



LUNCH MENU

Mains

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

Sautéed, Sliced Cremini Mushrooms and Swiss Cheese

APPLEWOOD BLT 13

Thick Sliced Tomato, Applewood Bacon and Hydro Leaf Lettuce with Paprika Mayo on Toasted Challah Bread

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

CHICKEN CAESAR WRAP 15

Blackened or Grilled Chicken, Local Romaine Lettuce, Parmesan Cheese and Club-Made Caesar Dressing wrapped in a Warm Flour Tortilla

FRIED GROUPER SANDWICH 18

Lightly Breaded and Fried Filet with Lettuce, Tomato and Paprika Mayo on Toasted Kaiser Bun

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 or Sweet Potato Tots

SOUP OF THE DAY

CUP 5 | BOWL 7

Appetizers

CHEF’S FEATURED BREAD AND BUTTER 8

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

***Buy a whole loaf with butter to take home for \$17*

SWEET POTATO TOTS 8

Fried and topped with Salted Caramel, Cinnamon and Sugar

TRUFFLE FRIES 8

Garnished with Parsley and Parmesan Cheese

BUFFALO CHIPOTLE CAULIFLOWER “WINGS” 8

Crispy-fried Cauliflower Florets tossed in our Buffalo Chipotle Datil Sauce, served with Celery Sticks and Bleu Cheese Dressing

AUTUMN FLATBREAD 13

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

STICKY RIBS 15

Four Maple Bourbon Glazed Baby Back Ribs on Red Cabbage Cider Slaw *GF*

THE BRIDGE WINGS 13

Six, Crispy-fried Drums and Flats tossed in Datil Pepper Buffalo Sauce and served with Bleu Cheese Dressing and Celery

**Boneless Available (4 tenders)*

HOT HONEY DUCK LEG 12

Fried, Bone-in Duck Leg Glazed with Datil Pepper Honey on Red Cabbage Cider Slaw

SEARED AHI TUNA 15

Sliced and placed on Shredded Brussel Sprout Kimchee and garnished with Crispy-fried Wontons *GF without wontons*

OYSTERS ST. AUGUSTINE 18

Six, Broiled Gulf Oysters topped with Spinach, Bacon, Datil Peppers, chopped Conch and whole lot of Parmesan Cheese *GF*

Salads

Side House (GF) or Caesar Salad 6

CAESAR SALAD 10

Local Roma Crunch Romaine Lettuce, Parmesan Cheese, Roasted Garlic Herb Croutons, and Club-Made Caesar Dressing *GF without croutons*

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*

*** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. ***

****GF denotes GLUTEN FREE item, but we are not a GLUTEN FREE kitchen****