CHERRY BOMB CHEESECAKE PEAR TART WITH VANILLA ICE CREAM CRÈME BRULE GF

## Appetizers

CHEF'S FEATURED BREAD AND BUTTER 7
Fresh, Hot Baked Bread with Honey and Sea Salt Butter

## WARM GOAT CHEESE AND TOMATO DIP 9

Broiled and served with Rosemary Crackers
PARMESAN FLATBREAD 12
Baby Spinach, Pecorino Cheese, Artichokes, and Garlic on Soft Flat Bread

TRUFFLE FRIES 7
Hot, Crispy Fries, drizzled with White Truffle Oil, and dusted with Parmesan and Parsley

## FRIED BRUSSEL SPROUTS 8

Sprinkled with Maldon Sea Salt and Vermont Maple Syrup

## JUMBO SCALLOPS 13

Two, Pan-seared with Stone-ground Grits Cake and drizzled with Warm Bacon Dressing GF

FIRECRACKER SHRIMP 13
Five, Crispy-fried White Shrimp tossed in Spicy Sauce
PORK BELLY 8
Vermont Maple-glazed with Stone-ground Grits Cake and Warm
Bacon Dressing GF
DATIL BUFFALO WINGS 12
Six, Fried Wings tossed in Datil Buffalo Sauce, served with Celery and Bleu Cheese *Boneless Available

SMOKED BRISKET NACHOS 13
Corn Tortilla Chips topped with Cherrywood-smoked Brisket, Cheese Sauce, Serrano Pepper Pico de Gallo, and Sharp Chedder GF

## Sutads

Salad Additions: Grilled or Blackened Chicken 6
Grilled or Blackened Shrimp 9 | Chicken Tenders 6
CAESAR 10
Romaine, Pecorino Cheese, Parmesan Cracklings, Roasted Garlic Herb Croutons, and Caesar Dressing

SPINACH SALAD 12
Chopped Eggs, Tomatoes, Shaved Red Onion, Pecorino Cheese, and Warm Bacon Dressing GF

CHOP SALAD 13
Romaine Lettuce, Tomatoes, Bacon Bits, Chopped Eggs, Pickled Okra, Crumbled Bleu Cheese, and tossed in Meyer Lemon Vinaigrette GF

## CHEF'S SUPER FOOD 14

Quinoa Salad with Edamame Beans, Avocado, Mango, Toasted Hemp Hearts, and Green Kale with Avocado Green Goddess Dressing GF

## BEET SALAD 13

Grilled Golden Beets with Butter Lettuce, Crumbled Goat Cheese, Sliced Gala Apples, Brown Sugar Spiced Pecans, and Rice Wine Beet Vinaigrette GF

## CHICKEN WALDORF SALAD 14

Diced Grilled Chicken, Celery, Granny Smith
Apples, and Grapes in Creamy Honey Infused Dressing on Butter Lettuce, and topped with Candied Pecans GF

