

The Iron Bridge Wine Co.

STARTERS

CRISPY BRUSSELS SPROUTS... V* / GF*

Pear Chutney, Craisins, Rosemary 13

PORK SATAY... GF*

Crispy Pork Belly, Satay Sauce, Ar-Jard 15

COCONUT CURRY LIME MUSSELS... GF*

PEI Mussels, Coconut Curry Broth, Grilled Baguette 16

GRILLED OCTOPUS... GF*

Confit Greek Potatoes, Mediterranean Olive Mix,
Roasted Tomatoes, Feta Cheese 18

SUMAC SHRIMP... GF*

Spaghetti Squash, Rosemary "Vinaigrette" 15

DUCK CONFIT CROQUETTES...

Jalapeno Marmalade 16

LOBSTER RAVIOLI... V

Brown Butter Sauce, Crispy Capers 23

GRILLED BRIE... V / GF*

Pear Chutney, Toasted Baguette 15

CRISPY CALAMARI GF*

Gluten Free Flour, Banana Peppers,
Roasted Garlic Aioli 15

MEZZE TRIO... V* / GF*

Roasted Garlic and Herb Hummus, Muhammara,
Mushroom Conserva, Grilled Flatbread 16

FLATBREAD PIZZA... V

Romesco, Roasted Broccolini, Red Onions,
Roasted Cherry Tomatoes, Mozzarella Cheese 15
Add Prosciutto 7

SOUP AND SALADS

SOUP OF THE DAY

Chef's Seasonal Selection 8

CAESAR SALAD... GF*

Baby Romaine, Shredded Parmesan Cheese,
House Made Croutons, Grated Cured Egg Yolk,
Caesar Dressing 14

KALE & BRUSSELS SALAD... V* / GF

Green Apples, Goat Cheese, Carrot, Candied Pecans, Maple
Vinaigrette 15

FENNEL & CITRUS SALAD... V* / GF

Mixed Greens, Shaved Fennel, Fennel Fronds, Parsley, Mint,
Orange Segments, Marcona Almonds, Parmesan Cheese,
Honey Dijon Vinaigrette 16

POACHED PEAR SALAD... V / GF

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

PROTEIN ADD ONS

Grilled Chicken... GF* 9

3 Sautéed Shrimp... GF 9

Grilled Bistro Steak... GF* 20

Fish of the Moment... GF 22

BRUNCH COCKTAILS

HOUSE BLOODY MARY... 13

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

MIMOSA... 11

Sparkling Wine, Fresh Squeezed Orange Juice

BRUNCH BUBBLE FLIGHT... 16

1/2 Glass Each:

Mimosa / Bellini / Sparkling Pineapple

BRUNCH PUNCH... 13

Wheatley's Vodka, Orange Juice,
Pineapple Juice, Sparkling Wine, Sprite

BRUNCHY STUFF

EGGS BENEDICT...

Poached Eggs, English Muffin,
Old Bay Hollandaise, Avocado Mash 16

Served with Choice of:

Mesclun Salad, Fresh Fruit, Breakfast Potatoes or Sea Salt Fries
Smoked Salmon 18 Prosciutto 18

BREAKFAST SANDWICH...

2 Eggs Any Style, Provolone,
Toasted Sourdough

With: Smoked Salmon 18 Bacon 16 Bistro Steak 20

Served with Choice of:

Mesclun Salad, Fresh Fruit, Breakfast Potatoes or Sea Salt Fries

OMELETTE DU JOUR...

Served with Mixed Greens & Seasonal Fruit 16

QUICHE DU JOUR...

Served with Mixed Greens & Seasonal Fruit 16

IBWC BREAKFAST HASH... V

2 Eggs Any Style, Duck Confit, Onions,
Breakfast Potatoes, Sautéed Swiss Chard 27

CHALLAH FRENCH TOAST... V

Strawberry Ricotta, Graham Crackers, Maple Syrup,
Fresh Berries 18

SHRIMP & GRITS... GF

2 Eggs Any Style, Creamy Parmesan Grits
Creole Sauce 26

ENTREES

CIOPPINNO... GF*

Tomato Fennel Broth, Mussels, Shrimp, Calamari,
Fish Of the Moment 35

FISH OF THE MOMENT... GF

Farro Risotto, Broccolini, Rosemary "Vinaigrette"
Market Price

IBWC BURGER... GF*

JW Trueth's Beef, Brioche Bun, Tomato Bacon Jam,
Arugula, Fresh Sliced Mozzarella Cheese,
Sea Salt Fries 20

Substitute Parmesan Truffle Fries \$5.00

GRILLED BISTRO STEAK FRITES... GF*

Roasted Brussels Sprouts & Cauliflower,
Stone Ground Mustard & Ale Demi-Glace,
Sea Salt Fries 32

Add 2 Eggs Any Style To Any Entrée 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.