

SALADS

BEYOND ORDINARY WEDGE SALAD... GF 14

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

ELDERFLOWER & SOY-GLAZED

BABY BEETROOT SALAD... GF 15

*Curried Tomato Emulsion, Basil Goat Cheese Mousse,
Toasted Hazelnuts, Hydro Red Sorrel, Smoked Sea Salt*

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*

STARTERS

SEARED HUDSON VALLEY FOIE GRAS... GF* 19

*Parsnip Purée, Frisée Salad, Charred Shallots, Radish,
Baby Carrots, Curry Oil, Blood Orange Gastrique*

HAY SMOKED TUNA SASHIMI... 14

*Togarashi, Wakame Salad, Ginger Soy Vinaigrette, Carrot,
Daikon Radish, Szechuan Roasted Peanuts, Avocado Mousse,
Ponzu Glaze, Toasted Sesame Seeds*

GRILLED HALLOUMI MEZZE... GF 12

*Harissa Chick Pea Hummus, Vegetable Salad, Basil, Cherry Tomatoes,
Cucumber, Sweet Drop Peppers, Radish, Olive Oil, Sea Salt*

GRILLED FLATBREAD PIZZA... 14

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

MISO PORK BELLY MUSSELS ... GF* 12

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

MATZO SHRIMP DUMPLINGS... 12

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

BRUNCH COCKTAILS

IRON BRIDGE BELLINI... 7

Sparkling Wine, Peach Nectar, Raspberry Purée

MIMOSA... 9

Sparkling Wine, Orange Juice

HOUSE BLOODY MARY... 13

*Green Chili Vodka, George's Bloody Mary Mix, Lemon,
Lime, Olives, Black Pepper Bacon*

THE PEAT & THE PETALS... 11

Laphroaig 10yr Scotch, St. Elder, Lemon Twist

ELEMENTARY!... 15

GlenFarclas 10, Lemon Juice, Earl Grey Syrup, Lemon Twist

THE FOX AND THE HOUND... 11

Wyndridge Crafty Cider, Taylors Velvet Falernum

SANGRIA À LA MINUTE... 9

Ask your server for today's creative concoction

UPCOMING EVENTS

CUVAISON WINERY MEET & GREET

FEATURING TANNA MASSAR OF CUVAISON WINE ESTATES

WEDNESDAY, MARCH 8TH, 2017 6:00 PM - 8:00 PM

JOIN US FOR A SPECTACULAR WINE TASTING FEATURING

WINEMAKER RICK WILLIAMS OF STORYBOOK MOUNTAIN

TUESDAY, MARCH 14TH, 2017 AT 6:00 PM

IRON BRIDGE UNIVERSITY IS BACK!

SPRING SEMESTER

A SEA OF WINE: WINES OF THE MEDITERRANEAN

SUMMER SEMESTER

WINE IS ABOUT PLACE

See Your Server For Details

ENTREES

CHICKEN & WAFFLES... 19

Buffalo Maple Syrup, Garlic Herb Butter

STEAK & EGGS... GF 24

*Grilled Bavette Steak, Cheddar Scrambled Eggs,
Brunch Potatoes, House Steak Sauce*

CINNABON BREAD PUDDING FRENCH TOAST... 14

Cream Cheese Icing, Brunch Potatoes, Fresh Fruit

HOUSE DUCK SAUSAGE BENEDICT... 14

Lacinato Kale, Poached Eggs, Hollandaise, English Muffin, Brunch Potatoes

HOUSE MADE ITALIAN SAUSAGE HASH... GF 16

Brunch Potatoes, Lacinato Kale, Hollandaise Poached Eggs

QUICHE DU JOUR... 11

Served with Mesclun Salad, Fresh Fruit

OMELET DU JOUR... 11

Served with Mesclun Salad, Fresh Fruit

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
Add Fried Egg... 2*

B.E.L.T ... 14

*Bacon, Fried Egg, Romaine Lettuce, Oven-Roasted Tomatoes,
Rosemary Aioli, Brioche, Served with Mixed Greens Salad,
Brunch Potatoes, or Fresh Fruit*

NORWEGIAN FJORD TROUT... GF 32

*Spring Pea Purée, Confit New Potatoes, Forest Mushrooms,
Grilled Asparagus, Truffle Fennel Crème, Smoked Trout Roe*

ROASTED VEGETABLE PAELLA... GF 20

*Arborio Rice, Parsnips, Baby Carrots, Blistered Tomatoes,
Shaved Garlic, Pearl Onions, Watercress, Saffron*

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.