

# Handhelds

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

#### **BRIDGE BURGER OR CHICKEN**

Choice of 8oz. of Fire-grilled Braveheart Beef or Grilled Chicken Breast, topped with Lettuce and Tomato on a Toasted Keiser Bun

#### CLASSIC 15

Sharp Cheddar Cheese

#### **BACON CHEESE 17**

Sharp Cheddar and House-smoked Pepper Bacon

#### **PORTOBELLO SWISS 17**

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

# MAHI SANDWICH 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 CHICKEN FINGERS 16

Six, Buttermilk Marinated and Fried Tenders, served with Fries

# FIRECRACKER 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* 



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

# WAGYU CHILI CUP 5 | BOWL 8

Kentucky Wagyu and Black Bean GF

SOUP OF THE DAY CUP 5 | BOWL 7

# 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* 



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  ${\it GF}$ 

# 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*