



SALADS

GRILLED CAESAR SALAD... GF*
House Made Caesar Dressing, Parmesan Tuile, Boquerónes 10

SPRING SALAD... GF* 12
Artisan Mixed Greens, Shaved Red Onion, Toasted Walnuts, Raspberries, Goat Cheese, Champagne Vinaigrette

BIBB SALAD... GF* 13
Spring Radishes, Grilled Asparagus, Crispy Serrano Ham, Buttermilk Vinaigrette

STARTERS

GAMBAS AL AJILLO... GF*
Roasted Garlic, Shrimp, Chili De Arbol, Parsley, Grilled Baguette 13

CRISPY BUTTERMILK CALAMARI...
Sweetly Drop Peppers, Radish, Parsley, House Tartar Sauce 13

GRILLED OCTOPUS... GF*
Tuscan White Bean Salad, Lemon Infused Oil 13

SOUP DU JOUR...
Chef's Seasonal Selection 6

BURRATA... GF*
Eggplant Agrodolce, Grilled Baguette, Extra Virgin Olive Oil 13

MEZZE TRIO...
Roasted Beet Hummus, Caponata, Crispy Halloumi, Grilled Flatbread 12

GRILLED FLATBREAD PIZZA...
Garlic Heirloom Tomatoes, Fresh Mozzarella, Basil, Garlic Oil, Shaved Parmesan, Sun Dried Tomato Pesto 13
Add Soppressata... 3

STEAMED LITTLENECK CLAMS... GF*
Garlic, Shallot, White Wine, Confit Tomato, Grilled Baguette 14

CRISPY BRUSSELS SPROUTS...
Garlic-Ginger Tamari Glaze, Carrot Scallion Kimchi, Radish, Toasted Sesame Seeds 10

DUCK CONFIT ARANCINI...
Arborio Rice, Hudson Valley Confit Duck Leg, Sweet & Sour Onion Jus, Scallions 14

ZUCCHINI FRITES...
Panko Herb Crusted, Chipotle Buttermilk Dressing 9

BRUNCH COCKTAILS

IRON BRIDGE BELLINI...
Sparkling Wine, Peach Nectar, Raspberry Purée 10

MIMOSA...
Sparkling Wine, Orange Juice 9

HOUSE BLOODY MARY...
Green Chili Vodka, George's Bloody Mary Mix, Lemon, Lime, Olives, Black Pepper Bacon 13

TWISTED COSMO... 12
Hangar One Mandarin Blossom Vodka, St. Elder, Lime Juice, Cranberry Juice, Orange Twist

HARU...
Iwai Japanese Whiskey, St. Elder Liqueur, Honey Tea Syrup, Lemon Bitters, Salt 12

FLORAL FIZZ...
Aviation Gin, Crème de Violette, Simple Syrup, Lemon Juice, Egg White, Club Soda 9

HO'OPONO POTION
Purasangre Blanco Tequila, Aperol, Cucumber, Lime Juice 11

SOUTH SHORE SANGRIA...
Caffo Amaretto, Combier Orange, Orange Juice, Pineapple Juice, Prosecco, Red Wine 11

SOUR JULEP ...
Buffalo Trace Bourbon, Housemade Mint Simple Syrup, Lime Juice, Mint 14

UPCOMING EVENTS

IBU SUMMER 2019
RESERVE YOUR SPOT TODAY

ASK SERVER FOR MORE 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.

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... GF* 11
Served with Mesclun Salad, Fresh Fruit

ROSEDA FARMS BURGER... GF* 18
Applewood Smoked Bacon, Red Onion Marmalade, Arugula, Tillamook Cheddar, Toasted Brioche Bun, Sea Salt French Fries 18

PORK BELLY BANH MI... 14
Pickled Vegetables, Jalapeno, Cilantro, English Cucumber, Ginger Tamari Glaze, Toasted Baguette

PAN SEARED CORVINA... GF
Forbidden Rice, Tuscan Kale, Tarragon Oyster Cream Sauce 32

PAN SEARED DIVER SCALLOPS... GF
Spring Pea Puree, Bacon & Onion Hominy, Lemon Thyme Beurre Blanc 30

THE STUFFED ANAHEIM PEPPER...
Curried Israeli Cous Cous, Tofu, Zucchini, Spinach, Red Pepper Coulis 22

SHRIMP BUCATINI PASTA...
Tiger Shrimp, Sun Dried Tomato Pesto Cream Sauce, Summer Squash, Red Onions, Mixed Bell Peppers, Shaved Parmesan 25

CHICKEN & WAFFLE PANINI... 17
Buttermilk Fried Chicken, Pecan Butter, Spiced Maple Syrup, Breakfast Potatoes

