

The Iron Bridge Wine Co.

STARTERS

CRISPY BRUSSELS SPROUTS... V* / GF*

Chili Lime Honey, Fresh Herbs, Cashews, Lime Zest 15

STEAMED MIDDLE NECK CLAMS... GF*

*Garlic, Shallot, White Wine, Roasted Tomatoes,
Grilled Baguette 17*

FLATBREAD PIZZA... V

*Heirloom Tomatoes, Fresh Mozzarella Cheese, Basil,
Garlic Oil, Parmesan Cheese, Roasted Tomato Pesto 16
Add Prosciutto 7*

ZUCCHINI FRITES... V

Herb Seasoned Panko Breadcrumbs, Chipotle Aioli 14

CHILLED POACHED SHRIMP... GF/DF

Fennel and Granny Smith Apple Salad, Juniper Dressing 15

CRISPY CALAMARI GF*

*Gluten Free Flour, House Made Tartar Sauce,
Lemon, Banana Peppers 16*

BURRATA... V / GF*

*Basil Crepe, Basil Pesto,
Heirloom Cherry Tomatoes 16*

CRISPY PORK BELLY... GF*

Roasted Red Pepper Romesco, Summer Succotash 15

GRILLED OCTOPUS... GF*

*Confit Greek Potatoes, Mediterranean Olive Mix,
Roasted Tomatoes, Feta Cheese 19*

FRIED GREEN TOMATOES... GF*

*Gulf-Inspired Shrimp & Crab Salad, Fire-Roasted Corn,
Poblano Peppers, Fresh Herbs, 19*

MEZZE TRIO... V* / GF*

*Roasted Garlic and Herb Hummus, Muhammara,
Baba Ganoush, Grilled Flatbread 16*

SIDES AND ADD ONS

Asparagus... 9

Truffle Parmesan Fries...10

Tri Colored Pearl Cous Cous... 8

Yucca Frites... 9

Charred Mexican Street Corn Salad... 8

Confit Greek Potatoes... 8

Creamed Corn... 7

Summer Succotash... 8

Ratatouille... 8

Green Beans... 8

Sauteed Summer Squash & Zucchini... 8

Sea Salt Fries... 6

Grilled Chicken... GF 9*

3 Sauteed Shrimp... GF 9

Grilled Bistro Steak... GF 20*

Fish of the Moment... GF 22

3 Pan Seared Scallops... GF 20

4 Clams... GF 9

SOUP AND SALADS

SOUP OF THE DAY...

Chef's Seasonal Selection 8

CAESAR SALAD... GF*

*Romaine Hearts, Shredded Parmesan Cheese,
House Made Brioche Croutons, Cured Egg Yolk,
Caesar Vinaigrette Dressing 15*

SUMMER PANZANELLA SALAD... V* / GF*

*Watermelon, Golden Beets, Arugula, Mint,
Basil, Garlic Herb Brioche,
Fresh Mozzarella, Lemon Vinaigrette 16*

PLT SALAD... GF

*Crispy Prosciutto, Bibb Lettuce, Oven Roasted Tomatoes,
Blue Cheese Crumbles, Tomato Vinaigrette 15*

SPINACH & STRAWBERRY SALAD... V* / GF

*Strawberries, Pickled Shallots, Goat Cheese, Baby Spinach,
Mesclun Greens, Strawberry Sherry Vinaigrette 16*

ENTREES

SUMMER PASTA... V

*Orecchiette Pasta, Pesto, Roasted Tomato,
Summer Squash & Zucchini, Roasted Garlic, Breadcrumbs 26*

PAN SEARED FISH OF THE MOMENT... GF*

*Tri Colored Pearl Cous Cous, Ratatouille, Herb Oil
Market Price*

IBWC SUMMER BURGER... GF*

*JW Treuth's & Sons Beef Burger, Zucchini Relish,
Tillamook Cheddar Cheese, Herb Aioli, Sliced Tomato,
Lettuce, Brioche Bun, Sea Salt French Fries 22
Substitute Parmesan Truffle Fries \$5.00*

GRILLED BISTRO STEAK FRITES... GF*

Au Poivre, Haricot Verts, Sea Salt Fries 33

ROASTED PERUVIAN HALF CHICKEN... GF

*Yucca Frites, Charred Mexican Street Corn Salad,
Tarragon Salsa Verde 30*

IRON BRIDGE SIGNATURE STEAK... GF

Ask your server for daily preparation 49

PAN SEARED SCALLOPS... GF

*Creamed Corn, Asparagus, Lemon Beurre Blanc,
Crispy Capers Market Price*

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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.