

STARTERS

CHARRED SPANISH OCTOPUS... 16

*Pee Wee Potatoes, Grilled Cipollini & Scallion Onion Ragu,*  
*Cilantro Lime Crème Fraîche, Mole Sauce*

ROASTED NINE MINUTE BONE MARROW... GF\* 15

*Pickled Mustard Seeds, Winter Radish,*  
*Shallots, Petite Greens, Grilled Baguette*

PAN ROASTED SEA SCALLOPS... GF 16

*Grilled Radicchio, Black Eyed Peas,*  
*Pancetta Vinaigrette, Brown Butter Aioli*

SOUP DU JOUR... 6

*Chef's Seasonal Selection*

FOIE GRAS TORCHON... GF\* 18

*Balsamic Macerated Raspberries, Butternut Squash Purée,*  
*Walnut Powder, House Made Parmesan-Thyme Cornmeal Crackers*

ROASTED BEET & PEAR SALAD... GF 15

*Artisanal Mixed Greens, Baby Carrots, Toasted Pepitas,*  
*Dill, Walnuts, Goat Cheese, Orange Honey Vinaigrette*

WARM WINTER GREENS DUCK SALAD... GF 17

*Hudson Valley Duck Leg Confit, Lolla Rosa Lettuce,*  
*Butternut Squash, Pickled Red Onions, Gorgonzola Cheese,*  
*Duck Crackling, Warm Mustard Vinaigrette*

BEYOND ORDINARY WEDGE SALAD... GF 14

*Iceberg Lettuce, Stilton Cheese, Tasso Ham,*  
*Winter Radish, Bonito Cured Egg Yolk, Parsley,*  
*Mint Buttermilk Green Peppercorn Vinaigrette*

MATZO SHRIMP DUMPLINGS... 12

*Togarashi, Winter Radish, Scallion, Miso Crème,*  
*Yuzu Lemongrass & Ginger Broth*

MISO PORK BELLY MUSSELS... 14

*Prince Edward Island Mussels, Berkshire Pork Belly,*  
*Shiitake Mushrooms, Shallots, Garlic, Bean Sprouts,*  
*Smoked Miso Broth*

FOR THE TABLE

HOUSE MADE CHARCUTERIE & ARTISANAL CHEESE

*Please See Our Cheese & Charcuterie Menu For Today's Selections*

GRILLED FLATBREAD PIZZA... 13

*Forest Mushrooms, Balsamic Caramelized Onions, Watercress,*  
*Roasted Garlic Ricotta Spread, Smoked Gouda Cheese,*  
*Toasted Rosemary Oil*  
*Add House Made Italian Sausage... 3*

BURRATA... GF\* 15

*Fig Jam, Serrano Ham, Arugula, Walnut Powder,*  
*Olive Oil, Balsamic Reduction, Grilled Baguette*

KUNG PAO BRUSSELS SPROUTS... 9

*Ginger, Garlic, Scallions, Chiles de Árbol, Roasted Peanuts*

HAND-CUT FRIES... 6

*Black Truffle & Roasted Garlic Aioli*

IRON BRIDGE IS PROUD TO PARTNER WITH  
THE FOLLOWING LOCAL FARMS

CLARK FARM... ELLICOTT CITY, MD |  
ROSEDA FARM... MONKTON, MD | GROW & LEARN... GLENWOOD, MD |  
ELYSIAN FIELDS FARM... WAYNESBURG, PA

UPCOMING EVENTS

JOINS US FOR OUR SPECTACULAR WINE TASTINGS EVENTS  
FEATURING...

JOHN BOOKWALTER  
WINEMAKER & OWNER OF J. BOOKWALTER WINERY  
MONDAY, FEBRUARY 6TH, 2017 AT 6:00 PM  
&  
JONATHAN NAGY  
WINEMAKER FROM BYRON WINERY  
WEDNESDAY, FEBRUARY 15TH, 2017 AT 6:00 PM

ENTRÉES

HUDSON VALLEY FARMS CONFIT DUCK LEG... GF 28

*Parsnip Purée, Bacon Braised Brussels Sprouts,*  
*Baby Carrots, Maynard's Tawny Port Reduction*

PAN-ROASTED BRONZINI... GF 32

*Charred Eggplant Purée, Pee Wee Potatoes, Haricot Verts,*  
*Castelvetrano Olives, Lemon Emulsion, Walnut Powder*

IRON BRIDGE SIGNATURE STEAK... GF\* 38

ASK YOUR SERVER FOR TODAY'S SELECTION

ICELANDIC COD ACQUA PAZZA... GF 30

*Cherry Tomatoes, Fennel, Castelvetrano Olives, Artichoke Hearts,*  
*Celery, Dill, Hackleback Caviar, Spicy Tomato Broth*

ROASTED VEGETABLE & LENTIL CURRY... GF\* 20

*French Lentils, Butternut Squash, Sweet Potatoes, Pearl Onions, Celery,*  
*Watercress, Coconut Curry Broth, Crispy Togarashi Spiced Rice Noodles*

BRAISED BEEF TONGUE STROGANOFF... 26

*Pappardelle Noodles, English Peas, Forest Mushrooms,*  
*Cippolini Onions, Pancetta, Madeira Braising Jus, Pecorino Cheese*

GRILLED COLORADO SUPERIOR FARMS  
LAMB STRIP STEAK... 36

*Garlic Rosemary Marinade, Braised Lacinato Kale, Pickled Fennel Slaw,*  
*Dried Cherries, Watercress, Forest Mushroom Arancini,*  
*Housemade Lamb Sausage Ragu*

BISTRO BURGER... 18

*House Ground Beef, Beer Cheese, Hickory-Smoked Bacon,*  
*Crispy Onion Straws, Zesty House Made Steak Sauce,*  
*Pretzel Roll, Hand-Cut Fries, Roasted Garlic Truffle Aioli*

GF Gluten-Free | GF\* Gluten-Free with Modification

\*We make every effort to offer gluten-free 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.

