

HOUSE MADE CHARCUTERIE & ARTISANAL CHEESE

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

BUTTERMILK FRIED CALAMARI... 13

Sweety Drop Peppers, Parsley, House Tartar Sauce

CRISPY BRUSSELS SPROUTS...

Garlic-Ginger Tamari Glaze, Carrot Scallion Kimchi,

Radish, Toasted Sesame Seeds

STEAMED P.E.I. MUSSELS...

F* 13

Moqueca Sauce, Bean Sprouts, Cilantro, Charred Lime

Grilled Baguette

SOUP DU JOUR...

Chef's Seasonal Selection

GRILLED BRIE... GF* 13

Pomegranate Chutney, Grilled Baguette

SEARED FOIE GRAS...

Balsamic Red Currant Puree. Roasted Figs.

Toasted Bread Crumbs

GRILLED FLATBREAD PIZZA... 13

Garlic Herb Ricotta, House Made Sausage, Sweety Drop Peppers,

15

WINE CO.

Red Onion. Shaved Parmesan

MEZZE TRIO... 12

Roasted Beet Hummus, Caponata, Crispy Halloumi,

Grilled Flatbread

ITALIAN SAUSAGE ARANCINI... 13

THE IRON BRIDGE

Fra Diavolo. Shaved Parmesan

SALADS

BABY ARUGULA SALAD... GF 12

Confit Fennel, Blood Orange Segments, Ricotta Salata,

Shallot Vinaigrette

GRILLED CAESAR SALAD... GF*

House Made Caesar Dressing, Parmesan Tuile, Boquerónes

10

SPINACH SALAD GF* 13

Shaved Red Onion, Bosc Pears, Gorgonzola, Pomegranate Seeds,

Spiced Pecans, Honey Dijon Vinaigrette

ANY SALAD WITH...

GRILLED CHICKEN... GF

SAUTÉED SHRIMP... GF

Add 9 Add 10

Add 6

GRILLED BISTRO STEAK ... GF GRILLED FJORD TROUT... GF

Add 16

UPCOMING EVENTS

DINNER RESERVATIONS FOR VALENTINES DAY ARE FILLING UP FAST. RESERVE A TABLE FOR YOU AND YOUR SWEETIE TODAY.

ASK 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.



THE BRIDGE'S PHILLY... 14

Shaved Ribeye, Sautéed Onion & Peppers, House Made Whiz Sauce, Hoagie Roll

GRILLED CHEESE... 13

Tillamook Cheddar, Applewood Smoked Bacon, Beefsteak Tomato,

Arugula, Sourdough Bread

GRILLED PORTOBELLO SANDWICH...

12

Hazelnut Pesto, Roasted Red Tomatoes, Goat Cheese, Ciabatta Roll

PORK BELLY BANH MI... 14

Pickled Vegetables, Jalapeno, Cilantro, English Cucumber,

Ginger Tamari Glaze, Toasted Baguette

HOT PASTRAMI... 14

Gruyere Cheese, Housemade Coleslaw, Whole Grain Mustard, Pumpernickel

ROSEDA FARMS BURGER... GF* 18

Applewood Smoked Bacon, Red Onion Marmalade, Arugula, Tillamook Cheddar,

Toasted Brioche Bun

Served with Choice of Mesclun Salad, Fresh Fruit, Chef's Pasta Salad or Sea Salt French Fries Substitute Soup du Jour Add 2

LUNCH CLASSICS

QUICHE DU JOUR... 11

Served with Mesclun Salad & Fresh Fruit

OMELET DU JOUR... GF* 11

Served with Mesclun Salad & Fresh Fruit

CHICKEN POT PIE... 13

Roasted Chicken Breast, English Peas, Carrots, Confit Pee Wee

Potatoes, Rosemary Puff Pastry

Served with Side Mixed Greens Salad

ENTRÉES

CIOPPINO... GF* 28

Calamari, Tiger Shrimp, Little Neck Clams, PEI Mussels,

Icelandic Cod, Grilled Baguette

MUSHROOM RISOTTO... GF 22

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

PAN SEARED FJORD TROUT... GF 32

Confit Fennel, Roasted Pee Wee Potatoes, Tomato Jam

STEAK FRITES... GF* 19

Grilled Bistro Steak, Chipotle Steak Sauce,

Sea Salt French Fries

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

