

The Iron Bridge Wine Co.

Restaurant Weeks Menu

Choice of Starter or Salad, Entrée, and Dessert
for \$45, \$50, \$60 \$70

STARTERS, SOUPS, & SALADS

- CRISPY BRUSSELS SPROUTS... V*/GF***
Chili Lime Honey, Fresh Herbs, Cashews, Lime Zest 15
- STEAMED MIDDLE NECK CLAMS... GF***
Garlic, Shallot, White Wine, Roasted Tomatoes, Grilled Baguette 17
- FLATBREAD PIZZA... V**
Heirloom Tomatoes, Fresh Mozzarella Cheese, Basil, Garlic Oil, Parmesan Cheese, Roasted Tomato Pesto 16
Add Prosciutto 7
- MEZZE TRIO... V* / GF***
Roasted Garlic and Herb Hummus, Muhammara, Baba Ganoush, Grilled Flatbread 16
- FRIED GREEN TOMATOES... V*/GF***
Gulf-Inspired Shrimp & Crab Salad, Fire-Roasted Corn, Poblano Peppers, Fresh Herbs 19
- CRISPY CALAMARI GF***
Gluten Free Flour, Banana Peppers, Roasted Garlic Aioli 16
- BURRATA... V / GF***
Basil Crepe, Basil Pesto, Heirloom Cherry Tomatoes 16
- CRISPY PORK BELLY... GF***
Roasted Red Pepper Romesco, Summer Succotash 15
- GRILLED OCTOPUS GF***
Confit Greek Potatoes, Mediterranean Olive Mix, Roasted Tomatoes, Feta Cheese 19
- CHILLED POACHED SHRIMP... GF/DF**
Fennel and Granny Smith Apple Salad, Juniper Dressing 15
- ZUCCHINI FRITES... V**
Herb Seasoned Panko Breadcrumbs, Chipotle Aioli 14
- SOUP OF THE DAY**
Chef's Seasonal Selection 8
- CAESAR SALAD GF***
Romaine Hearts, Shredded Parmesan Cheese, House Made Brioche Croutons, Cured Egg Yolk, Caesar Vinaigrette Dressing 15
- SUMMER PANZANELLA SALAD...V*/GF***
Watermelon, Golden Beets, Arugula, Mint, Basil, Garlic Herb Brioche, Fresh Mozzarella, Lemon Vinaigrette 16
- PLT SALAD... GF**
Crispy Prosciutto, Bibb Lettuce, Oven Roasted Tomatoes, Blue Cheese Crumbles, Tomato Vinaigrette 15
- SPINACH & STRAWBERRY SALAD... V*/GF**
Strawberries, Pickled Shallots, Goat Cheese, Baby Spinach, Mesclun Greens, Strawberry Sherry Vinaigrette 16

ENTREES

- 3 Courses for \$70
IRON BRIDGE SIGNATURE STEAK... GF*
Ask your server for daily preparation 49
- 3 Courses for \$60
FISH OF THE MOMENT... GF*
Tri Colored Pearl Cous Cous, Ratatouille, Herb Oil MP
- PAN SEARED SCALLOPS... GF***
Creamed Corn, Asparagus, Lemon Beurre Blanc, Crispy Capers MP
- 3 Courses for \$50
BISTRO STEAK FRITES... GF*
Green Beans, Sea Salt Fries, Au Poivre Sauce 33
Sub Parmesan Truffle Fries 5
- ROASTED PERUVIAN HALF CHICKEN... GF**
Yucca Frites, Charred Mexican Street Corn Salad, Tarragon Salsa Verde 30
- 3 Courses for \$45
IBWC SUMMER BURGER... GF*
JW Treuth's & Sons Beef Burger, Zucchini Relish, White Cheddar Cheese, Herb Aioli, Sliced Tomato, Lettuce, Brioche Bun, Sea Salt French Fries 22
Substitute Parmesan Truffle Fries 5
- SUMMER PASTA... V**
Orecchiette Pasta, Pesto, Cherry Tomatoes, Summer Squash & Zucchini, Roasted Garlic, Breadcrumbs 26
- ADD ONS**
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 20
4 Clams... GF 9

Extras

- Sea Salt Fries... 6 Truffle Parmesan Fries... 10 Yucca Frites... 9 Confit Greek Potatoes... 8
- Asparagus... 9 Green Beans... 8 Sauteed Summer Squash & Zucchini... 8 Ratatouille... 8
- Charred Mexican Street Corn Salad... 8 Summer Succotash... 8 Creamed Corn... 7
- Tri Colored Pearl Cous Cous... 8

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