

The Iron Bridge Wine Co.

STARTERS

CRISPY BRUSSELS SPROUTS... V* / GF*

Parmesan Lime Dressing 13

STEAMED LITTLE NECK CLAMS... GF*

*Garlic, Shallot, White Wine, Roasted Tomatoes,
Grilled Baguette 17*

FLATBREAD PIZZA... V

*Babaganoush, Whipped Ricotta, Hot Honey,
Crispy Shallots, Soft Herbs 15
Add Prosciutto 7*

ZUCCHINI FRITES... V

Herb Crusted Panko, Chipotle Aioli 14

GAMBAS AL AJILIO... GF*

Shrimp, Garlic, EVOO, Sherry, Baguette 15

CRISPY CALAMARI GF*

*Gluten Free Flour, Banana Peppers,
Roasted Garlic Aioli 15*

BURRATA... V / GF*

Tomato Jam, Basil Oil, Grilled Baguette 15

BRAISED PORK CROSTINI... GF*

*Roasted Onion, Salsa Verde,
Cilantro, Pickled Shallot 15*

GRILLED OCTOPUS... GF*

*Confit Greek Potatoes, Mediterranean Olive Mix,
Roasted Tomatoes, Feta Cheese 18*

FRIED GREEN TOMATOES... GF*

Jumbo Lump Crab, Scallions, Lemon Beurre Blanc 18

MEZZE TRIO... V* / GF*

*Roasted Garlic and Herb Hummus, Muhammara,
Mushroom Conserva, Grilled Flatbread 16*

SIDES AND ADD ONS

Confit Fingerling Potatoes... 7

Truffle Parmesan Fries...10

Yucca Frites... 9

Charred Mexican Street Corn Salad... 7

Confit Greek Potatoes... 7

Sauteed Spinach... 5

Green Beans... 6

Sauteed Summer Squash ... 7

Sea Salt Fries... 5

Grilled Chicken... GF 9*

3 Sauteed Shrimp... GF 9

Grilled Bistro Steak... GF 20*

Fish of the Moment... GF 22

3 Pan Seared Scallops... GF 25

4 Clams... GF 7

SOUP AND SALADS

SOUP OF THE DAY...

Chef's Seasonal Selection 8

CAESAR SALAD... GF*

*Little Gem Lettuce, Shredded Parmesan Cheese,
House Made Croutons, Grated Cured Egg Yolk,
Caesar Dressing 14*

SUMMER PANZANELLA SALAD... V* / GF*

*Watermelon, Golden Beets, Arugula, Mint,
Basil, Garlic Herb Brioche,
Fresh Mozzarella, Lemon Dijon Vinaigrette 16*

TOMATO & CUCUMBER SALAD... V* / GF*

*Crispy Garbanzo Beans, Red Onion, Dill,
Buttermilk Herb Dressing 14*

PEACH & SPINACH SALAD ... V* / GF

*Blackberries, Goat Cheese, Toasted Hazelnuts,
White Balsamic Vinaigrette 16*

ENTREES

SUMMER PASTA... V*

*Farfallone Pasta, Pesto, Roasted Tomato, Summer Squash,
Roasted Garlic, Breadcrumbs 25*

PAN SEARED FISH OF THE MOMENT... GF

*Confit Fingerling Potatoes, Sauteed Spinach,
Roasted Garlic Pan Sauce **Market Price***

IBWC SUMMER BURGER... GF*

*JW Treuth & Sons Beef Burger, Zucchini Relish,
White Cheddar Cheese, Herb Aioli, Brioche Bun,
Sea Salt French Fries 20
Substitute Parmesan Truffle Fries \$5.00*

CIOPPINO GF*

*Tomato Broth, Clams, Shrimp, Calamari,
Fish of the Moment, Grilled Baguette 35*

GRILLED BISTRO STEAK FRITES... GF*

*Green Beans, Caramelized Shallot Demi-Glace,
Sea Salt Fries 32*

ROASTED PERUVIAN HALF CHICKEN... GF

*Yucca Frites, Charred Mexican Street Corn Salad,
Tarragon Salsa Verde 29*

IRON BRIDGE SIGNATURE STEAK... GF*

Ask your server for daily preparation 48

PAN SEARED HOKKAIDO SCALLOPS GF

*Sweet Corn Soubise, Sungold Tomatoes,
Roasted Fennel, Piccata Powder 40*

GF Gluten-Free | GF* Gluten-Free w/ Modification |V Vegetarian |V*Vegan w/ Modification

*We make every effort to offer gluten-free/vegan 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.