



STARTERS

HOUSE MADE CHARCUTERIE & ARTISANAL CHEESE

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

BUTTERMILK FRIED CALAMARI...

Sweet Drop Peppers, Parsley, House Tartar Sauce 13

CRISPY BRUSSELS SPROUTS...

Garlic-Ginger Tamari Glaze, Carrot Scallion Kimchi, Radish, Toasted Sesame Seeds 10

STEAMED LITTLENECK CLAMS... GF*

Garlic, Shallot, White Wine, Confit Tomato, Grilled Baguette 14

SOUP DU JOUR...

Chef's Seasonal Selection 6

BURRATA... GF*

Eggplant Agrodolce, Grilled Baguette, Extra Virgin Olive Oil 13

GAMBAS AL AJILLO... GF*

Roasted Garlic, Shrimp, Chili De Arbol, Parsley, Grilled Baguette 13

GRILLED FLATBREAD PIZZA...

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

MEZZE TRIO...

Roasted Beet Hummus, Caponata, Crispy Halloumi, Grilled Flatbread 12

DUCK CONFIT ARANCINI...

Arborio Rice, Hudson Valley Confit Duck Leg, Sweet & Sour Onion Jus, Scallions 14

ZUCCHINI FRITES...

Herb Crusted Panko, Chipotle Buttermilk Dressing 9

SALADS

SPRING SALAD... GF

Artisan Mixed Greens, Shaved Red Onion, Toasted Walnuts, Raspberries, Goat Cheese, Champagne Vinaigrette 12

GRILLED CAESAR SALAD... GF*

House Made Caesar Dressing, Parmesan Tuile, Boquerónes 10

BIBB SALAD... GF*

Spring Radishes, Grilled Asparagus, Crispy Serrano Ham, Buttermilk Vinaigrette 13

ANY SALAD WITH...

GRILLED CHICKEN... GF Add 6

SAUTÉED SHRIMP... GF Add 9

GRILLED BISTRO STEAK ... GF Add 10

PAN SEARED CORVINA ... GF Add 16

PAN SEARED SCALLOPS ... GF Add 18

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.

SANDWICHES

THE BRIDGE'S PHILLY...

Shaved Ribeye, Sautéed Onion & Peppers, House Made Whiz Sauce, Hoagie Roll 14

GRILLED CHEESE...

Tillamook Cheddar, Applewood Smoked Bacon, Beefsteak Tomato, Arugula, Sourdough Bread 13

GRILLED CHICKEN SANDWICH... GF*

Bourbon Glaze, Grilled Pineapple Salsa, Beefsteak Tomato, Gruyere Cheese, Toasted Ciabatta 13

GRILLED PORTOBELLO SANDWICH...

Hazelnut Pesto, Roasted Red Tomatoes, Goat Cheese, Ciabatta Roll 12

PORK BELLY BANH MI...

Pickled Vegetables, Jalapeno, Cilantro, English Cucumber, Ginger Tamari Glaze, Toasted Baguette 14

HOT PASTRAMI...

Gruyere Cheese, Housemade Coleslaw, Whole Grain Mustard, Pumpernickel 14

ROSEDA FARMS BURGER... GF*

Applewood Smoked Bacon, Red Onion Marmalade, Arugula, Tillamook Cheddar, Toasted Brioche Bun 18

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...

Served with Mesclun Salad & Fresh Fruit 11

OMELET DU JOUR... GF*

Served with Mesclun Salad & Fresh Fruit 11

ENTRÉES

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

PAN SEARED CORVINA... GF

Forbidden Rice, Tuscan Kale, Tarragon Oyster Cream Sauce 32

STEAK FRITES... GF*

Grilled Bistro Steak, Chipotle Steak Sauce, Sea Salt French Fries 19

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

THE IRON BRIDGE WINE CO.

