

The Iron Bridge Wine Co.

YOU WANT SOME BUBBLES?

IRON BRIDGE BELLINI, <i>Cava Brut, Peach Nectar, Raspberry Puree</i>	10	
SEGURA VIUDAS ORGANIC CAVA BRUT, 🍷 <i>Penedès, Spain</i>	9	30
LOUIS DUMONT BRUT, <i>N.V., Champagne, France</i>	17	68
LE GRAND COURTAGE ROSÈ BRUT, <i>NV, Vin De France</i>	12	45

CRISP, FRESH, I'M THIRSTY WHITES

BARONE DE VALFORTE PECORINO, <i>2020, Abruzzo, Italy</i>	11	44
CHATEAU CANTELAUDETTE GRAVES BLANC SEMILLON, <i>2020, Bordeaux, France</i>	12	47
PADDY BORTHWICK SAUVIGNON BLANC, <i>2021, Wairarapa, New Zealand</i>	13	50
BROOKS "AMYCAS" WHITE BLEND, PINOT BLANC, PINOT GRIS, RIESLING, GEWURZTRAMINER <i>2021, Willamette Valley, Oregon</i>	12	47
DOMAINE OTT "MIREILLE" BLANC, VERMENTINO & SEMILLON <i>2020, Cotes de Provence, France</i>	31	125
<i>The color of the Blanc de Blancs reflects its elegance. Very expressive, the bouquet exudes fragrances of ripe and exotic fruit, crowned by a hint of floral broom. On the palate, the tangy freshness and vitality blossom over honey aromas before providing a crisp finish.</i>		

RICH, SAVORY, TOASTY & LUSCIOUS WHITES

VINO BUDIMIR TAMJANIKA (A RELATIVE OF MUSCAT) <i>2021, Zupa, Serbia</i>	12	47
DARTING "DÜRKHEIMER FRONHOF" RIESLING KABINETT TROCKEN, <i>2021, Pfalz, Germany</i>	11	44
PLANETA "LA SEGRETA" BIANCO, GRECANICO, CHARDONNAY, VIOGNIER, & FIANO <i>2021, SICILY, ITALY</i>	10	36
DOMAINE CHEVEAU "LES CLOS" MACON-CHARENTRE, <i>2020, Burgundy, France</i>	15	60
COPAIN "LES VOISINS" CHARDONNAY <i>2018, Anderson Valley, Mendocino, California</i>	16	67

BECAUSE I'M EASY (TO DRINK) REDS

DOMAINE BERGERON BEAUJOLAIS VILLAGES, <i>2020, Burgundy, France</i>	10	40
DELOACH RUSSIAN RIVER PINOT NOIR, <i>2019, Sonoma, California</i>	17	68
VIOLET HILL PINOT NOIR, <i>2021, Rogue Valley, Oregon</i>	14	54
SHELTER WINERY "LOVELY LILLY" PINOT NOIR, <i>2019, Baden, Germany</i>	11	43

BIG, KNOCK YOUR SOCKS OFF RED WINES

EL VINCULO TEMPRANILLO, <i>2018, La Mancha, Spain</i>	12	47
ANTONELLI BAIOCO SANGIOVESE, <i>2021, Umbria, Italy</i>	10	35
FINCA SOPHENIA "RESERVE" MALBEC <i>2020, Mendoza, Argentina</i>	12	48
SARACINA ATREA "OLD SOUL RED" BLEND, ZINFANDEL, PETITE SIRAH, CARIGNANE, MALBEC <i>2019, Mendocino, California</i>	16	63
YALUMBA "SAMUEL'S COLLECTION" GRENACHE <i>2019, South Australia</i>	13	49
LA RETRO "LES ANEES FOLLES" RED BLEND, GRENACHE, CARIGNAN, & GRENACHE GRIS <i>2020, Languedoc, France -Liter Bottle-</i>	13	49
LEO HILLINGER "HILLSIDE RED", SYRAH, ZWEIGELT, & MERLOT <i>2017, Burgenland, Austria</i>	15	59
UNICO ZELO "TRUFFLE HOUND", BARBERA & NEBBIOLO, <i>2021, Clare Valley, Australia</i>	15	60
JUAN GIL RED BLEND, CABERNET SAUVIGNON, MONASTRELL, & SYRAH, <i>2021, Jumilla, Spain</i>	11	44
WONDERLAND PROJECT NO. 9 CABERNET SAUVIGNON, <i>2019, Napa Valley, California</i>	20	80
ENOS CABERNET SAUVIGNON, <i>2017, Sonoma, California</i>	13	49
CATENA NICHOLAS RED, CABERNET SAUVIGNON & MALBEC, <i>2018, Mendoza, Argentina</i>	40	200
<i>-Robert Parker 96 Points- It comes through as balanced and harmonious, with very fine tannins, a long finish and perfect ripeness.</i>		

FLIGHTS OF FANCY

SPARKLING PERSONALITY... 19
<i>Segura Viudas Cava Brut / Louis Dumont Brut / Le Grande Courtagé Rosè Brut /</i>
FABULOUS WHITES FOR SEAFOOD... 18
<i>Barone De Valforte Pecorino / Chateau Cantelaudette Graves Blanc / Brooks "Amycas" White Blend /</i>
CHARD-ALL-DAY... 21
<i>Planeta "La Segreta" Bianco / Domaine Cheveau "Les Clos" Macon-Chaintre / Copaine "Les Voisins" Chardonnay /</i>
EASY RIDER... 21
<i>Domaine Bergeron Beaujolais Villages / Deloach Russian River Pinot Noir / Violet Hill Pinot Noir</i>
THE BOLD AND THE BEAUTIFUL... 22
<i>Juan Gil Red Blend / Wonderland Project "No. 9" Cabernet Sauvignon / Enos Cabernet Sauvignon</i>

WEEKLY SPECIALS AND EVENTS

STEAK NIGHT - MONDAY'S

Enjoy a Soup or Salad and one of our Chef's Special Steak preparations for only 22.99

CRÈME BRULEE NIGHT - TUESDAY'S

Order our famous Crème Brulee for a chance to win an amazing prize!

Ask your server for more details or to make reservations!

Wine is available to go at 50% off and don't forget about our monthly wine bargains!

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Starters

CRISPY BRUSSELS SPROUTS...

House Made Pimento Cheese, Sweetly Drop Peppers,
Bacon Balsamic Vinaigrette 12

PEI MUSSELS... GF*

Miso Lemongrass Broth, Tofu, Toasted Baguette 15

“BAGEL & LOX” FLATBREAD...

Everything Seasoned Cream Cheese, Red Onion,
Saint James Smokehouse Smoked Salmon, Mozzarella Cheese 16
Add 2 eggs any style \$3

CURRY SPICED HUMMUS... GF*

Grilled Flatbread, Toasted Pepitas, Fried Halloumi Cheese 12

SESAME PORK BELLY STEAM BUNS...

Shredded Carrots and Scallions, Pickled Cucumber 13

COFFEE RUBBED ROASTED BUTTERNUT SQUASH... V / GF*

Walnut Sage Pesto, Labneh 12

SCOOP & PADDLE CINNAMON ROLLS...

Strawberries, Royal Icing 9

Soups and Salads

SOUP OF THE DAY

Chef's Seasonal Selection 7

LAMB CHILI

Andouille Sausage, White Beans, Bell Pepper, Sour Cream 11

GRILLED CAESAR SALAD... GF*

Grilled Romaine Heart, Parmesan Crisp, Spanish Anchovy,
Caesar Dressing 10

BUTTERNUT SQUASH SALAD... V* / GF

Mixed Greens, Pickled Shallot, Pepitas,
Sage Ricotta Cheese, Chipotle Maple Vinaigrette 15

APPLE & BEET SALAD... V* / GF

Spinach, Spiced Pecans, Manchego Cheese,
Buttermilk Dressing 14

POACHED PEAR SALAD... V* / GF

Arugula, Red Wine Poached Pear, Feta Cheese,
Candied Lemon, Miso Vinaigrette 15

Brunch

Served 11:00-2:30 Sundays

BRUNCH COCKTAILS

HOUSE BLOODY MARY...

*St George's Green Chili Vodka, George's Bloody Mary Mix, Lemon,
Lime, Olives, Bacon 12*

MIMOSA...

Sparkling Wine, Fresh Squeezed Orange Juice 11

FRED AND GINGER...

*Vago Elote Mezcal, St. Georges Spiced Pear Liqueur,
Agave Syrup, Lemon Juice, Angostura Bitters, Ginger Beer 18*

TWISTED COSMO...

*Hangar 1 Mandarin Blossom Vodka, St. Elder,
Lime Juice, Cranberry Juice, Orange Twist 12*

GIN Y TONICA...

*Aviation Gin, Hynson's Housemade Tonic Syrup,
Club Soda, Mint, Juniper, Orange, Lime 10*

COLD BREW NEGRONI...

Coffee Infused Campari, Brokers Gin, Vya Sweet Vermouth 12

PENICILLIN COCKTAIL...

*Monkey Shoulder Scotch, Laphroig Scotch,
Honey Ginger Syrup, Lemon Juice, Lemon Twist 14*

AUTUMN IN MARYLAND...

*Applejack Apple Brandy, Pamplemousse Rose,
Lemon Juice, Cava 15*

CAMPFIRE CIDER...

*Old Forester Bourbon, Campari, Apple Cider Syrup
Cranberry Juice, Laphroig Scotch, Jerry Thomas Bitters 12*

THE BIG APPLE

*Plantation 5 Year, Schönauer Apfel Liqueur
Black Walnut Bitters, Old Fashioned Bitters 12*

The Benedicts

Served on an English Muffin with Traditional Hollandaise and
Choice of Mesclun Salad, Fresh Fruit, Breakfast Potatoes
or Sea Salt Fries

Smoked Salmon 17

Mashed Avocado, Toasted Shallot

Coulotte Steak 18

Caramelized Onion Spread, Oven Dried Tomato

Prosciutto 17

Mashed Avocado, Toasted Shallot

Entrees

CHOOSE YOUR OWN ADVENTURE BREAKFAST SANDWICH

*Choice of Meat, Egg, and Cheese on Sourdough
with choice of Fresh Fruit, Mixed Greens, Breakfast Potatoes or French Fries
Smoked Gouda, Provolone, or Cheddar Cheese
Fried Egg or Scrambled Egg
SMOKED SALMON 17 BACON 15 STEAK 19*

OMELETTE DU JOUR Served with Mixed Greens & Seasonal Fruit 14

QUICHE DU JOUR Served with Mixed Greens & Seasonal Fruit 14

DUCK CONFIT MELT Pickled Shallots, Smoked Gouda Cheese,
Hoisin Aioli, Arugula, Ciabatta 18 Add 2 eggs any style \$3

SHRIMP & GRITS Truffled Mascarpone Grits, Andouille Jus 19
Add 2 eggs any style \$3

IBWC BURGER Roseda Farm Beef, Brioche Bun, Stewed Red Onions,
Romaine Lettuce, Provolone Cheese, Malt Vinegar Aioli, Sea Salt Fries 19
Add An Egg Any Style \$1.50 Add Bacon \$2.00
Substitute Parmesan Truffle fries \$4

NUTELLA FRENCH TOAST Bourbon Syrup, Hazelnut Crumble,
House Made Marshmallow 18

GRILLED BISTRO STEAK FRITES Sea Salt French Fries, Asparagus,
House Made Steak Sauce 26 Add 2 eggs any style \$3

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.***