

STARTERS

HAY SMOKED TUNA SASHIMI...	14
<i>Togarashi, Wakame Salad, Ginger Soy Vinaigrette, Carrot, Daikon Radish, Szechuan Roasted Peanuts, Avocado Mousse, Ponzu Glaze, Toasted Sesame Seeds</i>	
MATZO SHRIMP DUMPLINGS...	12
<i>Togarashi, Winter Radish, Scallion, Miso Crème, Yuzu Lemongrass &amp; Ginger Broth</i>	
MISO PORK BELLY MUSSELS...	14
<i>Prince Edward Island Mussels, Berkshire Pork Belly, Shiitake Mushrooms, Shallots, Garlic, Bean Sprouts, Smoked Miso Broth</i>	
SOUP DU JOUR...	6
<i>Chef's Seasonal Selection</i>	
CHARRED SPANISH OCTOPUS...	16
<i>Charred Spanish Octopus, Pee Wee Potatoes, Grilled Cipollini &amp; Scallion Onion Ragu, Cilantro Lime Crème Fraiche, Mole Sauce</i>	

FOR THE TABLE

HOUSE MADE CHARCUTERIE & ARTISANAL CHEESE	
<i>Please See Our Cheese &amp; Charcuterie Menu For Today's Selections</i>	
GRILLED FLATBREAD PIZZA...	13
<i>Forest Mushrooms, Balsamic Caramelized Onions, Watercress, Roasted Garlic Ricotta Spread, Smoked Gouda Cheese, Toasted Rosemary Oil</i>	
<i>Add House Made Italian Sausage...</i>	
3	
GRILLED HALLOUMI MEZZE... GF	12
<i>Harissa Chick Pea Hummus, Vegetable Salad, Basil, Cherry Tomatoes, Cucumber, Sweety Drop Peppers, Radish, Olive Oil, Sea Salt</i>	
CRISPY THAI BRUSSELS SPROUTS...	9
<i>Red Curry Peanut Sauce, Scallion Kimchi, Thai Basil Crème</i>	

SALADS

MOROCCAN SPRING SALAD... GF	14
<i>Baby Kale, Frisée, Black Quinoa, Marcona Almonds, Blood Orange Supremes, Castelvetroano Olives, Feta Cheese, Mint, Spring Onion, Red Wine Vinaigrette</i>	
BEYOND ORDINARY WEDGE SALAD... GF	14
<i>Iceberg Lettuce, Stilton Cheese, Tasso Ham, Winter Radish, Bonito Cured Egg Yolk, Parsley, Mint Buttermilk Green Peppercorn Vinaigrette</i>	
ELDERFLOWER & SOY-GLAZED BABY BEETROOT SALAD... GF	15
<i>Curried Tomato Emulsion, Thai Basil Goat Cheese Mousse, Toasted Hazelnuts, Hydro Red Sorrel, Smoked Sea Salt</i>	
ANY SALAD WITH...	
GRILLED CHICKEN... GF	Add 6
SAUTÉED SHRIMP... GF	Add 9
GRILLED BAVETTE STEAK ... GF	Add 10
PAN-ROASTED TROUT... GF	Add 16

UPCOMING EVENTS

JOIN US FOR A SPECTACULAR WINE TASTING FEATURING  
WINEMAKER RICK WILLIAMS OF STORYBOOK MOUNTAIN  
TUESDAY, MARCH 14<sup>TH</sup>, 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

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.

ENTRÉES

NORWEGIAN FJORD TROUT... GF	32
<i>Spring Pea Purée, Confit New Potatoes, Forest Mushrooms, Asparagus, Truffle Fennel Crème, Smoked Trout Roe</i>	
ROASTED VEGETABLE PAELLA... GF	20
<i>Arborio Rice, Parsnips, Baby Carrots, Blistered Tomatoes, Shaved Garlic, Pearl Onions, Watercress, Saffron</i>	
Paella With Shrimp, Mussels, & House Made Sausage...	32
STEAK FRITES...	19
<i>Grilled Bavette Steak, Chipotle Steak Sauce, Caraway Mustard-Spiced Fries, Rosemary Garlic Aioli</i>	

LUNCH CLASSICS

QUICHE DU JOUR...	11
<i>Served with Mesclun Salad &amp; Fresh Fruit</i>	
OMELET DU JOUR...	11
<i>Served with Mesclun Salad &amp; Fresh Fruit</i>	

SANDWICHES

*Served with Choice of Mesclun Salad, Fresh Fruit, Chef's Salad of the Moment, or Caraway Mustard-Spiced Fries*  
*Substitute Soup du Jour Add 2*

HOUSE ROAST BEEF SANDWICH...	15
<i>Caramelized Onions, Bell Peppers, Forest Mushrooms, Provolone Cheese, Roasted Garlic Truffle Aioli, French Bread</i>	
CHESAPEAKE SHRIMP SALAD SANDWICH...	15
<i>Celery, Onion, Watercress, Roasted Tomatoes, Old Bay Remoulade Sauce, Whole Grain Croissant</i>	
DUCK DUCK DOG...	14
<i>Longanisa Duck Sausage, Duck Liver Mousse, Pickled Vegetables, Cilantro, Whole Grain Mustard, Sesame Seed Roll</i>	
GRILLED CHEESE SANDWICH ...	12
<i>Tillamook Cheddar, Goat Cheese, Caramelized Onions, Fuji Apple, Brioche Bread</i>	
THE FARM BURGER... 18	
<i>Roseda Farms Ground Beef, Tillamook Cheddar Cheese, Applewood Smoked Bacon, Fried Green Tomato, Pickled Egg, Spicy Ketchup, Brioche Bun</i>	

*Iron Bridge Entrées, Lunch Classics, & Sandwiches  
Are Available From 11:00 a.m. - 3:00 p.m.*