



BRIDGEWATER  
WINES + DINES

# BRIDGEWATER'S CRAFT COCKTAIL COLLECTION

## GOODTIME REDHEAD

\$16

A BOLD NEW YORK SOUR WITH A PLAYFUL TWIST—SMOOTH WOODFORD WHISKEY MINGLES WITH FRESH LEMON & A TOUCH OF SIMPLE SYRUP, TOPPED WITH A LUSH RED WINE FLOAT FOR THAT SIGNATURE FIERY HUE. SHE'S TANGY, SMOOTH, & UNAPOLOGETICALLY VIBRANT.

## LUCK BE A LADY

\$16

A SOPHISTICATED TWIST ON THE CLASSIC BLACK MANHATTAN, FEATURING BASIL HAYDEN BOURBON, RICH AVERNO AMARO, & A DASH OF ANGOSTURA BITTERS. FINISHED WITH A TOUCH OF ELEGANCE, A LUZARDO CHERRY, & GARNISHED WITH AN EDIBLE PLAYING CARD, THIS COCKTAIL IS SURE TO BE A WINNER.

## ILM FLYER

\$16

A SMOOTH TAKEOFF WITH BOLD FLAVORS OF MAKER'S MARK BOURBON, APEROL, AMARO NONINO, & FRESH LEMON JUICE. BALANCED, REFRESHING, & PERFECTLY CALIBRATED—THIS COCKTAIL LANDS WITH A HINT OF BITTERSWEET CITRUS & A TOUCH OF SOPHISTICATION.



## ESPRESSO MARTINI

\$16

A VELVETY BLEND OF RICH ESPRESSO, TITO'S VODKA, TIA MARIA COFFEE LIQUOR, & A SPRINKLE OF SWEETNESS. SMOOTH, BOLD, & INVIGORATING—THIS MODERN CLASSIC IS THE PERFECT PICK-ME-UP, DAY OR NIGHT.

## THE FRENCH AFFAIR

\$16

AN ELEGANT RENDEZVOUS OF BOMBAY GIN, CRISP LEMON JUICE, & A TOUCH OF SIMPLE SYRUP, TOPPED WITH SPARKLING CHAMPAGNE. LIGHT, EFFERVESCENT, & UNDENIABLY CHIC—THIS TIMELESS COCKTAIL IS YOUR PERFECT COMPANION FOR ANY OCCASION.

## SMOKED OLD FASHIONED

\$16

THE EMBERED CLASSIC, A REFINED TAKE ON THE TIMELESS OLD FASHIONED, WHERE SMOKY MAKERS MARK BOURBON MEETS AROMATIC ANGOSTURA BITTERS & A SPLASH OF ORANGE ESSENCE. SERVED WITH A DRAMATIC SMOKY PRESENTATION FOR AN UNFORGETTABLE EXPERIENCE.

## SALT & SOL

\$16

A VIBRANT BLEND OF ESPOLON TEQUILA, FRESH LIME JUICE, & CONTREAU, PERFECTLY BALANCED & SERVED WITH A SALTED RIM FOR A BRIGHT, SUN-KISSED EXPERIENCE.







## PORTERS NECK MENU



### BRIDGEWATER'S FAMOUS CHARCUTERIE BOARD

Chef's selection of three meats & three artisanal cheeses, fig spread, fresh grapes, wholegrain mustard, honey, caperberries, specialty olives & ciabatta bread from **Tribeca Bakery**! This global charcuterie board gives you a taste of the world!~**36.5**

*Tribeca Bread Board add on+8.5 Gluten free sliced flatbread add on **GF**+8.5 or substitution **GF**+6*

### SMALL PLATES & SHAREABLES

**AHI TUNA TOWER\*** ginger, soy, rice, cucumbers, carrots, avocado, cucumber wasabi, sesame seeds & wonton crisps *Hawaii*~18.5

**BURRATA** with basil & Arbequina olive oil, heirloom tomatoes & Tribeca bread **TEAM PICK!** *Italy*~14.5

**BAVARIAN PRETZEL NUGGETS** a dozen nuggets with whole grain mustard & warm creamy queso **CHLOE'S PICK!** *Germany*~14.5

**CRAB CAKE APPETIZER** two Maryland style crab cakes served over a bed of warm corn, drizzled with remoulade *MA*~26.5

**NONNA'S MEATBALLS** with marinara sauce, ricotta, parmesan cheese & Tribeca Bakery bread **A CUSTOMER FAVE!** *Italy*~15.5

**ROASTED BRUSSELS SPROUTS** **GF** with caramelized onions & prosciutto drizzled with balsamic glaze *Belgium*~14.5

**SHRIMP COCKTAIL** **GF** five extra jumbo shrimp with house-made cocktail sauce **SUSAN'S PICK!** *US*~14.5

**WARM BAKED BRIE OF THE MOMENT** in a cast iron skillet with slices of Tribeca Bakery bread *France*~20.5

**NACHOS** **GF** corn chips, Carolina pork, queso, sour cream, guac & Pico de Gallo **VOTED BEST NACHOS IN ILM!** *NC*~19.5

**ASPARAGUS IN AN ENVELOPE** **GF** Asparagus with EVOO salt & pepper, served in a parchment envelope *CA*~13.5

**GOAT CHEESE, FIG, FLATBREAD** caramelized onions, goat cheese, fig, prosciutto, arugula, balsamic drizzle **CUSTOMER FAVE!** *Italy*~16.5

### SALADS

*Our salads are made with the freshest ingredients*

#### ADD A PROTEIN TO YOUR SALAD

sliced beef tenderloin\*+12.50, fish of the moment or Maryland style crabcake+10.5, chicken breast or shrimp+9

**BRIDGEWATER SALAD** **GF** crisp lettuce, arugula, cucumbers, heirloom tomatoes, carrots, red onions, Kalamata olives, caperberry, and our special white balsamic dressing on the side *US*~14.5

**BEET & GOAT CHEESE SALAD** **GF** arugula with roasted beets, goat cheese & lemon balsamic vinaigrette *PACNW*~12.75

**CAESAR SALAD** Romaine lettuce with house-made Caesar dressing & croutons topped with Parmesan cheese *Mexico*~14.5

**SIDE SALAD** **GF** crisp lettuce, cucumbers, tomatoes, red onion, shaved carrots with our white balsamic dressing on the side~8.5

**SIDE CAESAR SALAD** Romaine lettuce, house-made Caesar dressing & croutons topped with Parmesan cheese *Mexico*~8.5



\*These items may be served raw or undercooked

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

**GF** Gluten Free

Please inform the server of any food allergies, aversions etc. We do our best to accommodate. Our kitchen contains eggs, nuts, shellfish, dairy etc.

January 21, 2025



## PORTERS NECK MENU



### HANDHELDS

**CHOOSE** kettle chips<sup>GF</sup> **OR** Bridgewater Wines + Dines petite salad<sup>GF</sup>  
Sub Gluten free roll <sup>GF</sup>+3

**BIG DIPPER** sliced prime rib on a sub roll with Swiss cheese, caramelized onions, creamy horseradish sauce & au jus CA~19.5  
**BRIDGEWATER CHICKEN** seared chicken on Ciabatta with melted brie cheese, fig spread, caramelized onions, herbed aioli US~18.5  
**BRISKET BURGER\*** 8oz. patty, mushrooms, caramelized onions, steak sauce aioli, smoked Gouda sauce on Brioche bun TX~19.5  
**MARYLAND CRABCAKE** golden brown crabcake on Brioche bun with lettuce, tomatoes & remoulade MD~19.5  
**MEATBALL SANDWICH** Nonna's famous meatballs on a sub roll with marinara, topped with melted provolone Italy~17.5

### BRIDGEWATER WINES + DINES ENTRÉES

**AVAILABLE AFTER 4 PM!**

*All entrees served with chef's vegetables & starch (excluding pasta dishes)*  
Substitute Gluten free pasta<sup>GF</sup>+3

**ADD A PREMIUM SIDE:** Million Dollar Mac & Cheese or Risotto with Truffle Parmesan Side+12 Sub+5

**BEEF TENDERLOIN BEURRE A LA BOURGUIGNONNE\***<sup>GF</sup> 8oz beef tenderloin with garlic compound butter France~44.5  
**WILD BOAR RAGU OVER PAPPARDELLE** braised wild boar, tomatoes, red wine, herbs, over pappardelle pasta **DOUG'S PICK!** Italy~32.5  
**16 OZ. AGED ANGUS RIBEYE\*** perfectly sized for one or two **CHEF'S PICK!**~ Australia~69.75  
**BUCATINI WITH NONNA'S MEATBALLS** house marinara sauce, ricotta cheese, shredded parmesan, basil & Tribeca bread Italy~25.5  
**CHICKEN MANHATTAN** lightly breaded chicken breast, spinach, mushrooms, provolone, garlic, & white wine **COURTNEY'S PICK!** NY~29.5  
**CHICKEN PICCATA** boneless chicken breast seared & finished in a buttery lemon-caper sauce Italy~26.75  
**CREAMY TUSCAN PASTA** sundried tomatoes & spinach over bucatini, add protein for a complete meal! **TEAM FAVE!** Italy~22.5  
**ADD** sliced beef tenderloin\*+12.50, fish of the moment or Maryland style crabcake+10.5, chicken breast or shrimp+9  
**FISH OF THE MOMENT BEURRE BLANC**<sup>GF</sup> sauteed in a light lemon butter sauce France~MP  
**MARYLAND STYLE CRAB CAKES** two golden brown crab filled cakes drizzled with remoulade **TRUST US THEY ARE DELICIOUS!** MA~32

### DON'T FORGET THE KIDDOS!

**KIDCUTERIE BOARD** Everything kids LOVE!! Chicken tenders, pretzel bites, queso, carrot & celery sticks with ranch dip, applesauce, soda flight & ice cream in a souvenir baseball cap to take home! It's a fun experience! ILM~20.5



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January 21, 2025





## ***NOT SO GUILTY PLEASURES, FOR THE FINISH!***

*We're glad you saved room!*

**CRÈME BRULÉE** house-made crème brulée~10.5

**WARM SKILLET COOKIE** topped with vanilla ice cream ~14.5

**CHOCOLATE LAVA CAKE** with whipped cream ~10.5

**AFFOGATO** espresso over ice cream ~10.5

**NY STYLE CHEESECAKE** with raspberry drizzle ~10.5

*Don't forget to take some wine home for later!*

**ASK ABOUT OUR MONTHLY WINE CLUB &  
"EXPLORE THE WORLD ONE WINE AT A TIME" <sup>TM</sup> WITH US!**

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**WE CREATE CUSTOM GIFT BASKETS!**

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**LET US CREATE THE PERFECT EVENT FOR YOU!  
ASK ABOUT OUR PRIVATE WINE TASTINGS, CATERED EVENTS,  
& CORPORATE LUNCHES!**

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*January 21, 2025*





**PORTERS NECK LUNCH SPECIALS ONLY \$14.75**  
**AVAILABLE 11AM-3PM DAILY**

**BRIDGEWATER LUNCH SALAD**

*Our salads are made with the freshest ingredients available*  
Crisp lettuce, arugula, heirloom tomatoes, carrots, red onions, Kalamata olives  
with Bridgewater's famous white balsamic dressing  
Choice of: Chicken Breast | Shrimp | Sliced Beef Tenderloin\*

**ALL-AMERICAN BURGER**

*Choose a side-Petite Salad or Kettle Chips*  
Half Pound Angus Short Rib Burger\*  
Lettuce | Tomato | Red Onion | American or Swiss Cheese

**ARTISAN PASTA CREATIONS**

*Each pasta dish served with a slice of Tribeca ciabatta bread*

**WILD BOAR RAGU OVER PAPPARDELLE**

Braised wild boar, tomatoes, red wine, herbs, over pappardelle pasta **DOUG'S PICK!**

**BUCATINI WITH NONNA'S MEATBALL**

House marinara sauce, meatball, ricotta cheese, shredded parmesan, basil

**PESTO ALFREDO ORECCHIETTE**

House-made pesto alfredo sauce tossed with orecchiette topped with parmesan cheese

**ADD A PROTEIN TO YOUR PASTA**

Chicken Breast +9 | Sliced Beef Tenderloin\* +12.50 | Shrimp +9

**SOFT TACOS**

Three soft taco shells with Baha slaw & cucumber wasabi drizzle  
Ginger Soy Ahi Tuna\* OR Blackened Shrimp

**BRIDGEWATER'S SIGNATURE POKE' BOWL**

Sushi Rice | Heirloom Tomatoes | Carrots | Cucumbers  
Red Onions | Avocado | Tuxedo Sesame Seeds

**CHOOSE YOUR PROTEIN (1)**

Shrimp | Ahi Tuna\* | Steak\*

**ADD A SECOND PROTEIN**

Chicken Breast+9 | Sliced Beef Tenderloin\* +12.50 | Shrimp +9

**CHOOSE YOUR DRIZZLE**

Cucumber Wasabi | Sesame Ginger

**COMPLETE YOUR LUNCH WITH A SELECT DESSERT FOR ONLY \$6**

*Not to be combined with other offers or specials-No Sharing*

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January 27, 2025



BRIDGEWATER  
WINES + DINES

# APPY HOUR AT THE BAR

3–6 PM DAILY

Ahi Tuna Tower\* ~~\$18.50~~ \$9.25

Burrata ~~\$14.50~~ \$7.25

Pretzel Nuggets ~~\$14.50~~ \$7.25

Nonna's Meatballs ~~\$15.50~~ \$7.75

Brussels Sprouts ~~\$14.50~~ \$7.25

Shrimp Cocktail ~~\$14.50~~ \$7.25

Baked Brie ~~\$20.50~~ \$10.25

Asparagus Envelope ~~\$13.50~~ \$6.75

178 Porters Neck Rd Wilmington, NC

Not to be combined with any other offer, event or special

Only at the bar, not for takeout

[WWW.BRIDGEWATERWINES.COM](http://WWW.BRIDGEWATERWINES.COM)

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Updated January 2025