

## **STARTERS**

Fried Cheese & house marinara 9

 **Cheesy Crab Dip 15**

w/ Naan Bread & Tortilla Chips

**Greek Scallops 18**

seared scallops in herb butter w/ grilled greek cabbage & maple glaze

**Beef -OR- Chicken Nachos 13**

corn salsa – beans - sour cream - guacamole - queso

**\*Chicken & Cheese Quesadilla 12**

side of pico de gallo & sour cream

**Flat Bread Taco Pizza 12**

ground beef – cheese – lettuce – pico de gallo – taco sauce – sour cream

 **2 Buffalo Chicken & Cheese Egg Rolls**

side of ranch 10

**Burger Slider Trio 12**

cheddar - mayo – pickles – lettuce - tomato

**\*Jumbo Bone-In Chicken Wings**

**1/2 Dozen 9 Dozen 14**

Buffalo – Garlic Hot – Garlic Parm - Carolina BBQ  
Pineapple Habanero – Lemon Pepper Dry Rub – Maple Glaze

## **8oz SMASH BURGERS**

on *Toasted Bun w/ Fresh Cut Shoestring Fries*

**\*Classic Cheese 14**

american – mayo – lettuce – tomato – onion

 **\*Whiskey Glazed Cowboy 15**

cheddar - sriracha mayo - onion rings - jalapenos

**\*222 Hangover 16**

provolone – mayo - fried egg – guacamole – bacon

## **SANDWICHES** w/ Ranch Chips

**\*RIBEYE -OR- CHICKEN CHEESE STEAKS**

**7" 10 or 14" 18**

**PROVOLONE – MAYO – GRILLED ONIONS – GARDEN**

**-OR-**

**QUESO – GRILLED ONIONS & PEPPERS**

**The Club Sub 7" 10 or 14" 18**

**Turkey – Ham - Bacon**

provolone – mayo – bacon – lettuce – tomato

**Cosmo +.50**

Pepper Relish & Hoagie Oil Available

**CHIMICHANGA CHEESE STEAK 16**

**12" Four Tortilla** - mozzarella – fries – pepper blend -  
deep fried & smothered in queso  
Side of Lettuce & Pico de Gallo

**\*FRIED FISH – Haddock 16**

**Toasted Bun** – lettuce – tomato – tarter

**\*Aloha Chicken 14**

**Toasted Bun** – tempura battered chicken tenders –  
bacon - pineapple salsa – BBQ

**\*Blueberry Bourbon Pulled Steak 16**

**Toasted Bun** – topped w/ sweet pepper blend

**\*Monte Cristo 14**

**Texas French Toast** smoked honey ham - swiss –  
maple glaze

**Cuban 15**

**Toasted Roll** - smoked honey ham – pulled pork –  
swiss - dill pickles - carolina BBQ

**Reuben 13**

**Toasted Rye** - corned beef – swiss – sauerkraut -  
1000 island

**Rachael 13**

**Toasted Rye** – turkey – swiss – coleslaw - 1000 island

## **SALADS**

**ADD** Grilled Shrimp -or- Tempeh +3

**PITTSBURGH CHICKEN or STEAK 19**

cheddar - tomato – cucumber - bell peppers – mushrooms  
– onion – fries

**TACO BOWL CHICKEN or BEEF 14**

12" Flour Tortilla Bowl  
cheddar - pico de gallo - taco sauce - sour cream

**BURRITO BOWL CHICKEN or BEEF 17**

cheddar - corn salsa – pico de gallo - bacon crumbles –  
guacamole - black beans – chip strips

**CAESAR GRILLED CHICKEN 15**

parmesan – croutons – caesar dressing

**THE CHEF 16**

american - tomato – cucumber - onion – croutons – turkey  
– ham – hardboiled egg

**DRESSINGS** extra + .50

Italian - Ranch – Blue Cheese

1000 Island - Chipotle Ranch - Basil Balsamic

## **FUSION BOWLS**

 **Birria Ramen 15**

grilled pulled pork - caramelized onions - pickled  
carrots - hardboiled egg - ramen noodles - house  
birria sauce

**Shrimp Lo Mein 15**

grilled ancho dusted shrimp - mixed cabbage -  
pepper blend – carrots - radish – teriyaki - lo mein

**Pennsylvania Pot Roast 18**

Pulled steak – garlic mashed potatoes - gravy

**Fried Chicken & Gravy 14**

tempura battered chicken tenders – garlic mashed  
potatoes – corn salsa - gravy

**Gluten Free Options Available**

## ENTREES

**\*HADDOCK 18 CHOICE of TWO SIDES**  
broiled in garlic herb butter **or** breaded & fried

**14oz Black Angus Reserve \*RIBEYE Market Price**

**EAT IN ONLY CHOICE of TWO SIDES**

**ADD Sautéed Mushrooms & Onions +1**

grilled in garlic herb butter

**\*BLACK DIAMOND 23**

**CHOICE of TWO SIDES**

**ADD Sautéed Mushrooms & Onions +1**

sirloin steak in classic black diamond marinade

**\*SHRIMP & SCALLOP RED SCAMPI 24**

sautéed in tomato basil finished w/ garlic herb butter tossed in pappardelle pasta

**Garlic Cheese Bread & Toss Salad**

**\*GRILLED CHICKEN ALFREDO 20**

house alfredo tossed in pappardelle pasta

**Garlic Cheese Bread & Toss Salad**

**FAJITAS 22** Soft House Corn **-OR-** Soft Flour

**\*Protein Choice**

**Steak – Chicken – Shrimp – Tempeh**

**6 Tortillas** - fried onions - pepper blend - beans  
spanish rice – guacamole - pico de gallo – lime

## SIDES *Substitutes* +2

**Soup of the Day** - Cup 4 or Bowl 6

**Fresh Cut Shoestring Fries** 4

**Brew City Fries** 5

**Sweet Potato Fries** tossed in cinnamon & sugar 5

**Garlic Mashed Potato** 3

**Mac & Cheese** 5

**Cole Slaw** 3

**Toss Salad** 3

**Grilled Veggies - Chefs Choice** 3

**Mexican Street Corn Cup** 4

Sweet Corn - Garlic Lemon Aioli – Parmesan -Cilantro – Tajin

## Kids 9

\*Chicken Tenders w/ Fries  
Flat Bread Cheese Pizza  
Grilled Cheese w/ Ranch Chips

## Sweet Treats

**Vanilla Ice Cream 3**

**Peanut Butter Pie 8**

**Dessert Empanadas a la mode 11**

**Ask Server for Weekly Specials**

## 222 Bridge Catering

222 Bridge Bar + Kitchen provides fresh flavors and professional creative catering services to Central PA & surrounding areas.

Our Chefs can accommodate ANY cuisine requests along with our in-house & outsourced bakers available for sweet treats. Chef tastings & consultations are available on request.

Traditional Catering, Food Truck Services &

**Banquet Room available on 2<sup>nd</sup> floor**

**\*Ask about our Taco – Pasta - Fajita Bars \***

### Catering or Truck Booking

Contact Erica

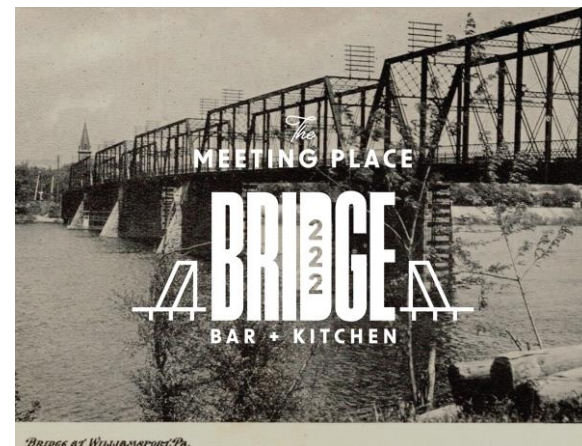
Mobile: 570.560.0562

[BridgeTavern222@gmail.com](mailto:BridgeTavern222@gmail.com)

BridgeTavern222.com

**BRIDGE**  
222  
**BAR + KITCHEN**

**Ask Server for Beverage Selection**



**222 Bridge Bar + Kitchen**  
*Formerly The Bridge Tavern*  
**222 S Market St**  
South Williamsport, PA 17702  
**570.321.1555**

### Kitchen Hours:

Mon thru Sat: 11 am – 9 pm  
Sun: 12 pm – 7 pm

**BAR LAST CALL VARIES**  
**HAPPY HOUR 4 – 6 pm Nightly**  
**Weekly Entertainment**

## Scan for



**Drink Specials**