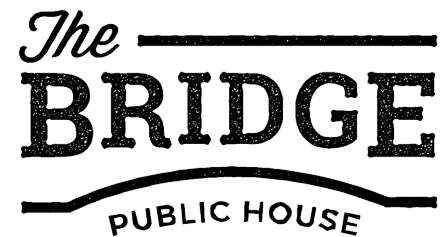


EAT.DRINK.CONNECT.

MENU



SMALL PLATES

HOUSE SOUP	11
The Kitchen's feature offering.	
BRIDGE CAESAR SALAD	16
House Caesar Vinaigrette, White Anchovy, Lardons, Fried Croutons, Parmesan Snow, Fresh Romaine	
TOMATO & BURRATA	16
Quebec Heirloom Tomatoes, Extra Virgin Olive Oil, Balsamic Maple, Basil Pesto, Smoked Maldon, Basil Sprouts, Orchard Gel	
BEETROOT & SPROUTS (V)	15
Braised Ontario Beets, Cashew Hummus, Shallots, Young Sprouts, Spent Yeast, Arugula, Pomegranate	
FIELD SALAD (V)	14
Strawberry Mint Vinaigrette, Field Greens, Cherry Tomatoes, Young Sprouts, Cucumber, Toasted Pepita	
MUSHROOMS ON TOAST	18
Wild Quebec Mushrooms, Truffle Chevre, Sourdough Toast, Tarragon, Sunny-side Egg, Mizuna	
FISH TACOS DUO	15
Lager Battered Cod, Radish & Carrot Slaw, Fish Sauce, Maple Chili Aioli, Scallions	

SHAREABLES

THE BRIDGE NACHOS	18
Wonton Crisps, Chorizo, Pickled Jalapenos, Corn, Smoked Cheddar, Scallions, Green Goddess Sauce	
SLIDER TRIO <i>(or \$7 individual)</i>	18
Brioche, House Grind, Tomato, Pickled Shallots, Smoked Cheddar, Thousand Island Sauce	
KOREATOWN CHICKEN <i>(substitute Cauliflower +\$2)</i>	17
Marinated and Fried Chicken, KoreanTown Sauce, Toasted Sesame, Chicken Skin Mayo	
IZAKAYA TEMPURA (V)	17
Choice of Steak or Cauliflower Tempura, tossed in Korean Sweet & Sour Sauce and Sauteed Vegetables	

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MENU

MAINS

ATLANTIC SALMON	25
Pan Seared Salmon, Sweet Pea Risotto, Summer Asparagus, Herb Crema, Young Sprouts	
QUEBEC MUSHROOM TAGLIATELLE (V)	22
Wild Quebec Mushrooms, Garlic Cream Sauce, Tarragon, Truffle Oil, Crispy Shallots	
STEAK & FRITES	34
8oz AAA Striploin, Seared Broccolini, Sauce au Poivre, Mizuna, Fries & Aioli	
ONTARIO CHICKEN COBB SALAD	19
Roast Chicken, Soft Boiled Eggs, Pickled Shallots, Cucumber, Avocado, Green Onions, Blue Cheese Sauce, Romaine	
THE BRIDGE BURGER (<i>Substitute for Beyond Meat +\$2</i>)	20
Brioche Bun, House Grind, Tomato, Pickled Shallots, Smoked Cheddar, Thousand Island. Served with Fries & Aioli, or Side Salad	
CHORIZO TACORRITO	18
Chorizo Succotash, Smoked Cheddar, Corn, Pickled Shallots, Creme Fraiche, Green Onions, Pico de Gallo, Lettuce. Served with Fries & Aioli	
FISH & CHIPS	20
Beer Battered Pickerel, Lemon Tartar Sauce, House Slaw, served with Fries & Aioli	

DESSERTS

POUDING CHÔMEUR (<i>Add Ice Cream \$3</i>)	8
Vanilla Genoise, Maple Reduction, Brown Sugar Dust, Crushed Pistachios, Chantilly	
DARK CHOCOLATE MARQUISE	8
Dark Chocolate Fondant, Vanilla Butter Cream, Sauce Caramel, Fresh Berries	

EXTRAS

FRENCH FRIES & AIOLI	7
SWEET POTATO FRIES	8
POUTINE	10
SIDE SALAD	7
SIDE CAESAR SALAD	9
SIDE SOUP	6