

Munchies

Fried Cheese 9 house marinara

***Cheesy Crab Dip** 15 🍷 naan bread - tortilla chips

***Crab Slider Trio** 18 house remoulade – crunchy onion straws

***Greek Scallops** 18 seared scallops in herb butter - grilled cabbage - maple glaze

Nachos Beef -OR- Chicken 15 corn salsa – beans - sour cream - guacamole - queso

Chicken & Cheese Quesadilla 12 side of pico de gallo - sour cream

Taco Fries 12 queso – pico – taco sauce – sour cream

2 Buffalo Chicken Egg Rolls 10 🍷 side of ranch or blue cheese

BBQ Beef Slider Trio 13 cheddar – pickles – onion straws – house BBQ

Chips & Salsa 15 tortilla chips – pico de gallo – queso - guacamole

***Jumbo Bone-In Chicken Wings** **1/2 Dozen** 9 **Dozen** 14 **ADD** Celery +75

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

TACOS on Soft Corn -OR- Flour Tortillas

2 Gringos 10 **Beef -OR- Chicken** lettuce – cheese – pico de gallo – taco sauce – sour cream

2 Steak & Avocado 14 salsa verde – guacamole

***2 Caribbean Grilled Fish** 14 fish of the day – asian slaw – fruit salsa – sriracha – sour cream

Birria TRIO 14 roasted pork – cheese – side of house beef consommé

*8oz Smash Burgers on Toasted Bun w/ Fresh Cut Fries

Classic Cheese 14 american – mayo – lettuce – tomato – onion

Whiskey Glazed Cowboy 15 🍷 cheddar - sriracha mayo - onion rings - jalapenos

Bootleg Burger 17

pimento cheese – sugar smack bacon – roasted red peppers - caramelized onions – whiskey glaze

Salads

ADD Grilled Shrimp +3

PITTSBURGH Beef -OR- Chicken 19

cheese - tomato – cucumber – grilled pepper/mushroom blend – onion – fries

TACO BOWL Beef -OR- Chicken 14

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

BURRITO BOWL Beef -OR- Chicken 17

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

CAESAR GRILLED CHICKEN 15 parmesan – croutons – caesar dressing

THE CHEF 17 american – tomato – cucumber – onion – croutons – turkey – ham – hardboiled egg

CAPRESE 15 sliced tomato – mozzarella – olive oil – sea salt – cracked pepper – balsamic - basil

DRESSINGS extra +.50

Italian - Ranch – Blue Cheese - 1000 Island - Chipotle Ranch - Basil Balsamic - French

Sandwiches w/ Ranch Chips Pepper Relish - Hoagie Oil Cosmo +.50 Queso +1

RIBEYE -OR- Chicken CHEESE STEAK 7" 10 14" 18

PROVOLONE - MAYO – GRILLED ONIONS – LETTUCE - TOMATO

The Club Sub 7" 12 **Turkey – Ham – Bacon** - provolone – mayo – lettuce – tomato

CHIMICHANGA CHEESE STEAK 16 12" **Four Tortilla deep fried & smothered in Queso**

shredded cheese – fries – pepper blend - side of lettuce - pico de gallo

***FRIED Haddock** 16 **Toasted Bun** lettuce – tomato – tarter

Aloha Chicken 14 **Toasted Bun** tempura battered chicken tenders – bacon - pineapple salsa – BBQ

***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

Fusion Bowls

Birria Ramen 15 🍷 w/ house beef consommé

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

***Shrimp Lo Mein** 15 🍷

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

***222 Ahi Tuna Seviche** 18

RAW ahi tuna seviche - sushi rice – asian slaw – guacamole - side of Hard Corn Tostada Chips

Entrees

***HADDOCK** 20 **CHOICE of 2 SIDES** **BROILED** in garlic herb butter or **BREADED & FRIED**

***BLACK DIAMOND** 23 **CHOICE of 2 SIDES** sirloin steak in classic black diamond marinade
ADD Sautéed Mushrooms & Onions +2

***14oz RIBEYE** 32 **CHOICE of 2 SIDES** grilled in garlic herb butter
ADD Sautéed Mushrooms & Onions +2

***SHRIMP & SCALLOP PASTA** 25 **Red -OR- White Sauce** *Garlic Cheese Bread & Toss Salad*

GRILLED CHICKEN ALFREDO 22 *Garlic Cheese Bread & Toss Salad*

FAJITAS 22 **Soft Corn -OR- Flour Tortillas** ***Protein Choice Steak – Chicken – *Shrimp**
6 Tortillas - fried onions - pepper blend - beans - spanish rice – guacamole - pico de gallo – lime

CHICKEN & CHEESE ENCHILADAS 18 **Red -OR- Green Sauce**
6 Enchiladas topped w/ queso Side of Spanish Rice & Beans

***Kids** w/ Fresh Cut Fries 9

Chicken Tenders
Chicken & Cheese Tacos
Beef & Cheese Tacos

SIDES

Soup of the Day - Cup 4 - Bowl 6

Fresh Cut Fries 4

Brew City Fries 7

Sweet Potato Fries tossed in cinnamon & sugar 6

Garlic Mashed Potato 3

Mac & Cheese 5

Cole Slaw 3

Toss Salad 3

Grilled Veggies - Chefs Choice 3

Mexican Street Corn Cup 4

Substitutes +2

Specialty 12" Pizzas pies Extra Toppings +2

Plain Jane 10

Pepperoni 12

Aloha 15

BBQ Sauce – Pulled Pork – Pineapple Salsa - Red Onion – Bacon Crumbles

Mexican Street Corn 15

Lemon Garlic Aioli – Cheese – Cotija – Sweet Corn – Cilantro - Tajin

Epic Hawaiian Veggie 16

House Sauce – Cheese – Corn Salsa - Pineapple Salsa - Pepper Blend
Red Onions - Baby Bella Shrooms – Jalapeños

Birria (Pulled Pork) 15

Roasted Pork – Cheese – House Beef Consommé

Chicken Pineapple Habanero 🌶️ 15

Garlic Lemon Aioli – Cheese - Pineapple Salsa - Pineapple Habanero - Sour Cream

Chicken Bacon Ranch 15

Garlic Lemon Aioli – Cheese – Bacon Crumbles – Ranch

Buffalo Chicken 15

House Sauce Garlic Lemon Aioli – Buffalo - Blue Cheese – Ranch

Taco 15

Ground Beef - Taco Sauce – Cheese – Pico de Gallo – Lettuce – Sour Cream

Meat Lovers 17

House Sauce – Cheese – Pepperoni – Bacon Crumbles – Ham - Grilled Chicken

Margherita 16

House Sauce – Mozzarella – Basil – Balsamic Glaze

Sweet Treats

222 Peanut Butter Pie 10

Churros rolled in Cinnamon & Sugar 7

Batter-Up Bakery Cheesecake 9.50

ADD

Ice Cream +3

Caramel – Chocolate Sauce +75

Ask Server for Daily Specials



Say Thank You to the Kitchen Team
Buy them a Round of Beer 12 BUCKS



Gluten Free & Vegetarian Friendly

Veterans 15% off Food

Let Your Server Know - Thank you for your service

222 Bridge Bar + Kitchen



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HOURS

MON – TUE – WED – THUR 11am – 9pm

FRI – SAT 11am – MIDNIGHT

SUN 12pm – 7pm

SUN BRUNCH SPECIALS 12 – 4pm

2nd Floor Available for Private Parties
Custom Menus ~ Taco Bars & More
Seats 50

Corporate Lunch Delivery Pre Orders Available
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BridgeTavern222@gmail.com

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices are Market Driven and Subject to Change updated 2/7/24