

STARTERS

AHI TUNA POKE... 12

Avocado, Cucumber, Soy Sauce, Toasted Sesame Seeds,
Crispy Rice Paper, Alfalfa Sprouts, Ají Amarillo Aioli

WATERMELON CAPRESE SALAD... GF 12

Compressed Watermelon, Garden Basil, Buffalo Mozzarella,
Tomato Pulp, Basil-Infused Olive Oil, Minus 8 Wine Vinegar,
Sea Salt

SOUP DU JOUR... 6

Chef's Seasonal Selection

INSALATA DI MARE... GF 14

Grilled Spanish Octopus, Shrimp, Maryland Blue Crab,
Fingerling Potatoes, Shallots, Capers, Iron Bridge Garden Parsley,
Celery Leaf, Lemon, Olive Oil, Fresh Cracked Pepper, Smoked Sea Salt

STRAWBERRY FIELDS SALAD... GF 13

Baby Spinach, Quinoa, Toasted Walnuts, Red Onion,
Goat Cheese, Balsamic Pearls, Basil Vinaigrette

BIBB SALAD... GF 13

French Breakfast Radish, Chopped Egg, Gorgonzola, Shallots,
Heirloom Carrot Ribbons, Buttermilk Tarragon Vinaigrette

CRISPY SPANISH OCTOPUS... 16

Tri-Colored Orzo, Oven-Roasted Tomatoes, Carrots,
Garden Parsley, Ají Amarillo Vinaigrette, Squid Ink Aioli

ELYSIAN FIELDS FARM BRAISED LAMB TONGUE... GF 13

Brussels Leaves, Fingerling Potato Medallions,
Caramelized Onions, Bacon Vinaigrette

PRINCE EDWARD ISLAND MUSSELS... GF * 12

Charred Citrus Vinaigrette, Cherry Tomatoes, Shallots,
Iron Bridge Garden Herbs, Grilled Baguette

IRON BRIDGE IS PROUD TO PARTNER WITH
THE FOLLOWING LOCAL FARMS

WAGON WHEEL RANCH... MT. AIRY, MD |
ROSEDA FARM... MONKTON, MD | GROW & LEARN... GLENWOOD, MD |
ELYSIAN FIELDS FARM... WAYNESBURG, PA

FOR THE TABLE

HOUSE MADE CHARCUTERIE & ARTISANAL CHEESE

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

CORNMEAL CRUSTED LOCAL OYSTERS... 12

Hickory Smoked Bacon, Watercress, Green Tomato Jam,
Charred Corn Aioli

DEVEILED EGGS... 7

Crispy Chicken Skins, Radish, Buffalo Deviled Eggs, Chives

GRILLED FLATBREAD PIZZA... 14

Roasted Garlic Purée, Grilled Brie, Spring Onions,
Olives, Aged Parmesan, Watercress, Rosemary Oli

BURRATA... GF * 13

Soft Mozzarella, Tomato & Fennel Jam,
Grilled Baguette, Olive Oil, Sea Salt

CRISPY BRUSSELS SPROUTS... 9

Caraway Mustard Spice, Dried Cranberries, Toasted Almond Slivers,
Garden Parsley, Lemon Ash, Mint Yogurt Crème

HAND-CUT FRIES... 6

Black Truffle & Roasted Garlic Aioli

UPCOMING EVENTS

HOWARD COUNTY SUMMER RESTAURANT WEEKS

JULY 18TH - AUGUST 1ST

DINNER - THREE COURSES FOR \$42

LUNCH - TWO COURSES FOR \$20

THREE COURSES \$26

See Your Server For Details

ENTRÉES

WAGON WHEEL RANCH

GRILLED PORK RIB CHOP GF * ... 28

Caramelized Onion & Smoked Gouda Polenta,
Cider Braised Collard Greens, Peach Chutney, Smoked Pork Jus

PAN-SEARED ALASKAN HALIBUT... GF 34

Carrot Ginger Purée, Broccoli Rabe, Bloomed Scallion,
Toasted Sesame Seeds, Garlic Ginger Tamari Glaze

IRON BRIDGE SIGNATURE STEAK... GF * 38

ASK YOUR SERVER FOR TODAY'S SELECTION

HICKORY SMOKED "PORTOHOUSE"... 18

Grilled Portobello Mushroom, Balsamic Fig Chutney,
Toasted Freekeh, Garden Radish, Garlic Braised Local Greens

ROASTED MURRAY'S HALF CHICKEN... GF 24

Sorghum Salad, Cranberry Beans, Roasted Sweet Potatoes,
Dried Cranberries, Toasted Walnuts, Goat Cheese,
Iron Bridge Garden Pesto, Lemon Lavender Honey

GRILLED ROSEDA FARMS COULOTTE STEAK... 30

Chimichurri-Marinaded, Crispy Shishito Peppers,
Charred Cipollini Onions, Fried Smashed Fingerling Potatoes,
Watercress, Sorghum Lime Vinaigrette

PAN-SEARED AHI TUNA... GF * 28

Sweet Corn, Shishito Peppers, Forest Mushrooms,
Black Quinoa, Roasted Red Pepper Romesco, Crispy Basil

IRON BRIDGE BURGER... 18

House Ground Beef, Grilled Halloumi Cheese,
Peach Chutney, Rosemary Aioli, Bibb Lettuce, Brioche,
Hand-Cut Fries with Black Truffle & Roasted Garlic 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.