

## SALADS

**CAESAR SALAD... GF\* 10**

*Baby Red Romaine, Shaved Parmesan, Spanish Anchovy,  
Garlic Herb Croutons, Caesar Dressing*

**WATERCRESS, APPLE & WALNUT SALAD... GF 13**

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

**TUSCAN KALE SALAD... GF 13**

*Brussels Sprout Leaves, Toasted Marcona Almonds, Shaved Red Onion,  
Pecorino Cheese, Lemon Vinaigrette*

## STARTERS

**STEAK TARTARE... 16**

*Hartley Ranch Filet Mignon, Foie Gras Ganache, Watercress, Pecorino Crisp,  
Balsamic Macerated Blackberries*

**BUTTERMILK FRIED CALAMARI... 13**

*Sweetie Drop Peppers, Radish, Parsley, House Tartar Sauce*

**GRILLED CHICKEN POPS... 13**

*Pickled Cabbage Slaw, Cilantro, Mambo Sauce*

**SOUP DU JOUR... 6**

*Chef's Seasonal Selection*

**GRILLED BRIE... GF\* 13**

*Mini Wheel of Brie, Black Mission Fig Chutney, Grilled Baguette*

**MEZZE TRIO... GF\* 12**

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

**GRILLED FLATBREAD PIZZA... 13**

*Hoisin BBQ Duck, Pickled Red Onion, Mixed Baby Bell Peppers,  
Tillamook Cheddar, Fresh Mozzarella, Cilantro Crème Fraiche*

**CIDER & BACON STEAMED MUSSELS... GF\* 13**

*Apple Cider, Applewood Smoked Bacon, Onion, Sage, Grilled Baguette*

**CRISPY BRUSSELS SPROUTS... 9**

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

## BRUNCH COCKTAILS

**IRON BRIDGE BELLINI... 10**

*Sparkling Wine, Peach Nectar, Raspberry Purée*

**MIMOSA... 9**

*Sparkling Wine, Orange Juice*

**HOUSE BLOODY MARY... 13**

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

**MAPLE BUCK... 12**

*Sazerac Rye, Lime Juice, Rosemary Maple Syrup,  
Goslings Ginger Beer*

**GIGGLE WATER... 11**

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

**cOLD FASHIONED... 11**

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

**STRAIGHT ON TILL MORNING... 14**

*Baltimore Shot Tower Barreled Gin, Campari,  
St. George Nola Coffee Liqueur, Vya Sweet Vermouth*

## ENTREES

**DUCK CONFIT HASH... 16**

*Breakfast Potatoes, Onions, Mixed Baby Peppers, Fried Egg,  
House Made Hollandaise*

**STEAK & EGGS... GF 20**

*Grilled Hanger Steak, Cheddar Scrambled Eggs,  
Brunch Potatoes, House Steak Sauce*

**CRISPY PORK BELLY BENEDICT... 14**

*English Muffin, Poached Eggs, Hollandaise,  
Haricot Verts, Caraway Mustard Spiced Brunch Potatoes*

**FRENCH TOAST PANINI... 12**

*Nutella, Grilled Bananas, Breakfast Potatoes*

**QUICHE DU JOUR... 11**

*Served with Mesclun Salad, Fresh Fruit*

**OMELET DU JOUR... 11**

*Served with Mesclun Salad, Fresh Fruit*

**ROSEDA FARMS BURGER... 18**

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

**CUBAN SANDWICH... 14**

*Braised Pork Belly, Honey Ham, House Pickles, Spicy Mustard,  
Gruyère Cheese, Toasted Sub Roll, Side Of Brunch Potatoes*

**CIOPPINO... GF 29**

*Little Neck Clams, PEI Mussels, Tiger Shrimp, Icelandic Cod, Calamari,  
Grilled Baguette*

**VEGETABLE WELLINGTON... 21**

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

**PLANTAIN GNOCCHI... 24**

*Beef Short Rib Ragout, Baby Arugula, Shaved Pecorino Cheese*

## UPCOMING EVENTS

ASK YOUR SERVER ABOUT OUR MONTHLY  
WINE BARGAINS. THIS MONTH'S LIST IS  
THE BEST ITS EVER BEEN!