

The Iron Bridge Wine Co.

STARTERS

CRISPY BRUSSELS SPROUTS... V* / GF*

Pear Chutney, Craisins, Rosemary 13

CIDER BACON PEI MUSSELS... GF*

*Apple Cider, Spanish Onions, Applewood Smoked Bacon,
Sage, Grilled Baguette 16*

AUTUMN FLATBREAD PIZZA... V

*Sage Ricotta Cheese, Roasted Sweet Potatoes,
Caramelized Onions, Arugula, Balsamic Glaze
Mozzarella & Parmesan Cheese 15
Add Prosciutto 7*

MEZZE TRIO... V* / GF*

*Roasted Garlic and Herb Hummus, Muhammara,
Mushroom Conserva, Grilled Flatbread 16*

BUTTERNUT SQUASH ARANCINI...

Sage Ricotta Cheese 14

CRISPY CALAMARI GF*

*Gluten Free Flour, Banana Peppers,
Roasted Garlic Aioli 15*

GRILLED BRIE... V / GF*

Pear Chutney, Toasted Baguette 15

PORK AND SAUERKRAUT... GF*

Crispy Pork Belly, Sauerkraut, Apple Cider Gastrique 15

GRILLED OCTOPUS... GF*

*Confit Greek Potatoes, Mediterranean Olive Mix,
Roasted Tomatoes, Feta Cheese 18*

PORTOBELLO FRITES... V

Herb Crusted Panko, Chipotle Aioli 13

SHRIMP POSOLE... GF*

*Salsa Verde, Hominy, Onions, Garlic, Oven Roasted
Tomatoes, Cilantro, Lime, Grilled Baguette 15*

SIDES AND ADD ONS

Truffle Parmesan Fries...10

Confit Greek Potatoes ... 7

Sea Salt Fries... 5

Sauerkraut... 6

Side Mushroom Risotto... 10

Sauteed Swiss Chard...8

Sweet Potato Fries... 8

Roasted Chipotle Maple Carrots... 9

Sweet Potato Puree... 7

Roasted Root Vegetables.... 9

Broccolini... 9

Grilled Chicken... GF 9*

3 Sauteed Shrimp... GF 9

Fish of the Moment... GF 22

Grilled Tri Tip Steak... GF 20*

Pan Seared Scallops... GF 25

Pan Seared Duck Breast... GF 25

SOUP AND SALADS

SOUP OF THE DAY

Chef's Seasonal Selection 8

CAESAR SALAD... GF*

*Baby Romaine, Shredded Parmesan Cheese,
House Made Croutons, Grated Cured Egg Yolk,
Caesar Dressing 14*

FALL PANZANELLA SALAD... V / GF*

*Butternut Squash, Dried Cranberries, Herb Brioche Croutons,
Toasted Walnuts, Blue Cheese Crumbles, Sage,
Roasted Shallot Vinaigrette 15*

SPINACH & PEAR SALAD... V* / GF

*Bosc Pears, Toasted Pumpkin Seeds,
Shaved Red Onion, Goat Cheese, Maple Vinaigrette 16*

APPLE & BEET SALAD... V* / GF

*Roasted Beets, Granny Smith Apples, Mixed Greens,
Manchego Cheese, Spiced Pecans,
Apple Butter Vinaigrette 15*

ENTREES

MUSHROOM RISOTTO... V* / GF

*Roasted Forest Mushrooms, Carrots, Roasted Leeks,
Goat Cheese, Truffle Oil 27*

IBWC BURGER... GF*

*JW Trueth's Beef, Brioche Bun, Apple Butter,
Arugula, Applewood Smoked Bacon, Brie Cheese,
Sea Salt Fries 20
Substitute Parmesan Truffle Fries \$5.00*

GRILLED BISTRO STEAK FRITES... GF*

*Sweet Potato Fries, Broccolini,
Maple Chipotle Butter 32
Sub Parmesan Truffle Fries 5*

FISH OF THE MOMENT... GF*

*Cauliflower Velouté, Chipotle Maple Carrots,
Balsamic Glaze
Market Price*

PAN SEARED DUCK BREAST... GF

*Roasted Root Vegetables, Sauteed Swiss Chard,
Cherry Sorghum Glaze 37*

IRON BRIDGE SIGNATURE STEAK... GF*

Ask your server for daily preparation 48

PAN SEARED SCALLOPS... GF

*Sweet Potato Puree, Broccolini,
Pumpkin Seed Gremolata 40*

GF Gluten-Free | GF* Gluten-Free w/ Modification |V Vegetarian |V*Vegan w/ Modification

*We make every effort to offer gluten-free/vegan food options for our guests. We are unable, however, to guarantee this with 100% certainty due to factors outside of our control.

***Due to the number of ingredients in our dishes, we are unable to list them all.

Please advise your server of any allergies you may have.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.