



STARTERS

GRILLED OCTOPUS...

Butter Bean Purée, Salsa Criolla, Chancaca Syrup,
Aji Amarillo Aioli 13

DUCK TRAP RIVER SMOKED SALMON... GF

Wasabi Gazpacho, Pickled Cucumber, Crème Fraîche,
Hackleback Caviar 14

ZUCCHINI FRITES... V

Panko Herb Crusted, Chipotle Buttermilk Dressing 9

CRISPY BUTTERMILK CALAMARI...

Sweetie Drop Peppers, Radish, Parsley, Lemon,
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

DUCK CONFIT ARANCINI...

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

GRILLED FLATBREAD PIZZA... V

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

GAMBAS AL AJILLO... GF*

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

LAURA CHENEL'S CHÈVRE CHEESECAKE... V

Red Onion Marmalade, Petite Greens 12

TEMPURA FRIED SQUASH BLOSSOMS...

Lump Maryland Crab, Cream Cheese, Green Tomato Jam 13

LOBSTER TACOS...

Avocado Mango Cucumber Pico de Gallo, Cilantro, Lime 16

SOUPS & SALADS

SUMMER PANZANELLA SALAD... GF*/V* 13

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

GRILLED CAESAR SALAD... GF* 10

Grilled Romaine Hearts, House Made Caesar Dressing,
Parmesan Tuile, Boquerónes

GRILLED ASPARAGUS SALAD... V* 12

Watercress, Cherry Tomatoes, Goat Cheese, Citrus Vinaigrette

HEIRLOOM TOMATO SALAD... GF/V 12

Peaches, Garden Mint, Rosemary Vinaigrette

MELON & PROSECCO GAZPACHO... GF/V* 8

Crispy Serrano Ham, Chili Infused Oil

SOUP DU JOUR... 6

Chef's Seasonal Selection

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

UPCOMING EVENTS

AUSTRIAN WINEMAKER LUNCH
SATURDAY, JUNE 22ND 12:00 NOON

ASK SERVER FOR MORE DETAILS

ENTRÉES

GRILLED PORK RIB CHOP...

Fingerling Potatoes, Summer Succotash, Roasted Red Pepper Romesco Sauce 24

TEMPURA FRIED LOCAL SOFT-SHELL CRABS...

Creamed Corn, Roasted Fingerling Potatoes, Sorghum Lime Vinaigrette 28

IRON BRIDGE SIGNATURE STEAK... GF*

Ask Your Server For Today's Selection 38

GRILLED ARTICHOKE RAVIOLI... V

Caramelized Onions, Goat Cheese, Lemon Cream Sauce, Shaved Parmesan 24

SHRIMP BUCATINI PASTA...

Colossal Tiger Shrimp, Sun Dried Tomato Pesto Cream Sauce, Summer Squash,
Red Onions, Mixed Bell Peppers, Shaved Parmesan 25

HICKORY SMOKED MAPLE LEAF FARMS DUCK BREAST...

Farro Risotto, Grilled Asparagus, Juniper Jus 28

THE BRIDGE MAC ...

Roseda Farms Beef Burger, IB Secret Sauce, Bibb Lettuce, Tillamook Cheddar,
Applewood Smoked Bacon, Sesame Brioche Bun, Sea Salt French Fries 18

GRILLED 6 OZ. ROSEDA FARMS TOP SIRLOIN...

Cheddar & Chive Potato Croquettes, Haricot Verts, Au Poivre Sauce 26

VEGETABLE PAELLA... GF/V*

Asparagus, English Peas, Garden Heirloom Tomatoes, Summer Squash,
Radish, Grilled Artichoke, Mixed Olives, Toasted Marcona Almonds, Lemon 21
Add Sausage, Clams, & Shrimp... 13

PAN SEARED WILD ALASKAN SALMON... GF

Charred Plums, English Cucumber, Mixed Bell Peppers, Sherry Gastrique 32

GF Gluten-Free | GF* Gluten-Free w/ Modification |V Vegetarian |V*Gluten-Free w/ 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.

THE IRON BRIDGE WINE CO.

