

BRUNCH MENU



THE BRIDGE BENEDICT 15

Three Poached Eggs on Toasted Club-Made Bread, sliced Black Forrest Ham, topped with Hollandaise and served with Yukon Brunch Potatoes or Fresh Fruit

BRIDGE BREAKFAST 16

Three Eggs, Bacon, Sausage, Brunch Potatoes and Toast *GF without toast*

AUTUMN FRENCH TOAST 13

Thick-cut Club-Made Bread dipped and cooked in Warm Fall Spices. topped with Custard and served with Bacon or Sausage Patty

BUTTERMILK PANCAKES 13

Choose between Blueberry, Chocolate Chip or Vanilla Bean, topped with Whipped Cream and Butter, served with Bacon or Sausage Patty

CHEF'S FEATURED QUICHE 13

Deep Dish style Club-Made Quiche with Seasonal Fresh Ingredients, served with a side of Fresh Fruit. Order it before we run out.

AVOCADO TOAST 16

Toasted Club-Made Bread topped with Fresh Avocado, Tomato, Crumbled Bacon and Poached Egg

BRUNCH BURGER 16

Traditional Club Cheeseburger topped with an Over Easy Egg, Melted Cheese, Lettuce and Tomato on a Toasted Kaiser Bun, served with Fries



Side Garden (GF) or Caesar Salad 6

CAESAR SALAD 10

Local Roma Crunch Romaine Lettuce, Parmesan Cheese, Toasted Garlic Challah Croutons tossed with Club-Made Caesar Dressing

HONEYCRISP APPLE SALAD 12

Spinach and Arcadian Greens with Sliced Apples, Candied Pecans Red Onion, Bleu Cheese Crumbles with Honey Cider Vinaigrette *GF*

THE BRIDGE SALAD 10

Arcadian Greens, Petit Heirloom Tomatoes, Sliced English Cucumbers and Sun-dried Cranberries tossed in Blackberry Balsamic Vinaigrette *GF*

AUTUMN CHICKEN SALAD 13

Grilled Diced Chicken Breast with Local Honey, Crème Fresh, Pears, Celery, Sun-Dried Cranberries on a bed of Romaine $\,GF$

GRILLED BEET SALAD 13

Grilled Golden Beets with Romaine Hearts, Crumbled Goat Cheese, Red Onions, Toasted Pepitas and Blood Orange-Pumpkin Seed Vinaigrette *GF*

ANCIENT GRAIN BOWL 13

Toasted Millet and White Quinoa, Roasted Butternut Squash, Tomatoes and Green Kale, topped with Cranberries and Crumbled Goat Cheese *GF*

Salad Additions: Grilled or Blackened Chicken 6 Grilled or Blackened Shrimp 9 | Chicken Tenders 6

SOUP OF THE DAY CUP 5 | BOWL 7

Appetizers

CHEF'S FEATURED BREAD AND BUTTER 8

Club-Made, Fresh Baked Bread with Honey-Sea Salt Butter

AUTUMN FLAT BREAD 13

Pretzel Flatbread baked with Honey Ricotta, Pancetta, Pear and Caramelized Onion

SWEET POTATO TOTS 8

Fried and topped with Salted Caramel, Cinnamon and Sugar

AHITUNA 13

Coriander-sered with Roasted Corn Salad and Red Pepper Coulis

THE BRIDGE WINGS 12

Six, Crispy-fried Drums and Flats tossed in Chipotle-Datil Pepper Wing Sauce and served with Bleu Cheese Dressing and Celery *Boneless Available (4 tenders)

Handhelds & Mains

Handhelds served with your choice of Fries or Sweet Potato Tots 2 | Truffle Fries, Side Garden, Side Caesar Salad, or Seasonal Vegetable

BRIDGE BURGER

8oz., Fire-grilled Braveheart Beef, topped with Lettuce and Tomato on a Toasted Kaiser Bun

CLASSIC 16

Sharp Cheddar Cheese

BACON CHEESE 17

Sharp Cheddar and Applewood Bacon

MUSHROOM SWISS 18

Sautèed, Sliced Cremini Mushrooms and Swiss Cheese

CHICKEN CAESAR WRAP 15

Local Roma Crunch Romaine Lettuce, Parmesan Cheese and tossed with Club-Made Caesar Dressing

*Blackened, Grilled, or Fried **Substitute Shrimp 3

GRILLED CHICKEN SANDWICH 15

Grilled or Blackened Chicken Breast topped with Swiss Cheese, Lettuce and Tomato on a Toasted Kaiser Bun

TURKEY MELT 16

Sliced Honey Roasted Turkey and Swiss Cheese with Lettuce, Tomato and Creole Mustard Aioli on Toasted Challah Bread

SHORT RIB GRILLED CHEESE 16

Slow Braised Beef Short Rib, Melted Cheddar and American Cheese on Toasted Challah Bread

PHILLY CHEESE STEAK 16

Thin Sliced Beef with Peppers and Onions topped with Provolone Cheese on a Toasted Hoagie Bun

THE BRIDGE CHICKEN FINGERS 17

Six, Buttermilk Marinated and Fried Tenders, served with Fries



JUICE 4

Orange, Cranberry, Grape, Pineapple, Grapefruit, Apple

COFFEE OR TEA 3

MIMOSA 5

See Menu for Additional Options

BLOODY MARY 5