

## SALADS

**CAESAR SALAD...** GF\* 10

*Baby Red Romaine, Shaved Parmesan, Spanish Anchovy, Garlic Herb Croutons, Caesar Dressing*

**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

**FOIE SLIDER...** 15

*Mango Ketchup, Vegetable Chips, Passito Aioli, Toasted Brioche*

**BUTTERMILK FRIED CALAMARI...** 13

*Sweetie Drop Peppers, Radish, Parsley, House Tartar Sauce*

**GRILLED OCTOPUS...** GF\* 13

*Smashed and Fried Fingerling Potatoes, Red Onion Slaw, Pistachio Tahini*

**SOUP DU JOUR...** 6

*Chef's Seasonal Selection*

**GRILLED BRIE...** GF\* 13

*Mini Wheel of Brie, Apricot 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, Sweetie 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*

JOIN US ON TUESDAY, OCTOBER 24TH FOR A  
WINEMAKER TASTING EVENT WITH  
THIBAUT DELMOTTE  
FROM BODEGA COLOMÉ WINERY IN SALTO,  
ARGENTINA!

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...** 11

*Served with Mesclun Salad, Fresh Fruit*

**ROSEDA FARMS BURGER...** 18

*Applewood Smoked Bacon, Tillamook Cheddar, Shaved Red Onion, Peanut Chipotle BBQ Sauce*

**PORK BELLY BANH MI...** 14

*Pickled Vegetables, Jalapeno, Cilantro, English Cucumber, Ginger Tamari Glaze, Toasted Baguette*

**PAN SEARED DIVER SCALLOPS...** 32

*Basil Jalapeno Puree, Griddled Corn Cake, Tomato Jam*

**GARAM MASALA TOFU...** 21

*Heirloom Tomatoes, Onion, Jalapeño, Cilantro, Basmati Rice*

**LINGUINI PASTA...** 24

*Roasted Red Tomatoes, Tiger Shrimp, Hazelnut Pesto, Shaved Parmesan*

**CHICKEN & WAFFLE PANINI...** 17

*Buttermilk Fried Chicken, Green Pepper Relish, Green Tomato, Breakfast Potatoes*