

SALADS

SPINACH SALAD... GF

Shaved Fennel, Red Onion, Orange Supremes, Walnuts,
Blood Orange Vinaigrette 13

WATERCRESS, APPLE & WALNUT SALAD... GF

Belgian Endive, Fuji Apples, Toasted Walnuts, Roquefort,
Sherry Vinaigrette 13

GRILLED CAESAR SALAD...

Grilled Romaine Heart, Roasted Garlic Parmesan Crostini,
Grana Padano, Spanish White Anchovy 10

STARTERS

BUSCUITS & GRAVY...

Cheddar Chive Biscuits, Chorizo Sausage Gravy 8

DUCKTRAP RIVER SMOKED SALMON... GF

Wasabi Gazpacho, Pickled Cucumber, Crème Fraiche,
Paddlefish Caviar 14

CRISPY PORK BELLY...

Braised Tokyo Turnips, Pineapple Chili Glaze 12

SOUP DU JOUR...

Chef's Seasonal Selection 6

SPRING VEGETABLE GAZPACHO...

Pickled Cherry Tomatoes, Spring Peas, Extra Virgin Olive Oil 8

BURRATA... GF*

Tomato Jam, Extra Virgin Olive Oil, Grilled Baguette 12

MEZZE TRIO... GF*

Clark's Farm Eggplant Baba Ghanoush, Tzatziki,
Grilled House Flatbread with Garlic Oil & Sea Salt 12

CRISPY BRUSSELS SPROUTS...

Garlic-Ginger Tamari Glaze, Carrot Scallion Kimchi,
Radish, Toasted Sesame Seeds 9

TUNA POKE... GF*

Avacado, English Cucumber, Jalapeno, Garlic Ginger Emulsion,
Fried Rice Paper 13

BUTTERMILK FRIED CALAMARI...

Sweetly Drop Peppers, Radish, Parsley, House Tartar Sauce 13

BEEF CARPACCIO... GF*

Chervil & Dijon Crusted Eye of the Rib-Eye, Shaved Pecorino,
Garlic Brioche, Truffle Aioli 14

GRILLED OCTOPUS... GF*

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

The Iron Bridge Wine Co.

EASTER BRUNCH

SUNDAY, APRIL 1ST, 2018

10:00 A.M. - 2:00 P.M.

BRUNCH COCKTAILS

IRON BRIDGE BELLINI...

Sparkling Wine, Peach Nectar, Raspberry Purée 10

MIMOSA...

Sparkling Wine, Orange Juice 10

PLANET OF THE GRAPES...

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

SAILOR'S TODDY...

Sagamore Rye, Crusoe Organic Spiced Rum, Punt e Mes,
Old Oriole Park Stout, Demerara Syrup, Cinnamon Stick 10

HOUSE BLOODY MARY...

Green Chili Vodka, George's Bloody Mary Mix, Lemon, Lime,
Olives, Black Pepper Bacon 13

GIGGLE WATER...

Wheatley Vodka, Plum Bitters, Lemon Juice,
Vanilla Simple, Club Soda 11

cOLD FASHIONED...

Old Forester Bourbon, Winter Spiced Simple Syrup,
Fee Brothers Aztec Chocolate Bitters,
Fee Brothers Old Fashioned Aromatic Bitters,
Flamed Orange Peel 11

THE HOLY TRINIDAD...

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

ENTREES

CHICKEN & WAFFLES... 19

Buttermilk Fried Chicken, Cornmeal Waffle, Pecan Butter,
Maple Syrup

STEAK & EGGS... GF*

Grilled Hanger Steak, Gruyere Scrambled Eggs,
Brunch Potatoes, Housemade Zesty Steak Sauce 20

EGGS BENEDICT...

Toasted English Muffin, Crispy Pork Belly, Asparagus,
Brunch Potatoes, Hollondaise 16

OMELET DU JOUR...

Duck Confit, Asparagus, Gruyere Cheese
Served with Mesclun Salad, Fresh Fruit 11

QUICHE DU JOUR...

Asparagus, Tomato, Parmesean,
Served with Mesclun Salad, Fresh Fruit 11

ROSEDA FARMS BURGER...

Applewood Smoked Bacon, Tillamook Aged Cheddar,
Grilled Beefsteak Tomato, Crispy Onion Straws,
Housemade Zesty Steak Sauce, Brioche Bun,
Carraway Mustard Spiced Fries 18

VEGETABLE WELLINGTON...

Celery, Carrots, Leeks, Spinach, Walnuts,
Cauliflower Puree, Vegetable Gravy 21

PAPPARDELLE PASTA...

Ducktrap River Smoked Salmon, Capers, Dill,
Parmesan Crème 24

PAN SEARED LOCAL ROCKFISH... GF*

Crispy Okra Fingers, Coconut Rice, Lentil Dhal 30

GRILLED NEW ZEALAND RACK OF LAMB...

Tomato Parmesean Ploenta, Braised Swiss Chard, Lamb Jus 28

GRILLED HARTLEY RANCH 12 OZ NY STRIP STEAK

Israeli Cous Cous, Spring Ratatouille, Cabernet Compund Butter 38

IRON BRIDGE IS PROUD TO PARTNER WITH
THE FOLLOWING LOCAL FARMS

CLARK'S FARM... ELLICOTT CITY, MD |
ROSEDA FARM... MONKTON, MD | GROW & LEARN... GLENWOOD, MD |
WAGON WHEEL RANCH... MOUNT AIRY, MD | MURRAY'S CHICKEN...

GF Gluten-Free | GF* Gluten-Free with 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.