

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, Niedeösterreich, 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

NETZL "UNOAKED" CLASSIC CHARDONNAY,
2019, Niedeösterreich, 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

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, CARMÈNÈRE, 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"*

WEEKLY SPECIALS

STEAK NIGHT

MONDAY

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

CRÈME BRULEE

TUESDAY

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

FOLLOW US ON FACEBOOK TO KEEP UP WITH
ALL OF OUR SPECIALS AND UPCOMING
EVENTS

Wine is available to go at 50% off.
Don't forget about our monthly wine bargains.
Ask your server for details

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

ENTREES

- HOUSEMADE PAPPARDELLE PASTA...** V*
Shrimp, Andouille Sausage, Broccolini, Charred Tomato Sauce 27
- ROSEDA FARM BURGER...** GF*
Thick Cut Smoked Bacon, Onion Marmalade, Romaine, Goat Cheese Croquette, Toasted Brioche, Sea Salt Fries 18
- 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
- IRON BRIDGE SIGNATURE STEAK...** GF*
Ask your server for daily preparation 38
- BERKSHIRE PORK CHOP...**
Cocoa Dusted Sweet Potatoes, Haricot Verts, Chipotle Barbecue Sauce 25
- VEGETABLE RISOTTO...** V* / GF
Grilled Asparagus, Roasted Carrots, English Peas, Baby Arugula, Aged Parmesan 23
- SAGE RUBBED VEAL TENDERLOIN...**
Toasted Farro Salad, Glazed Carrots, Crab Rangoon, Red Wine Demi-Glace 28
- PAN SEARED SCALLOPS...** GF*
Goat Cheese Soft Polenta, Snap Peas, Pickled Carrots, Lemon Thyme Beurre Blanc 26

CHEESE & CHARCUTERIE

CHEESE SELECTIONS:

- 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

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

CHARCUTERIE SELECTIONS:

- Pork Rilette**
Suggested Pairing: House Pickled Vegetable
- Levoni Speck di Prosciutto**
Suggested Pairing- Marcona Almonds
- House Made Rabbit & Hazelnut Pate**
Suggested Pairing- Olives
- Soppressata**
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.