

# Lunch Menu

## Starters

<b>Firecracker Edamame</b> shichimi togarashi, soy sauce, sherry wine	5	<b>Roast Duck &amp; Caramelized Onion Quesadilla</b> cilantro crema, pico de gallo	14
<b>Truffle Frites</b> fresh cut french fries, white truffle aioli	6	<b>Malaysian Chicken Lettuce Wraps</b> chicken, local corn, green onion, sambal-hoisin sauce	17
<b>Heirloom Tomato Soup</b> saffron creme, sourdough croutons	8	<b>Bigeye Poke</b> edamame puree, tomato nori relish, chips	18
<b>Blistered Shishito Peppers</b> lemon, shichimi togarashi, himalayan pink salt	8	<b>Cheese &amp; Salumi Plate</b> finochietta, nicolau capra stanislaus, point Reyes blue, oakdale gouda, peach - pecan preserve	19

## Greens

<b>Baby Kale Salad</b> shaved grana padano, fried red quinoa, red wine caesar dressing	12
<b>Heirloom Tomato Salad</b> labneh, mixed cucumbers, fresh herbs, aged balsamic, toasted sourdough	13
<b>Smashed Avocado &amp; Scottish Smoked Salmon on Toasted Sourdough</b> skyhill farms feta cheese, breakfast radish, simple salad	14
<b>Grilled Prawn Sesame Noodle Salad</b> chinese & red cabbages, toasted cashews, cilantro, fried onions, sesame-soy dressing	18
<b>Pan Roasted Atlantic Salmon Salad</b> organic mixed baby greens, lemon cucumber, marinated red onion, strawberry-basil salsa	20

## The Main Dish

<b>Korean Fried Chicken Sandwich</b> gojuchang, creamy lemon-cilantro slaw, fresh cut french fries	14
<b>Pastrami Reuben</b> provolone, sauerkraut, russian dressing, fresh cut fries	14
<b>Bridges Burger</b> "exclusive blend" natural beef, LTO, havarti cheese, herb aioli, fresh cut french fries	15
<b>Truffle Porcini Tortellini</b> red pepper confit, toasted pecans, baby kale, sweet brown butter	22
<b>Shio Koji Roasted Half Chicken</b> oakdale gouda, honshimeji mushrooms & scallion mac n cheese	25
<b>Grilled Flat Iron Steak</b> horseradish cream, fresh cut french fries	28
<b>Stir Fried Mexican Prawns, Thai Red Curry Sauce</b> shiitake mushrooms, red peppers, mint, peanuts, crispy noodle cake	29
<b>Pan Roasted Swordfish, Heirloom Tomato Salsa</b> cannellini beans, summer squash, baby kale, red beet puree	30

• Bread Served Upon Request •

## Sides

<b>Garlic Sautéed Gai Lan</b>	8
<b>Mixed Mushrooms with Parmesan Cheese</b>	8

## Kids Menu

<b>Kids Fried Chicken Tenders</b> house cut french fries	8
<b>Kids Grilled Cheeseburger</b> fresh cut fries	8

Our Sister Restaurant is Now Open for Lunch!  
The Vine & Spirits, 480 Hartz Ave W- F 12-3:30

Specialty Cocktails

<b>Peach Mule</b>	10
peach vodka, triple sec, lime juice, ginger beer	
<b>Bridges-Tini</b>	13
pineapple infused vodka and pineapple juice	
<b>Passionfruit Lemon Drop</b>	13
hanson's meyer lemon vodka, passion fruit liqueur, fresh lemon juice	
<b>Paloma</b>	14
casamigos tequila, agave, lime, grapefruit juice, grapefruit fiz	
<b>Bridges Manhattan</b>	15
amador bourbon whiskey, bitters, antica vermouth	

Canned Brews

<b>El Segundo Brewing Co. Mayberry IPA</b>	9	<b>Revision, Smashing Sandcastles, NE Style Hazy IPA</b>	9
16oz Can		16 oz Can	
<b>Peroni, Nastro Azzurro, Pale Lager</b>	7	<b>Faction Brewery, Pale Ale</b>	9
11.2oz Bottle		16oz can	
<b>Moonlight Brewing Co, Lunatic Lager Beer</b>	9		
16oz Can			

Brews on Tap

<b>Danville Brewing 925 Blonde</b>	7	<b>Danville Brewery IPA</b>	8
<b>Blazing World, Dank Nelson, IPA</b>	8	<b>Danville Brewery Hop Magee</b>	8
<b>Cool Kidz, Juicy IPA</b>	8	<b>Almanac, Loud Hazy Dipa</b>	10

Wines by the Bottle & Glass

<b>Avissi, Prosecco Extra Dry, Italy</b>	11 / 40
fresh, fruity, hint of sweetness	
<b>Eloise, Sparkling Brut Wine, California</b>	12 / 55
honeysuckle, strawberry, and toasted brioche; an elegant combination of acidity and sweetness	
<b>Michael David, Sauvignon Blanc, Lodi, 2018</b>	11 / 40
bouquet of green apple, lychee fruit, and a hint of grapefruit	
<b>Boatique, Sauvignon Blanc, Lake County 2019</b>	11 / 40
elderflower, kaffir lime leaf, pink grapefruit	
<b>Pascal Jolivet, Sancerre Rose', France 2018</b>	13 / 48
delicate and elegant with layers of herb, strawberry and a clean, crisp finish.	
<b>Napa Cellars, Chardonnay Napa Valley 2017</b>	11 / 41
pleasant aromas of peach and apple	
<b>Sonoma Cutrer, Chardonnay, Russian River 2017</b>	14 / 53
nectarine stone fruit, vanilla, toasted nuts with a touch of butterscotch	
<b>Harken, Chardonnay, California Coast, 2018</b>	12 / 45
toasty oak flavors with a buttery finish	
<b>Frank Family Chardonnay, Napa "Carneros" 2018</b>	16 / 64
lychee fruit, lemon zest, toasted almonds and a hint of vanilla	
<b>Napa Cellars, Pinot Noir, Napa Valley 2017</b>	13 / 49
ripe cherry, sweet tobacco, raspberry, cedar and spice	
<b>Eric Kent " Stiling", Pinot Noir, Sonoma Coast 2017</b>	20 / 77
loads of creamy, smoky, ripe ping and black cherries dosed with warm baking spices	
<b>NV Bonanza, Lot 2, Cabernet Sauvignon</b>	15 / 57
Produced by Chuck Wagner, owner, and winemaker of Caymus Vineyards. Bonanza features flavors of dark berries, vanilla, toasty bread with silky tannins.	
<b>Michael David Freakshow, Cabernet Sauvignon, Lodi 2017</b>	12 / 45
plummy with dried figs and a hint of sweetness	
<b>Boatique, Cabernet Sauvignon, Lake County 2017</b>	16 / 61
ripe black cherry, cranberry, spicy oak and nutmeg	
<b>Boatique, Malbec, Lake County, 2016</b>	14 / 53
dark fruit, plus nuances of dark chocolate and baking spices like clove and nutmeg.	
<b>Trig Point Merlot, Alexander Valley 2018</b>	13 / 49
juicy red cherry, blackberry, and espresso	