

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 2nd floor

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

Catering or Truck Booking

Contact Erica

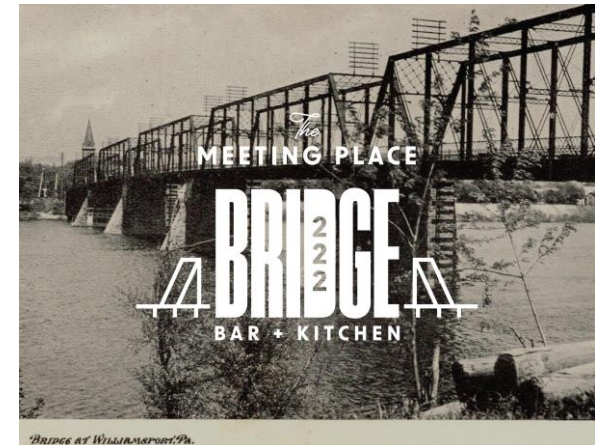
Mobile: 570.560.0562

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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 Thurs: 11 am – 9 pm
Fri & Sat: 11 am – 10 pm
Sun: CLOSED

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

Scan for



Drink Specials