

BISTRO ON BRIDGE

APPS & THINGS

- **RISOTTO BALLS** 12.6
Pesto aioli
- BAVARIAN PRETZEL** 14.3
Beer cheese, spicy dijon mustard 🌿
- **PHILLY CHEESESTEAK EGG ROLLS** 13.9
Chipotle aioli
- ASIAN LETTUCE WRAPS** 14.3
Sautéed chicken, bell peppers, scallions, water chestnuts, ginger, Asian soy sauce
- BRUSSELS SPROUTS** 12.9
Goat cheese, butternut squash, pumpkin seeds, Granny Smith apples, balsamic reduction, pomegranate seeds 🌿🍷
- CRAB DIP** 15.9
Toasted bread points, vegetables
- **BUFFALO CHICKEN DIP** 13.6
Tortilla chips, vegetables 🌿🍷
- RHODE ISLAND CALAMARI** 14.3
Hot cherry peppers, marinara

- CRISPY MOZZARELLA** 11.3
Parmesan dusting, marinara, basil 🌿
- CRISPY RIBS** 13.3
Asian BBQ, cilantro
- BANG BANG SHRIMP** 13.9
Honey Sriracha aioli, sesame seeds
- POKE WONTON CRISPS*** 13.9
Spicy tuna, avocado, scallion soy, sesame seeds, scallions, sriracha aioli
- GENERAL TSO'S CAULIFLOWER** 12.9
Spicy peanut Asian slaw, sesame seeds 🌿
- SHORT RIB NACHOS** 15.3
Asian BBQ pulled short rib, bell peppers, scallions, cheese blend, wasabi sour cream

OYSTERS **HALF SHELL RAW OYSTERS (SIX | DOZEN)* 15 | 30**
Cocktail sauce, champagne mignonette 🌿🍷
Buck a Shuck during Happy Hour
Monday-Friday (4-6PM)

MAINS

Cauliflower rice +2 🍷

- VIETNAMESE PHO** 18.3
Brisket, beef broth, rice noodles 🌿🍷
Substitute Chicken (no charge) • Shrimp +3 • Salmon +12.3
- STEAK FRITES** 25.6
10oz NY Strip, truffle butter, fresh cut fries 🌿🍷
Shrimp +8
- **BLACKENED CHICKEN BURRITO BOWL** 17.9
Steamed rice, black beans, sautéed fajita veggies, cilantro, pico de gallo, white queso sauce 🍷🌿
- SALMON & SHIITAKE BOWL** 24.9
Steamed rice, red cabbage, avocado, scallions, sesame oil, Mirin soy, sesame seeds 🍷
- **SPICY TUNA POKE BOWL*** 18.3
Steamed rice, cucumbers, shredded carrots, avocado, scallions, scallion soy, sriracha aioli, sesame seeds 🍷
- LOBSTER RAVIOLI** 24.6
Garlic spinach, bell peppers, applewood smoked bacon, roasted garlic alfredo
- CHICKEN TIKKA MASALA** 18.3
Steamed rice, butter naan 🍷
Substitute chickpeas (no charge) 🌿

FRIES

Beer cheese +1.5

- BEER BATTERED** 6.3 **FRESH CUT** 7.9 🌿🍷
- SWEET POTATO** 8.9 🌿🍷 **TRUFFLE** 9.6 🌿🍷

WINGS

- BONELESS (SM | LG)** 11.9 | 19.9
- CAULIFLOWER (SM | LG)** 10.9 | 18.9 🌿
- TRADITIONAL (5 PC | 10 PC)** 8.6 | 15.6 🌿🍷

SAUCES

Asian BBQ • Bee Sting • Buffalo
Caribbean Jerk • Garlic Parmesan

HANDHELDS

Served with choice of side • Beyond Burger +3 • Mountain Farm Gluten Free & Vegan Roll +3

- CRAB CAKE SLIDERS (TWO | THREE)** 12.6 | 17.6
Citrus remoulade, lettuce, Roma tomatoes
- TUSCAN CHICKEN SANDWICH** 14.9
Pesto sauce, crispy Prosciutto, roasted red pepper, spinach, provolone cheese
- TURKEY & BRIE SANDWICH** 15.3
Cranberry sauce, applewood smoked bacon
- **CUBANO SANDWICH** 14.9
Marinated pork, Black Forest ham, Swiss, dill pickle, mustard aioli
- CAPRESE SANDWICH** 13.6
Pesto aioli, basil, mozzarella, Roma tomatoes 🌿
- **BISTRO DIP SANDWICH** 16.6
Short rib, caramelized onions, provolone & Gruyere cheeses, garlic horseradish aioli, red wine au jus

- **FISH TACOS (TWO | THREE)** 12.6 | 17.6
Blackened tilapia, pico de gallo, chipotle aioli, lettuce
- TURKEY BURGER** 14.9
Avocado, red onions, Roma tomatoes, chipotle ketchup
- SMOKED GOUDA BURGER** 15.9
Applewood smoked bacon, BBQ sauce
- DOUBLE ONION CHEDDAR BURGER** 15.9
Caramelized onions, onion rings
- BLACK & BLUE BURGER** 15.9
Cajun, blue cheese crumbles, caramelized onions

SIDES

- Broccoli
- Fresh Cut Chips
- Cucumber Salad
- Onion Rings +2
- Beer Battered Fries +2
- Fresh Cut Fries +2
- Sweet Potato Fries +2
- Truffle Fries +4
- Mixed Greens +4
- Caesar Salad +4

SALADS & SOUPS

Chicken +7 *Free range, No hormones added*
Shrimp +8 • Salmon +12 • Steak +12

- FALL HARVEST SALAD** 12.3
Mixed greens, dried cranberries, candied walnuts, Granny Smith apples, blue cheese crumbles, maple balsamic vinaigrette 🌿🍷
- **SOUTHWESTERN TACO SALAD** 11.9
Romaine, fire roasted corn, black beans, avocado, Roma tomatoes, red onions, cheddar, crispy tortilla strips, chipotle ranch 🌿🍷
- FRIED GOAT CHEESE SALAD** 13.3
Mixed greens, red onions, bell peppers, balsamic pecans, balsamic vinaigrette 🌿
- **COBB SALAD** 12.9
Romaine, applewood smoked bacon, roasted butternut squash, hard cooked eggs, blue cheese crumbles, avocado, Roma tomatoes, red onions, red wine vinaigrette 🌿🍷
- MIXED GREENS SALAD** 9.9 🌿
- CAESAR SALAD** 9.9 🌿
- FRENCH ONION SOUP** 8.6
- SOUTHWEST VEGETARIAN CHILI** 8.3
Cheddar, sour cream, seasoned tortilla strips, scallions 🌿
- CHICKEN & POBLANO PEPPER SOUP** 6.9 | 8.9
Cheddar, seasoned tortilla strips

FLATBREADS

10 inch cauliflower crust +3

- HARVEST** 14.3
Goat cheese, cranberry sauce, Granny Smith apples, butternut squash, dried cranberries 🌿
- CAPRESE** 13.9
Pesto, Roma tomatoes, mozzarella, basil 🌿
- SHIITAKE** 14.9
Parmesan cream sauce, cheese blend, caramelized onions, truffle zest 🌿
- PROSCIUTTO & ARUGULA** 14.9
Cheese blend, garlic oil, balsamic reduction
- FENNEL SAUSAGE** 14.9
Cheese blend, marinara, bell peppers, red onions

DESSERTS

- BROWNIE SKILLET** 8.9
Vanilla ice cream, strawberries 🌿🍷
- CHEESECAKE** 8.3
Mixed berry compote
- CINNAMON CHURROS** 9.9
Nutella & caramel dipping sauces



BEVERAGES

- DRAFT ROOT BEER** 4 **FEVER-TREE GINGER BEER** 4
- FOUNTAIN (FREE REFILL)** 3
Sweet Tea • Unsweetened Iced Tea • Lemonade
Coke • Diet • Sprite • Ginger Ale • Dr Pepper
- HANK'S GOURMET SODAS** 4
Orange Cream • Black Cherry
- HOT BEVERAGES** 2
Coffee • Hot Tea • Hot Chocolate

BISTRO MENU GUIDE **GLUTEN FRIENDLY** **VEGETARIAN** ● **FAVORITE**

Our food cooking methods may cross contaminate with items that contain gluten, dairy and other allergens
* Consuming raw or undercooked foods may increase your risk of food borne illness. Items may be cooked to order
20% gratuity added to every bill for parties of 7+