



SALADS

SUMMER PANZANELLA SALAD... GF*/V* 13
Watermelon, Golden Beets, Arugula, Mint, Basil, Garlic Herb Brioche, Fresh Mozzarella, Lemon Vinaigrette

GRILLED CAESAR SALAD... GF* 10
Grilled Romaine Hearts, House Made Caesar Dressing, Parmesan Tuile, Boquerónes

GRILLED ASPARAGUS SALAD... V* 12
Watercress, Cherry Tomatoes, Goat Cheese, Citrus Vinaigrette

HEIRLOOM TOMATO SALAD... GF/V 12
Peaches, Garden Mint, Rosemary Vinaigrette

STARTERS

LAURA CHENEL'S CHÈVRE CHEESECAKE... V 12
Red Onion Marmalade, Petite Greens

TEMPURA FRIED SQUASH BLOSSOMS... 13
Lump Maryland Crab, Cream Cheese, Green Tomato Jam

MELON & PROSECCO GAZPACHO... GF/V* 8
Crispy Serrano Ham, Chili Infused Oil

LOBSTER TACOS... 16
Avocado Mango Cucumber Pico de Gallo, Cilantro, Lime

ZUCCHINI FRITES... V 9
Panko Herb Crusted, Chipotle Buttermilk Dressing

CRISPY BUTTERMILK CALAMARI... 13
Sweetie Drop Peppers, Radish, Parsley, Lemon, House Tartar Sauce

CRISPY BRUSSELS SPROUTS... 10
Garlic-Ginger Tamari Glaze, Carrot Scallion Kimchi, Radish, Toasted Sesame Seeds

STEAMED LITTLENECK CLAMS... GF* 14
Garlic, Shallot, White Wine, Confit Tomato, Grilled Baguette

DUCK TRAP RIVER SMOKED SALMON... GF 14
Wasabi Gazpacho, Pickled Cucumber, Crème Fraîche, Hackleback Caviar

BRUNCH COCKTAILS

IRON BRIDGE BELLINI... 10
Sparkling Wine, Peach Nectar, Raspberry Purée

MIMOSA... 9
Sparkling Wine, Orange Juice

HOUSE BLOODY MARY... 13
Green Chili Vodka, George's Bloody Mary Mix, Lemon, Lime, Olives, Black Pepper Bacon

OLD OAXACAN ... 14
Mezcal, Patron Reposado Tequila, Agave, Black Walnut Bitters, Aztec Chocolate Bitters

MCCONAUGHEY MANHATTAN... 14
Wild Turkey "Longbranch" Bourbon, Martinez Lacuesta "Acacia Reserve" Vermouth, Angostura Bitters, Luxardo Maraschino Cherry

SOUTH SHORE SANGRIA... 12
Luxardo Amaretto, Combier Orange, Orange Juice, Pineapple Juice, Prosecco, Red Wine

GIN Y TONICA... 10
Aviation Gin, Hynson's Housemade Tonic Syrup, Club Soda, Mint, Juniper, Orange, Lime

TENNESSEE PUNCH... 11
George Dickel Tennessee Whiskey, Vya Sweet Vermouth, Grapefruit Juice, Housemade Grenadine

SUMMER PIMMS CUP... 10
Pimms No. 1, Lemon Juice, Simple Syrup, Mint, Strawberry, Ginger, Cucumber, Ginger Beer

ENTREES

PAN SEARED WILD ALASKAN SALMON... GF 32
Charred Plums, English Cucumber, Mixed Bell Peppers, Sherry Gastrique

TEMPURA FRIED LOCAL SOFT-SHELL CRABS... 28
Creamed Corn, Roasted Fingerling Potatoes, Sorghum Lime Vinaigrette

SHRIMP BUCATINI PASTA... 25
Colossal Tiger Shrimp, Sun Dried Tomato Pesto Cream Sauce, Summer Squash, Red Onions, Mixed Bell Peppers, Shaved Parmesan

STEAK & EGGS... 20
Grilled Roseda Farms Top Sirloin, Brunch Potatoes, House Steak Sauce, Tillamook Cheddar Scrambled Eggs

OMELET DU JOUR... GF* 11
Served with Mesclun Salad, Fresh Fruit

CHICKEN & WAFFLES... 17
Buttermilk Fried Chicken, Spiced Maple Syrup, Breakfast Potatoes

THE BRIDGE MAC ... 18
Roseda Farms Beef Burger, IB Secret Sauce, Bibb Lettuce, Tillamook Cheddar, Applewood Smoked Bacon, Sesame Brioche Bun, Sea Salt French Fries

QUICHE DU JOUR... 11
Served with Mesclun Salad, Fresh Fruit

UPCOMING EVENTS

AUSTRIAN WINEMAKER LUNCH
SATURDAY, JUNE 22ND 12:00 NOON

ASK SERVER FOR MORE DETAILS



GF Gluten-Free | GF* Gluten-Free with Modification

*We make every effort to offer gluten-free food options for our guests. We are unable, however, to guarantee this with 100% certainty due to factors outside of our control.

*Due to the number of ingredients in our dishes, we are unable to list them all. Please advise your server of any allergies you may have.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.