

SOUP AND SALADS

- KALE SALAD... GF*/ V 11
Brussel Sprout Leaves, Toasted Marcona Almonds,
Shaved Pecorino, Warm Lemon Vinaigrette
- GRILLED CAESAR SALAD... GF* 10
Grilled Romaine Heart, Parmesan Tuile, Spanish Anchovy,
House Made Caesar Dressing
- SPINACH SALAD... GF*/ V 13
Shaved Red Onion, Gorgonzola Cheese, Spiced Pecans,
Pomegranate Dijon Vinaigrette
- WATERCRESS SALAD... GF*/ V 13
Bosc Pears, Laura Chenel Goat Cheese, Toasted Walnuts,
Honey Ginger Vinaigrette
- SOUP DU JOUR... 6
Chef's Seasonal Selection
- STARTERS
- BRAISED CALAMARI...
Chorizo, Tomatoes, Shallots, Grilled Baguette,
Extra Virgin Olive Oil 13
- SWEET & SOUR SHRIMP...
Grilled Pineapple, Cilantro, Scallions, House Made
Sweet & Sour Sauce 13
- PEI MUSSELS... GF*
Moqueca Sauce, Bean Sprouts, Cilantro, Grilled Baguette 14
- CRISPY BRUSSELS SPROUTS...
Garlic-Ginger Tamari Glaze, Carrot Scallion Kimchee,
Radish, Toasted Sesame Seeds 10
- ROASTED CAULIFLOWER... GF/ V
Caraway Mustard Spice, Dijon Aioli 12
- SHORT RIB TACOS...
Liberty Delight Farm Braised Beef Short Rib,
Cotija Cheese, Cilantro Crème 14
- BEEF TARTARE TOSTADA...
Filet Mignon, Cured Egg Yolk, Habanero Pepper, Cilantro,
Toasted Sesame Seeds 16
- GRILLED BRIE... GF* / V
Pomegranate Chutney, Grilled Baguette 13
- CRISPY DUCK WINGS...
Fig Miso Glaze, Toasted Marcona Almonds 15
- ROASTED CHINCOTEAGUE OYSTERS... GF*
Saffron Creamed Leeks, Bacon Lardons, Shaved Parmesan 14

BRUNCH COCKTAILS

- IRON BRIDGE BELLINI...
Sparkling Wine, Peach Nectar, Raspberry Purée 10
- MIMOSA...
Sparkling Wine, Fresh Squeezed Orange Juice 11
- BRUNCH BUBBLY FLIGHT
½ glass each of Bellini, Mimosa, Bailoni Apricot Frizzante 15
- HOUSE BLOODY MARY...
Green Chili Vodka, George's Bloody Mary Mix, Lemon,
Lime, Olives, Black Pepper Bacon 13
- SUNDAY SIPPER...
Carpano Antico Vermouth, Coconut Cream, Espresso,
Allspice Dram 11
- BRUNCH PUNCH...
Wheatly Vodka, Pineapple Juice, Fresh Squeezed Orange Juice,
Prosecco, Raspberries, Mint, 10
- MAGICAL MORNING...
Iced Earl Grey Tea, Fords Gin, Honey Simple Syrup,
Lemon Juice, Lavender Bitters 9
- MAPLE BACON OLD FASHIONED...
Bacon Washed Buffalo Trace, Maple Syrup,
Angostura Bitters, Orange, Cherry 11
- JERSEY LIGHTNING SIDECAR...
Clear Creek 8-year Apple Brandy,
Combier L'Original, Lemon Juice, Sugar Rim,
Lemon Twist 12

ENTREES

- EGGS BENEDICT...
Toasted English Muffin, Poached Eggs, Applewood Smoked Bacon,
Hollandaise , Breakfast Potatoes 14
Add Spinach... 3
- IRON BRIDGE BREAKFAST SANDWICH
Fried Eggs, Tillamook Cheddar Cheese,
Applewood Smoked Bacon, Avocado,
Toasted Croissant, Breakfast Potatoes 10
- IRON BRIDGE COUNTRY BREAKFAST ...
2 Eggs(Choice of Poached, Fried, Scrambled),
Applewood Smoked Bacon, Brunch Potatoes
Sourdough Toast 12
- STEAK AND EGGS ...
Grilled 6oz Roseda Farm Top Sirloin, Over Easy Eggs,
Brunch Potatoes, Chimichurri 19
- SHORT RIB HASH ...
Liberty Delight Farm Braised Beef Short Rib, Asparagus,
Brunch Potatoes, Poached Eggs, Chives 16
- QUICHE DU JOUR...
Served with Mesclun Salad, Fresh Fruit 11
- OMELET DU JOUR... GF*
Served with Mesclun Salad, Fresh Fruit 11
- BREAKFAST FLATBREAD...
Applewood Smoked Bacon, Scrambled Eggs, Red Onion,
Mixed Baby Bell Peppers, Tillamook Cheddar Cheese 13
- FRENCH TOAST...
Warm Apple Compote, Brunch Potatoes, Spiced Maple Syrup 16
- ROSEDA FARM BURGER... GF*
Applewood Smoked Bacon, House Made Beer Cheese, Crispy Shallots,
Harp 87 Steak Sauce, Toasted Brioche, Sea Salt Fries 18
- CIOPPINO... GF*
PEI Mussels, Little Neck Clams, Tiger Shrimp, Icelandic Cod,
Tomato Broth, Grilled Baguette 28
- PEAR & TALEGGIO SACCHETTONI ... V
Madeira Crème Sauce, Asparagus, Shaved Parmesan 23

IRON BRIDGE IS PROUD TO WORK WITH LOCAL
PURVEYORS
AND FARMS WHENEVER POSSIBLE INCLUDING...

- CLARK'S ELIOAK FARM... ELLICOTT CITY, MD |
ROSEDA FARM... MONKTON, MD | GROW & LEARN... GLENWOOD,
MD |
WAGON WHEEL RANCH... MOUNT AIRY, MD |
SCOOP & PADDLE... CLARKSVILLE, MD |
LIBERTY DELIGHT FARMS... REISTERSTOWN, MD



GF Gluten-Free | GF* Gluten-Free w/ Modification |V Vegetarian |V*Vegan w/ Modification
*We make every effort to offer gluten-free/vegan 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.