

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

LOADED CHIPS 13
Chipperbec Potatoes topped with Ranch, Bacon, Chives and Diced Tomato

FLATBREAD 14
Baked with Vine-ripe Tomato, Ricotta, Goat Cheese and Parmesan

THE BRIDGE WINGS 13
Three Crispy-fried Drums and Three Flats tossed in Datil Pepper Buffalo Sauce and served with Bleu Cheese Dressing and Celery *Boneless Available (4 tenders)

SESAME SEARED TUNA** 15
Cider Carrot Slaw and Ginger Pearls GF

Beverages

JUICE 4
Orange, Cranberry, Grape, Pineapple, Grapefruit, Apple

COFFEE OR TEA 3

MIMOSA 5
See Menu for Additional Options

BLOODY MARY 5

Salads

Side House (GF) or Caesar Salad 6

CAESAR SALAD 10
Hearts of Romaine Lettuce, Parmesan Cheese, Roasted Garlic Herb Croutons, and Club-Made Caesar Dressing
GF without croutons

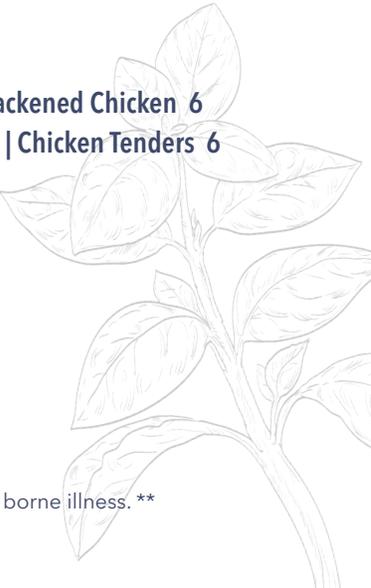
WARM SPINACH SALAD 13
Chopped Egg, Shaved Red Onion and Candied Pecans, served with Warm Bacon Dressing GF

THE BRIDGE SALAD 10
Arcadian Greens, Cherry Tomatoes, Sliced Cucumbers, Carrots and Sun-dried Cranberries tossed in Blackberry Balsamic Vinaigrette GF

GRILLED BEET SALAD 14
Sugar and Spiced Rum-Marinaded Red and Golden Beets, tossed with Blackberries, Green Kale, Feta and Hemp Hearts, in a Blood Orange Vinaigrette GF

PEAR SALAD 12
Poached Bosc Pear with Arcadian Greens, Bacon Bits, Feta Cheese, and Sun-dried Cranberries, tossed with Walnut-Honey Vinaigrette 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

**SOUP OF THE DAY
OR
BLACK BEAN CHILI**

CUP 5 | BOWL 7



Brunch

THE BRIDGE BENEDICT**

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

15

BRIDGE BREAKFAST

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

16

VANILLA FRENCH TOAST

Thick-cut, Club-Made Bread dipped and cooked in Vanilla Batter and dusted with Powdered Sugar served with Bacon or Sausage Patty

13

BUTTERMILK PANCAKES

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

13

CHEF'S FEATURED QUICHE

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

13

AVOCADO TOAST**

Toasted Club-Made Bread topped with Fresh Avocado, Tomato, Crumbled Bacon and 3 Poached Eggs

16

BRUNCH BURGER

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

16

Served with your choice of Fries, Tots or Chips

2 | Soup of the Day, House (GF), Caesar Salad or Chili

FRENCH DIP 17

Shaved Prime Rib on a Toasted Hoagie Bun with Caramelized Onion, served with Beef Au Jus

CHICKEN CAESAR WRAP 15

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

REUBEN 16

Shaved Corned Beef with Melted Swiss, Kraut and Thousand Island Dressing on Thick-cut, Toasted Rye Bread

ITALIAN SANDWICH 17

Sliced Salami, Spicy Capicola and Tomato, topped with melted Provolone on Toasted Ciabatta

MAHI SANDWICH 17

Grilled Mahi, Lettuce, Tomato and Smoked Paprika Aioli on a Toasted Brioche Bun

CHICKEN TENDERS 17

Six, Fried Tenders, served with Fries and Honey Mustard

BRIDGE BURGER OR CHICKEN SANDWICH

8oz., Fire-grilled Braveheart Beef, Blackened or Grilled Chicken Breast 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

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