

The Iron Bridge Wine Co.

STARTERS

CRISPY BRUSSELS SPROUTS... V* / GF*

Pear Chutney, Craisins, Rosemary 15

CIDER BACON PEI MUSSELS... GF*

*Apple Cider, Spanish Onions, Applewood Smoked Bacon,
Sage, Grilled Baguette 17*

FLATBREAD PIZZA... V

*Sage Ricotta Cheese, Roasted Sweet Potatoes,
Caramelized Onions, Arugula, Balsamic Glaze
Mozzarella & Parmesan Cheese 16
Add Prosciutto 7*

MEZZE TRIO... V* / GF*

*Roasted Garlic and Herb Hummus, Muhammara,
Baba Ganoush, Grilled Flatbread 16*

BUTTERNUT SQUASH ARANCINI

Sage Ricotta Cheese 15

CRISPY CALAMARI

*Gluten Free Flour, Banana Peppers,
Roasted Garlic Aioli 16*

GRILLED BRIE... V / GF*

Pear Chutney, Toasted Baguette 16

PORK AND SAUERKRAUT...GF*

Crispy Pork Belly, Sauerkraut, Apple Cider Gastrique 16

GRILLED OCTOPUS... GF*

*Confit Greek Potatoes, Mediterranean Olive Mix,
Roasted Tomatoes, Feta Cheese 20*

PORTOBELLO FRITES... V

Herb Crusted Panko, Chipotle Aioli 14

SHRIMP POZOLE... GF*

*Salsa Verde, Hominy, Onions, Garlic, Oven Roasted
Tomatoes, Cilantro, Lime, Grilled Baguette 16*

LUNCH CLASSICS

QUICHE DU JOUR...

*Chef's Seasonal Selection Served with a
Mesclun Salad & Fresh Fruit 18*

OMELETTE DU JOUR...

*Chef's Seasonal Selection Served with a
Mesclun Salad & Fresh Fruit 18*

SIDES AND ADD ONS

Truffle Parmesan Fries...10

Confit Greek Potatoes... 8

Sea Salt Fries... 6

Sauerkraut... 6

Side of Mushroom Risotto... 12

Sweet Potato Fries... 8

Roasted Chipotle Maple Carrots 9

Sweet Potato Puree... 7

Broccolini... 9

Grilled Chicken... GF 9*

3 Sauteed Shrimp... GF 9

Grilled Bistro Steak... GF 22*

Fish of the Moment... GF 22

Pan Seared Scallops... GF 23

SOUP AND SALADS

SOUP OF THE DAY

Chef's Seasonal Selection 8

GRILLED CAESAR SALAD... GF*

*Romaine, Shredded Parmesan Cheese,
House Made Croutons, Grated Cured Egg Yolk,
Caesar Dressing 16*

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 AND BEET SALAD... V* / GF

*Roasted Beets, Granny Smith Apples, Mixed Greens,
Manchego Cheese, Spiced Pecans,
Apple Butter Vinaigrette 16*

HANDHELDS

IBWC BURGER... GF*

*JW Trueth's Beef, Brioche Bun, Apple Butter, Arugula,
Applewood Smoked Bacon, Brie Cheese,
Sea Salt Fries 22*

Substitute Parmesan Truffle Fries \$5.00

SHRIMP TACOS...

*Cumin Seasoned Shrimp, Cabbage Slaw,
Chipotle Crema, Flour Tortilla 19*

TURKEY REUBEN...

*Herb Roasted Turkey Breast, Sauerkraut, Gruyere Cheese,
Russian Dressing, Sourdough 19*

PORTOBELLO MUSHROOM SANDWICH... V

*Roasted Red Peppers, Herbed Goat Cheese, Arugula,
Green Goddess Dressing, Baguette 18*

CURRY CHICKEN SALAD WRAP...

*Diced Chicken Breast, Red Onions, Celery, Dried Cranberries,
Almonds, Arugula, Flour Tortilla 18*

ENTREES

MUSHROOM RISOTTO... V* / GF*

*Roasted Forest Mushrooms, Carrots, Roasted Leeks,
Goat Cheese, Truffle Oil 28*

FISH OF THE MOMENT... GF*

*Cauliflower Puree, Roasted Maple Chipotle Carrots
Balsamic Glaze
Market Price*

PAN SEARED SCALLOPS... GF

*Sweet Potato Puree, Broccolini,
Pumpkin Seed Gremolata
Market Price*

GRILLED BISTRO STEAK FRITES... GF*

*Sweet Potato Fries, Broccolini,
Maple Chipotle Butter 34
Substitute Parmesan Truffle Fries \$5.00*

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.