



SALADS

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

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

SHRIMP & GRITS ... 12
Fried Parmesan Grit Cake, Tasso Ham Jus

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

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

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

GRILLED BRIE... GF* 13
Pomegranate Chutney, Grilled Baguette

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

GRILLED FLATBREAD PIZZA... 13
Garlic Herb Ricotta, Zucchini, Mixed Green Peppers, Red Onion, Balsamic Glaze, Fresh Mozzarella
Add Soppressata... 3

STEAMED P.E.I. MUSSELS... GF* 13
Moqueca Sauce, Bean Sprouts, Cilantro, Charred Lime
Grilled Baguette

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

ITALIAN SAUSAGE ARANCINI... 13
Fra Diavolo, Shaved Parmesan

BRUNCH COCKTAILS

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

MIMOSA... 9
Sparkling Wine, Orange Juice

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

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

DIVISION BELL... 18
Vago Elote Mezcal, Aperol, Luxardo Maraschino Liqueur, Lime Juice

THE GREAT DEBATE... 14
Pierre-Ferrand 1840 Original Formula Cognac, Redemption Rye, Peychaud Bitters, St George Absinthe

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

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

UPCOMING EVENTS

ASK YOUR SERVER ABOUT OUR MONTHLY WINE BARGAINS. THIS MONTH'S LIST IS THE BEST IT'S EVER BEEN!
DISCOUNTS AVAILABLE ON 6+ BOTTLES

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 LOCAL ROCKFISH... 32
Forbidden Rice, Tuscan Kale, Tarragon Oyster Cream Sauce

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

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

TAGLIATELLE PASTA... 24
Wild Boar Ragout, Confit Red Pearl Onions, Herb Ricotta, Shaved Parmesan

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

