

SO YOU WANT SOME BUBBLES?

IRON BRIDGE BELLINI,		
<i>Cava Brut, Peach Nectar, Raspberry Puree</i>	10	
SEGURA VIUDAS ORGANIC CAVA BRUT, 🍷		
<i>NV, Penedès, Spain</i>	9	30
J.M. GOBILLARD BRUT,		
<i>N.V., Champagne, France</i>	18	72
DOMAINE LELIEVRE LEUCQUOIS BRUT ROSE,		
<i>NV, Lorraine, France</i>	14	54

CRISP, FRESH, I'M THIRSTY WHITES

CAN SUMOI XARELLO 🍷		
<i>2021, Penedes, Spain</i>	12	47
LOEW VINEYARDS GRUNER VELTLINER,		
<i>2021, Mt Airy, Maryland</i>	14	54
MATANZAS CREEK SAUVIGNON BLANC,		
<i>2020, Sonoma, California</i>	13	50
ST INNOCENT "FREEDOM HILL" PINOT BLANC,		
<i>2021, Willamette Valley, Oregon</i>	15	60
DOMAINE OTT "MIREILLE",		
VERMENTINO & SEMILLON,		
<i>2020, Cotes de Provence, France</i>	31	125

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.

RICH, SAVORY, TOASTY & LUSCIOUS WHITES

BONNY DOON LE CIGARE ORANGE,		
<i>2021, Central Coast, California</i>	10	38
ELEKTRISCH RIESLING KABINETT,		
<i>2021, Rheinhessen, Germany</i>	10	38
RESERVE DES DIACRES		
COTES DU RHONE BLANC, 🍷		
<i>2021, Rhone Valley, France</i>	11	40
LOUIS JADOT CHABLIS,		
<i>2021, Burgundy, France</i>	15	60
DEVIL'S CORNER CHARDONNAY,		
<i>2021, Tasmania, Australia</i>	14	54
TYLER WINERY CHARDONNAY,		
<i>2020, Santa Barbara, California</i>	16	65

A STUDY IN PINK

ROSE OF THE DAY,		
<i>2021, Somewhere Fun, Planet Earth</i>	12	48

WEEKLY SPECIALS AND EVENTS

BRUNCH

SUNDAY 11:00 AM - 2:30 PM

STEAK NIGHT

MONDAY NIGHT

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

CRÈME BRULEE

TUESDAY NIGHT

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

JOIN US FOR LUNCH!

MONDAY- THURSDAY 11:30 AM - 3:30 PM
FRIDAY & SATURDAY 11:30 AM - 2:30 PM

Upcoming Wine Events!

Be sure to check your email and follow us on Facebook
and Instagram for upcoming events!

BECAUSE I'M EASY (TO DRINK) REDS

DURIN ROSSESE, <i>FABULOUS SEAFOOD RED!!</i>		
<i>2020, Liguria, Italy</i>	12	48
STAFFORD HILL PINOT NOIR, 🍷		
<i>2021, Willamette Valley, Oregon</i>	13	50
VERAMONTE PINOT NOIR, 🍷		
<i>2020, Casablanca Valley, Chile</i>	11	40

BIG, KNOCK YOUR SOCKS OFF RED WINES

HERMANOS LURTON TEMPRANILLO,		
<i>2018, Toro, Spain</i>	12	48
CA DEL BAIO "PAOLINA" BARBERA D'ALBA,		
<i>2020, Piedmont, Italy</i>	12	46
TIKAL MALBEC & BONARDA,		
<i>2018, Mendoza, Argentina</i>	13	50
CHATEAU DE FONTENILLE CADILLAC,		
CABERNET SAUVIGNON & MERLOT,		
<i>2019, Cotes de Bordeaux, France</i>	15	56
PRIMUS "THE BLEND",		
CABERNET, CARMENERE, & MERLOT, 🍷		
<i>2018, Colchagua Valley, Chile</i>	15	56
DAOU PESSIMIST RED BLEND		
PETITE SIRAH, ZINFANDEL, SYRAH, LAGREIN,		
<i>2019, Paso Robles, California</i>	15	56
ERIC TEXIER "CHAT FOU" COTES DU RHONE,		
<i>2021, Vin de France</i>	14	54
INTEGER "18 BARREL" MERITAGE BLEND,		
<i>2018, Western Cape, South Africa</i>	16	67
SILVER PALM CABERNET SAUVIGNON,		
<i>2020, California</i>	13	50
DRY CREEK CABERNET SAUVIGNON,		
<i>2019, Sonoma, California</i>	18	80
CATENA "NICOLAS 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 /</i>	
<i>J.M. Gobilliard Brut/</i>	
<i>Domaine Lelievre Leucquois Rosè Brut</i>	
FABULOUS WHITES FOR SEAFOOD... 21	
<i>Can Sumoi Xarello /</i>	
<i>Loew Vineyards Gruner Veltliner /</i>	
<i>St Innocent "Freedom Hill" Pinot Blanc /</i>	
CHARD-ALL-DAY... 23	
<i>Louis Jadot Chablis /</i>	
<i>Devil's Corner Chardonnay /</i>	
<i>Tyler Winery Chardonnay</i>	
EASY RIDER... 22	
<i>Durin Rossese /</i>	
<i>Stafford Pinot Noir /</i>	
<i>Pursuit Pinot Noir</i>	
THE BOLD AND THE BEAUTIFUL... 25	
<i>Integer "18 Barrel" Red Blend /</i>	
<i>Silver Palm Cabernet Sauvignon /</i>	
<i>Dry Creek Cabernet Sauvignon</i>	

The Iron Bridge Wine Co.

STARTERS

- CRISPY BRUSSELS SPROUTS...** **V* / GF***
Brown Butter Balsamic Vinaigrette, Feta Cheese 13
- PEI MUSSELS...** **GF***
Salsa Verde Broth, Roasted Corn, Roasted Bell Peppers, Cilantro, Toasted Baguette 15
- SPRING FLATBREAD... V**
Heirloom Tomatoes, Red Onion, Broccolini, Herb Goat Cheese, Mozzarella Cheese 15 *Add Prosciutto* 7
- CURRY SPICED HUMMUS...** **V* / GF***
Grilled Flatbread, Crispy Chickpeas, Fried Halloumi Cheese 12
- MASA FRIED GREEN TOMATOES...** **GF***
Togarashi Ricotta Cheese, Blue Crab & Shrimp Salad 14
- BLUE CORNMEAL CRUSTED CALAMARI**
Saffron Aioli, Pickled Jalapeno 15
- BURRATA... V / GF***
Basil Pesto, Oven Dried Tomato, Vin Cotto, Toasted Baguette 15

SOUP AND SALADS

- SOUP OF THE DAY**
Chef's Seasonal Selection 7
- KALE CAESAR SALAD...** **GF***
Lacinato Kale, Shredded Parmesan Cheese, House Made Crouton Crumble, Shredded Egg, Caesar Dressing 13
- LITTLE GEM SALAD... V* / GF**
Little Gem Lettuce, Roasted Cherry Tomatoes, Dried Apples, Mozzarella Cheese, Lemon Tahini Dressing 14
- SPINACH & STRAWBERRY SALAD... V* / GF***
Fresh Strawberries, Pickled Shallots, Crispy Chickpeas, Feta Cheese, Baby Spinach, Mesclun Greens, Strawberry Sherry Vinaigrette 13

ENTREES

- BUCATINI PRIMAVERA... V**
French Green Beans, Zucchini, Heirloom Cherry Tomatoes, Shaved Kohlrabi, Basil Pesto Cream 27
- IBWC BURGER... GF***
JW Trueth's Beef, Brioche Bun, Black Garlic Aioli, Red Onion Mustard Seed Jam, Arugula, Provolone Cheese, Sea Salt Fries 19
Substitute Parmesan Truffle Fries \$5.00
- GRILLED BISTRO STEAK FRITES... GF***
Sea Salt French Fries, Grilled Asparagus, House Made Steak Sauce 29
- PARMESAN HERB CRUSTED PORK CHOP... GF***
Apple & Red Cabbage Slaw, Sweet Potato Puree, Lemon Thyme Demi-Glace 27
- FISH OF THE MOMENT... GF***
Balsamic Mushroom Fumet, Parmesan Polenta, Pancetta Lardons, Sauteed Spinach **Market Price**
- IRON BRIDGE SIGNATURE STEAK... GF***
Ask your server for daily preparation 46
- ROASTED HALF CHICKEN... GF**
Pea & Broccolini Puree, Roasted Baby Carrots, Dijon Mushroom Demi-Glace 28
- SEARED SCALLOPS... GF***
Etouffee Sauce, Jasmine Rice, Broccolini 35
- THAI SEAFOOD NOODLE BOWL... V* / GF***
Mussels, Pan Seared Fish of the Moment, Shrimp, Blue Crab, Thai Coconut Fish Broth, Rice Noodles, Basil 33

Add Protein:

- GRILLED CHICKEN... GF* 9,* *3 SAUTÉED SHRIMP... GF 9,* *GRILLED COULOTTE STEAK... GF* 19,*
FISH OF THE MOMENT... GF 22, *PAN SEARED SCALLOPS... GF 25*

SIDES

- GRILLED ASAPARAGUS...7** **TRUFFLE PARMESAN FRIES...10** **PARMESAN POLENTA...6**
SWEET POTATO PUREE...6 **JASMINE RICE...6** **ROASTED BABY CARROTS...7**
PEA & BROCCOLINI PUREE...6 **BABY SPINACH...6**
BROCCOLINI...8 **APPLE & RED CABBAGE SLAW...5** **SEA SALT FRIES...5**

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.