

The Iron Bridge Wine Co.

STARTERS

CRISPY BRUSSELS SPROUTS... ^{V*/GF*}

Chili Lime Honey, Fresh Herbs, Cashews, Lime Zest 15

CIDER BACON PEI MUSSELS... ^{GF*}

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

AUTUMN 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... ^V

Sage Ricotta Cheese 15

CRISPY CALAMARI ^{GF*}

*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*

SIDES AND ADD ONS

Truffle Parmesan Fries...10

Confit Greek Potatoes ... 8

Sea Salt Fries... 6

Sauerkraut... 7

Side Mushroom Risotto... 12

Sauteed Swiss Chard...8

Cauliflower Puree... 7

Sweet Potato Fries... 8

Cauliflower Puree ... 7

Sweet Potato Puree... 7

Roasted Chipotle Maple Carrots... 9

Roasted Root Vegetables.... 9

Broccolini... 9

Grilled Chicken... GF 9*

3 Sauteed Shrimp... GF 9

Fish of the Moment... GF 22

Grilled Bistro Steak... GF 22*

Pan Seared Scallops... GF 23

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

SOUP AND SALADS

SOUP OF THE DAY

Chef's Seasonal Selection 9

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 & BEET SALAD... ^{V*/GF}

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

ENTREES

MUSHROOM RISOTTO... ^{V*/GF}

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

IBWC FALL 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*

GRILLED BISTRO STEAK FRITES... ^{GF*}

*Sweet Potato Fries, Broccolini,
Maple Chipotle Butter 34
Sub Parmesan Truffle Fries 5*

FISH OF THE MOMENT... ^{GF}

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

PAN SEARED DUCK BREAST... ^{GF}

*Roasted Root Vegetables, Sauteed Swiss Chard,
Cherry Sorghum Glaze 40*

IRON BRIDGE SIGNATURE STEAK... ^{GF*}

Ask your server for daily preparation 48

PAN SEARED SCALLOPS... ^{GF}

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

*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.