

Munchies

12" Cheese Pizza 10 toppings +2 each

Spinach Dip Flatbread 18

*Cheesy Crab Dip 18 🍴 naan bread - tortilla chips

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

Nachos 15 corn salsa – beans - sour cream - guacamole - queso

ADD Protein for +4

Chicken & Cheese Quesadilla 12 side of pico - sour cream

Buffalo Chicken Egg Rolls 10 🍴 side of ranch -or- blue cheese

BBQ Pulled Pork Slider Trio 13 pickles – onion straws – house BBQ

Chicken Tender Basket 10 3 tenders - fresh cut fries

Fresh Cut Fries 4

Fried Cheese 10 house marinara

Soup of the Day Cup 4 -or- Bowl 6

*Jumbo Bone-In Chicken Wings 1/2 Dozen 9 Dozen 14

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

ADD Ranch -or- Blue Cheese +.50



TWO TACOS on *Soft Corn -or- Flour Tortillas*

* **Beef -or- Chicken** 10 lettuce – cheese – pico – taco sauce – sour cream

Steak & Avocado 14 salsa verde – guacamole

*Grilled Fish 14 fish of the day – red slaw – fruit salsa – sriracha – sour cream

Bacon BBQ Pulled Pork 12 house BBQ - red slaw - bacon crumbles

* **8oz Burgers** on *Toasted Kaiser w/ House Ranch Chips*

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



Thank the Kitchen Team
Buy them a Round 12 BUCKS

Veterans 15% off Food

Let Your Server Know - Thank you for your service

Sweet Treats Available



Gluten Free & Vegetarian Friendly
Ask your Server

Salads

Pittsburgh **Steak -or- Chicken** 19

cheese - tomato - cucumber - grilled pepper/onions/mushrooms blend – fries

12" Taco Bowl **Beef -or- Chicken** 14 cheese - pico - taco sauce – sour cream

Chef 17

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

Buffalo Chicken 19

spring mix – mozzarella - blue cheese – bacon crumbles – cucumber – tomato – ranch

Grilled Chicken Caesar 15 parmesan – croutons – house caesar dressing

DRESSINGS *extra +.50*

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

Sandwiches w/ House Ranch Chips

Cheese Steak **7"** 12 **14"** 18 **Beef -or- Grilled Chicken**

mayo – provolone – grilled onions

BIG Club Sub **7"** 16 **Turkey – Ham – Bacon** - provolone – mayo – lettuce – tomato

Hot Ham & Cheese 12 mayo – *sliced ham – provolone – american - kaiser*

12" Cheese Steak CHIMICHANGA 18 *Flour Tortilla deep fried & smothered in Queso*

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

*BIG BRIDGE **Fried Haddock** 19 lettuce – tomato – tarter – kaiser

Carolina BBQ Grilled Chicken 12 mayo - lettuce – tomato – onion straws – kaiser

Cuban 16 sliced ham – pulled pork – swiss - dill pickles - carolina BBQ – roll

Reuben 14 corned beef – swiss – sauerkraut - 1000 island – rye

Rachael 14 turkey – swiss – coleslaw - 1000 island – rye

ADD Hot Peppers -or- Oil +.50

ADD Garden +3

Fusion Bowls

Birria Ramen 15 🍴

consommé - pork - caramelized onions - pickled carrots - hardboiled egg - ramen

*Shrimp Lo Mein 15 🍴

shrimp - mixed cabbage - pepper blend - carrots - radish – teriyaki

*Chicken & Shrimp Stir Fry 21

mixed asian veggies – jasmine rice - house stir fry sauce

A 3% surcharge is applied to all Credit Card Payments to help cover the cost of accepting credit cards. The surcharge is not gratuity. Cash & Check Payments Encouraged. **Shared Plate Fee +3 on Entrees – Salads – Fusion Bowls**

*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 11/22/24**

Entrees

Daily Specials

- *BROILED OR FRIED HADDOCK 25 side of fresh cuts and coleslaw
- *BLACK DIAMOND 26 side of garlic mashed and grilled veggies
- *14oz RIBEYE 32 side of garlic mashed and grilled veggies
- *SHRIMP & CLAMS PASTA 25 side of garlic cheese bread and toss salad
- GRILLED CHICKEN MAC & CHEESE 24 topped w/ cheddar crisps
- STEAK & CHICKEN FAJITAS 30 **6 Soft Corn -or- Flour Tortillas**
fried onions - pepper blend - beans - rice – guacamole - pico
- 6 CHICKEN & CHEESE QUESO ENCHILADAS 24 Red -or- Green**
side of rice and beans
- ITALIAN STROMBOLI 22
ham - capicola – salami – pepperoni -mozzarella – red sauce
- CHEESE STEAK STROMBOLI 22
chipped steak – grilled onions/peppers – cheese - red sauce
- BUFFALO CHICKEN STROMBOLI 19 garlic butter – cheese – ranch

ALL SUBSTITUTIONS +3

Fresh Cuts	Crispy Fries	Onion Rings	Mac & Cheese
Toss Salad	Grilled Veggies	Cauliflower Crust	

Client/Customer Favorite for Catering

Taco/Nacho Bar - Order Form

\$13 pp – 3-4 Tacos approx. pp - Price Includes: Boats, Napkins & Utensils Packs
Contact Erica at RealTaste570@gmail.com

Pick 2

- Soft Corn
- Soft Flour
- Hard Corn
- Tortilla Chips

Proteins Pick 2

- Beef
- Chicken
- Pulled Pork

Includes:

- Taco Sauce
- Shredded Lettuce
- Shredded Cheese
- Sour Cream
- Jalapeno
- Red Onion
- Cilantro
- Lime Wedges
- Hot Sauce

Extras +2 pp

- Pico de Gallo
- Salsa Verde
- Rojo Salsa
- Pineapple Salsa
- Mango Salsa
- Cold Corn Salsa
- Mexican Street Corn
- Spanish Rice
- Refried Beans
- Black Beans
- Guacamole + 3 pp
- Queso + 3 pp

Specialty Protein + 3 pp

- Steak
- Daily Fish
- Shrimp
- Vegetarian Options

Sweet Treats

- Churro Bites + 3 per dozen
- Chocolate Sauce + .75 pp
- Caramel Sauce + .75 pp
- Berry Compote + 1.50 pp
- Tres Leches Cake
 - Full Pan + 75
 - ½ Pan + 35
- Flan
 - Full Pan + 75
 - ½ Pan + 35
- Mini Honey Sopapillas + 25
 - Dozen

20% Service Charge added to All Taco Bars



222 Bridge Bar + Kitchen

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KITCHEN HOURS

MON – TUE – WED – THUR 11am – 9pm
 FRI – SAT 11am – MIDNIGHT
 SUN 12pm – 7pm

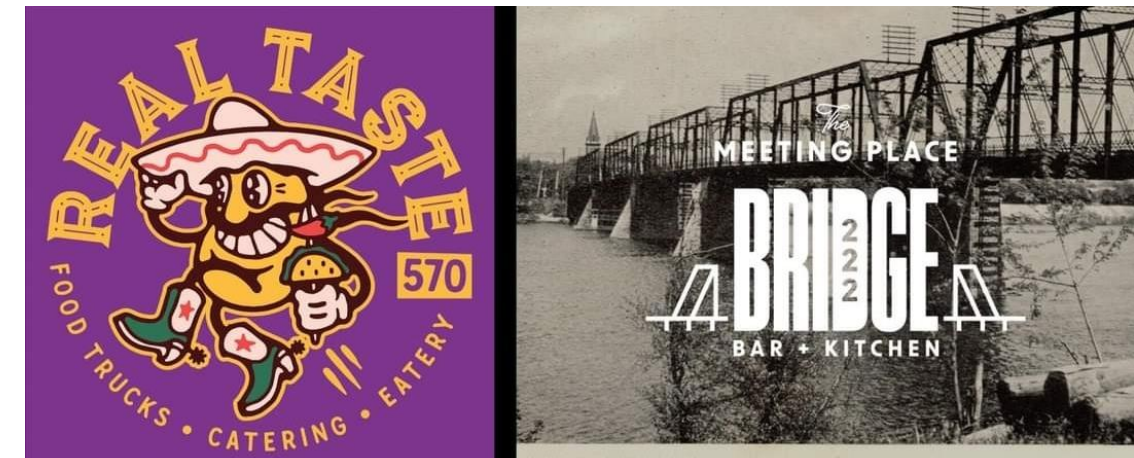
2nd Floor Seating

Large Groups -or- Private Parties - Seats 70
-or-
Rent the Entire Building for your Party

On-Site and Off-Site Catering
Give your Guests the “Real Taste Experience”

Custom Menus
Food Trucks
Consultation Tastings
Private Chef Services
and much more

Contact Erica at RealTaste570@gmail.com
Delivery Available for a minimum of \$100



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