

## SALADS

**CAESAR SALAD...** GF\* 10

*Baby Red Romaine, Shaved Parmesan, Spanish Anchovy,  
Garlic Herb Croutons, Caesar Dressing*

**SUMMER PANZANELLA SALAD** GF\* 13

*Watermelon, Golden Beets, Arugula, Garden Mint, Purple Basil,  
Garlic Herb Brioche, Fresh Mozzarella, Lemon Vinaigrette*

**HEIRLOOM TOMATO PEACH SALAD...** GF\* 12

*Rosemary Vinaigrette, Garden Mint  
Add Serrano Ham... 3*

## STARTERS

**FOIE SLIDER...** 15

*Mango Ketchup, Vegetable Chips, Passito Aioli, Toasted Brioche*

**BUTTERMILK FRIED CALAMARI...** 13

*Sweetie Drop Peppers, Radish, Parsley, House Tartar Sauce*

**GRILLED OCTOPUS...** GF\* 13

*Smashed and Fried Fingerling Potatoes, Red Onion Slaw,  
Pistachio Tahini*

**SOUP DU JOUR...** 6

*Chef's Seasonal Selection*

**GRILLED BRIE...** GF\* 13

*Mini Wheel of Brie, Apricot Chutney, Grilled Baguette*

**MEZZE TRIO...** GF\* 12

*White Chocolate Baba Ghanoush, Mast-O-Khiar, Shirazi Salad,  
Grilled House Flatbread with Garlic Oil & Sea Salt*

**GRILLED FLATBREAD PIZZA...** 13

*Hazelnut Pesto, Grilled Peaches, Fresh Mozzarella,  
Arugula, Balsamic Reduction  
Add Serrano Ham... 3*

**STEAMED P.E.I. MUSSELS...** GF\* 13

*Piri Piri Sauce, White Wine, Grilled Baguette*

**CRISPY BRUSSELS SPROUTS...** 9

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

## BRUNCH COCKTAILS

**IRON BRIDGE BELLINI...** 10

*Sparkling Wine, Peach Nectar, Raspberry Purée*

**MIMOSA...** 9

*Sparkling Wine, Orange Juice*

**PLANET OF THE GRAPES...**

*Prosecco, Pavan Liqueur,  
Hangar One Mandarin Blossom Vodka,  
Chamomile Syrup, Lemon Juice 14*

**HOUSE BLOODY MARY...** 13

*Green Chili Vodka, George's Bloody Mary Mix, Lemon,  
Lime, Olives, Black Pepper Bacon*

**LOVE SHACK...** 12

*Grand Marnier, Kahlua, Bailey's, Coffee*

**TWISTED COSMO...**

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

**LILLET IT ON ME...**

*Lillet Blanc, Combiér Pamplemousse Rose,  
Fresh Lime Juice, Green Chartreuse 14*

**THE HOLY TRINIDAD...**

*The Scarlet Ibis Rum, Cocchi Americano, Cynar, Amontillado Sherry,  
Orange Bitters, Angostura Bitters 12*

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## 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...** 11

*Served with Mesclun Salad, Fresh Fruit*

**ROSEDA FARMS BURGER...** 18

*Applewood Smoked Bacon, Tillamook Cheddar, Shaved Red Onion,  
Peanut Chipotle BBQ Sauce*

**PORK BELLY BANH MI...** 14

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

**PAN SEARED DIVER SCALLOPS...** 32

*Basil Jalapeno Puree, Griddled Corn Cake, Tomato Jam*

**GARAM MASALA TOFU...** 21

*Heirloom Tomatoes, Onion, Jalapeño, Cilantro, Basmati Rice*

**LINGUINI PASTA...** 24

*Roasted Red Tomatoes, Tiger Shrimp, Hazelnut Pesto, Shaved Parmesan*

**CHICKEN & WAFFLE PANINI...** 17

*Buttermilk Fried Chicken, Green Pepper Relish, Green Tomato,  
Breakfast Potatoes*