



SALADS

GRILLED CAESAR SALAD... GF* 10
House Made Caesar Dressing, Parmesan Tuile, Boquerónes

SPINACH SALAD GF* 12
Shaved Red Onion, Roasted Red Tomatoes, Grilled Portobello Mushrooms, Gorgonzola, Warm Bacon Vinaigrette

ROASTED BEET SALAD GF* 13
Artisan Greens, Spiced Pecans, Goat Cheese Croquet, Honey Dijon Vinaigrette

STARTERS

SEARED FOIE GRAS ... GF* 15
Balsamic Red Currant Puree, Roasted Figs, Toasted Bread Crumbs

BUTTERMILK FRIED CALAMARI... 13
Sweet Drop Peppers, Radish, Parsley, House Tartar Sauce

GRILLED OCTOPUS... GF* 13
Smashed & Fried Dutch Pee Wee Potatoes, Red Onion Slaw, Pistachio Tahini

SOUP DU JOUR... 6
Chef's Seasonal Selection

GRILLED BRIE... GF* 13
Spiced Apple Chutney, Grilled Baguette

MEZZE TRIO... GF* 12
White Chocolate Baba Ghanoush, Mast-O-Khiar, Shirazi Salad, Grilled House Flatbread with Garlic Oil & Sea Salt

GRILLED FLATBREAD PIZZA... 13
Garlic Herb Ricotta, House Made Sausage, Sweet Drop Peppers, Red Onion, Shaved Parmesan

STEAMED P.E.I. MUSSELS... GF* 13
Piri Piri Sauce, White Wine, Grilled Baguette

CRISPY BRUSSELS SPROUTS... 9
Garlic-Ginger Tamari Glaze, Carrot Scallion Kimchi, Radish, Toasted Sesame Seeds

BRUNCH COCKTAILS

IRON BRIDGE BELLINI... 10
Sparkling Wine, Peach Nectar, Raspberry Purée

MIMOSA... 9
Sparkling Wine, Orange Juice

BARREL AGED NEGRONI... 12
Aviation Gin, Cappelletti Vino Aperitivo, Dolin Sweet Vermouth, Big Cube, Orange Twist

HOUSE BLOODY MARY... 13
Green Chili Vodka, George's Bloody Mary Mix, Lemon, Lime, Olives, Black Pepper Bacon

JOHNNY APPLE COLLINS... 12
Willett Pot Still Bourbon, Schonauer Apfel Liqueur, Fresh Lemon Juice, Bitter Truth Jerry Thomas Bitters, Fever Tree Lemon Tonic

TWISTED COSMO... 12
Hangar One Mandarin Blossom Vodka, St. Elder, Lime Juice, Cranberry Juice, Orange Twist

GRANHATTAN... 19
Rowan's Creek Bourbon, Grand Marnier, Angostura Bitters, Orange Bitters, Luxardo Cherry

OH, MAI TAI... 14
Plantation Rum, Combier, Disaronno Lime Juice, Blackwell Dark Rum, Cherry, Mint

UPCOMING EVENTS

JOIN US ON TUESDAY, NOVEMBER 13TH FOR A
WINEMAKER TASTING WITH IDLE CELLARS

ASK YOUR SERVER FOR DETAILS

ENTREES

STEAK & EGGS... 20
Cheddar Polenta Frites, Baby Spinach, Poached Eggs

CRAB CAKE BENEDICT... 18
Toasted English Muffin, Poached Eggs, Breakfast Potatoes, Grilled Asparagus, Old Bay Hollandaise

IRON BRIDGE BREAKFAST SANDWICH 10
Fried Eggs, Applewood Smoked Bacon, Tillamook Cheddar, Beefsteak Tomato, Toasted Ciabatta

QUICHE DU JOUR... 11
Served with Mesclun Salad, Fresh Fruit

OMELET DU JOUR... GF* 11
Served with Mesclun Salad, Fresh Fruit

ROSEDA FARMS BURGER... 18
Brie Cheese, Applewood Smoked Bacon, Shaved Red Onion, Apple Butter, Toasted Brioche Bun, Sea Salt French Fries

PORK BELLY BANH MI... 14
Pickled Vegetables, Jalapeno, Cilantro, English Cucumber, Ginger Tamari Glaze, Toasted Baguette

CIOPPINO... 28
Calamari, Tiger Shrimp, Little Neck Clams, PEI Mussels, Icelandic Cod, Grilled Baguette

GARAM MASALA TOFU... GF 21
Heirloom Tomatoes, Onion, Jalapeño, Cilantro, Basmati Rice

FALL PRIMAVERA PASTA... GF 24
Roasted Root Vegetables, Campanelle Pasta, White Wine Garlic Sauce, Shaved Parmesan, Toasted Hazelnuts

CHICKEN & WAFFLE PANINI... 17
Buttermilk Fried Chicken, Green Pepper Relish, Green Tomato, Breakfast Potatoes