

YOU WANT SOME BUBBLES?

IRON BRIDGE BELLINI,
Prosecco, Peach Nectar, Raspberry Puree 10

SEGURA VIUDAS ORGANIC CAVA BRUT,
Penedès, Spain 9 30

CHEMISTRY SPARKLING PINOT NOIR ROSÉ,
NV, Oregon 14 51

AUBERT ET FILS BRUT,
N.V., Champagne, France 16 67

CRISP, FRESH, I'M THIRSTY WHITES

VIONTA ALBARIÑO,
2019, Rias Baixas, Spain 12 44

DONNAFUGATA "ANTHILIA" CATARETTO,
2019, Sicily, Italy 12 45

STEININGER "GRAND GRU" GRUNER VELTLINER,
2019, Niederösterreich, Austria 15 57

LONE BIRCH PINOT GRIS,
2019, Yakima Valley, Washington 10 38

ROUND POND RUTHERFORD SAUVIGNON BLANC,
2020, Napa Valley, California 16 60

RICH, SAVORY, TOASTY & LUSCIOUS WHITES

LES ROCHES BLANCHES VOUVRAY,
2017 Loire Valley, France 12 36

**BABYLONSTOREN "CANDIDE"
CHENIN BLANC/VIOGNIER,**
2020, Simonsberg-Paarl, South Africa 11 39

HIN ARENI VINEYARDS VOSKEHAT,
2017, Armenia 11 38

NETZL "UNOAKED" CLASSIC CHARDONNAY,
2019, Niederösterreich, Austria 12 43

LA CREMA "SARA LEE'S VINEYARD" CHARDONNAY,
2017, Russian River, California 16 67

A STUDY IN PINK

TEGERNSEERHOF ZWEIFELT ROSÉ,
2020, Wachau, Austria 11 38

FRENCH ROSÉ OF THE DAY,
2020, Somewhere Fun, France 12 42

WEEKLY SPECIALS

STEAK NIGHT

MONDAY

ENJOY A SOUP OR SALAD AND ONE OF OUR CHEF'S
SPECIAL STEAK PREPARATIONS FOR ONLY
22.99

CRÈME BRULÉE

TUESDAY

ORDER OUR FAMOUS CRÈME BRULÉE AND HAVE A
CHANCE TO WIN AN AMAZING PRIZE

Wine is available to go at 50% off.

Don't forget about our monthly wine bargains.

Ask your server for details

BECAUSE I'M EASY (TO DRINK) REDS

EQUOIA PINOT NOIR,
2018, Monterey, California 11 37

ALTA LIMAY PINOT NOIR,
2018, Patagonia, Argentina 15 53

LE FRAGHE BARDOLINO CORVINA & RONDINELLA,
2020, Veneto, Italy 11 40

BIG, KNOCK YOUR SOCKS OFF RED WINES

**DOMAINE DU PETIT CLOCHER ANJOU
CABERNET FRANC,**
2019, Loire Valley, France 11 40

**DOMINO DE PUNCTUM "AUDAZ"
ALICANTE BOUSCHET, GRENACHE & TEMPRANILLO,**
2019, Spain 10 33

PLANTAGENET "OMRAH" SHIRAZ
2018, Western Australia 12 43

BOOTLEG WINE "PREQUEL" SYRAH & PETIT SIRAH,
2016, Sonoma, California 17 73

PEDERONCELLI "MOTHER CLONE" ZINFANDEL,
2019, Dry Creek Valley, Sonoma, California 12 44

CAREME "TERRE BRULEE" SHIRAZ & CINSULT,
2018, Western Cape, South Africa 11 40

**PILLARS OF HERCULES RED BLEND
PETITE SIRAH & PETIT VERDOT,**
2019, Dunnigan Hills, California 12 44

**MONROSSO SUPER TUSCAN BLEND
SYRAH, CABERNETS, MERLOT, SANGIOVESE**
2016 Tuscany, Italy 11 40

**CLOS DE CONFIDENCES "GRAND CRU" SAINT
EMILION**
2018, Bordeaux, France 16 66

**PRIMUS "THE BLEND"
CABERNETS, MERLOT, CARMÉNÈRE, PETIT VERDOT**
2017, Colchagua Valley, Chile 15 53

**FABRE MONTMAYOU RESERVA CABERNET
SAUVIGNON,**
2019, Mendoza, Argentina 14 50

SAN SIMEON CABERNET SAUVIGNON,
2018, Paso Robles, California 15 57

BOOKWALTER "CONFLICT" CABERNET & MERLOT,
2017, Columbia Valley, Washington 24 122

FLIGHTS OF FANCY

SPARKLING PERSONALITY... 20
*Segura Vidas Cava Brut / Aubert et Fils Brut /
Chemistry Sparkling Pinot Noir Rosé*

**WHO NEEDS FLOWERS WITH
A BOUQUET LIKE THIS?... 18**
*Vionata Albariño / Les Roches Blancs Vouvray /
Bablonstoren "Candide" Chenin Blanc*

THERE ARE NO KANGAROOS IN AUSTRIA ... 18
*Steininger "Grand Gru" Gruner Veltliner /
Netzl Unoaked Classic Chardonnay /
Tegernseerhof Zweigelt Rosé*

QUE SYRAH SHIRAZ... 20
*Plantagenet "Omrah" Shiraz / Bootleg Wine "Prequel" /
Careme "Terre Brulee"*

OAK-Y DOKEY... 20
*Domino de Punctum "Audaz" / Pederoncelli "Mother Clone"
Zinfandel / Clos de Confidences "Grand Cru" Saint Emilion*

WE CAB SAUV THIS PROBLEM ... 27
*Fabre Montmayou "Reserva" Cabernet Sauvignon /
San Simeon Cabernet Sauvignon / Bookwalter "Conflict"*

The Iron Bridge Wine Co.

STARTERS

- GARLIC SHRIMP... GF***
Basil, Tomato Concassè, Grilled Lime, Garlic Baguette 13
- EVERYTHING BRUSSELS SPROUTS... V**
Poppyseed, Salt, Garlic, Sesame Seed, Honey Glaze 10
- PEI MUSSELS...GF***
Blistered Tomatoes, Garlic Compound Butter, Nduja Broth, Baguette 14
- BLISTERED SHISHITO PEPPERS...**
Fish Sauce, Sesame Seed, Sweet Soy Aioli, Sea Salt 8
- FLATBREAD PIZZA... V**
Creamed Leeks, Forest Mushrooms, Baby Spinach, Gruyere Cheese, Mozzarella 13
Add Speck Prosciutto 3
- GRILLED SPANISH OCTOPUS...**
Moroccan Garbanzo Puree, Oven Dried Tomatoes, Watercress, Marinated Olives 14
- CHICKEN SAMOSA...**
Braised Chicken Thighs, Cilantro, Red Onion, Curry Lime Aioli 11
- AMANDA'S FRIED PICKLES... V***
Masa, Dill Aioli, Sweet Drop Peppers 8
- SPRING ROLLS... GF* | V***
Pickled & Raw Vegetables, Sesame Ginger Tofu, Thai Peanut Sauce 11

SOUP AND SALADS

- SOUP OF THE DAY**
Chef's Seasonal Selection 6
- GRILLED CAESAR SALAD... GF***
Grilled Romaine Heart, Parmesan Crisp, Spanish Anchovy, House Made Caesar Dressing 10
- WATERCRESS SALAD... GF* | V***
Fennel, Radish, Snap Peas, Quinoa, Pecorino Cheese Grilled Citrus Vinaigrette 13
- ROASTED BEET SALAD... GF* | V***
Red Onion, Pistachios, Whipped Stilton, Compressed Apple, Apple Cider Vinaigrette 13
- I.B.W.C. TOMATO SALAD... V***
Garden Tomatoes, Grilled Watermelon, Feta Cheese, Watercress, Saba Vinaigrette 13

HANDHELDS

- Sandwiches served with Choice of Mesclun Salad, Fresh Fruit, or Sea Salt Fries*
- STEAK SANDWICH...GF***
Roasted Red Tomatoes, Caramelized Onions, Gruyere Cheese, Arugula, Horseradish Aioli, Toasted Ciabatta 16
- SPECK PROSCIUTTO GRILLED CHEESE...**
Italian Cured Ham, Provolone Cheese, Broccoli Rabe Pesto, Italian Bread 14
- WALDORF CHICKEN SALAD...**
Red Grapes, Walnuts, Tarragon, Toasted Pumpkinseed 13
- FALAFEL BURGER...**
Pickled Red Onions, Piquillo Peppers, Arugula, Tzatziki, Toasted Brioche 15
- ROSEDA FARM BURGER... GF***
Thick Cut Smoked Bacon, Onion Marmalade, Romaine, Goat Cheese Croquette, Toasted Brioche, Sea Salt Fries 18
- CUBAN SANDWICH...**
Braised Pork, Prosciutto, Pickle & Grainy Mustard Aioli, Swiss Cheese, Ciabatta 16

ENTREES

- GRILLED BISTRO STEAK FRITES...**
Crispy Fries, Asparagus, Caramelized Onion Jam 24
- RAS EL HANOUT ROASTED CAULIFLOWER... GF | V***
Curried Lentils, Greek Yogurt, Golden Raisins Chutney, Aged Balsamic 22
- GRILLED SWORDFISH... GF***
Creamed Corn, Rainbow Swiss Chard, Confit Fingerling Potatoes, Tomato Jam 30
- VEGETABLE RISOTTO... V* | GF**
Grilled Asparagus, Roasted Carrots, English Peas, Baby Arugula, Aged Parmesan 23
- HOUSEMADE PAPPARDELLE PASTA... V***
Shrimp, Andouille Sausage, Broccolini, Charred Tomato Sauce 27

Lamb Chopper

Hard, Sheep's Milk, Pasteurized, Netherlands
Suggested Pairing- Marcona Almonds

Hook 5 Year Cheddar

Firm, Cow's Milk, Pasteurized, Wisconsin
Suggested Pairing- Sweet Drop Peppers

Chapel Hill Creamery Hickory Grove

Firm, Cow's Milk, Pasteurized, North Carolina
Suggested Pairing- Onion Marmalade

Blue D'Auvergne

Soft, Cow's Milk, Pasteurized, France
Suggested Pairing- Truffle Honey

CHEESE & CHARCUTERIE

MIX UP TO THREE SELECTIONS...6 Each
CHOOSE FOUR...22 CHOOSE FIVE...25

ADDITIONS:

- Spiced Pecans** 2
- Olives – Kalamata, Niçoise, Picholine, Gaeta** 2
- Truffle Honey** 2
- Sweet Drop Peppers** 2
- Housemade Pickled Vegetables** 2
- Marcona Almonds** 4.5
- Pickled Eggs** 2

Pork Rilette

Suggested Pairing: House Pickled Vegetable

Levoni Speck di Prosciutto

Suggested Pairing-Marcona Almonds

House Made Rabbit & Hazelnut Paste

Suggested Pairing- Olives

Soppresata

Dry-Cured, Salty, Intense Suggested Pairing-Olives

Levoni Capicola

Dry-Cured, Smoked, Spiced Suggested Pairing-Olives

Duck Pastrami

Suggested Pairing-Marcona Almonds

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.