

The Iron Bridge Wine Co.

STARTERS

CRISPY BRUSSELS SPROUTS... V* / GF*

Pear Chutney, Craisins, Rosemary 13

COCONUT CURRY LIME MUSSELS... GF*

PEI Mussels, Coconut Curry Broth, Grilled Baguette 16

FLATBREAD PIZZA... V

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

MEZZE TRIO... V* / GF*

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

DUCK CONFIT CROQUETTES...

Jalapeno Marmalade 16

CRISPY CALAMARI GF*

Gluten Free Flour, Banana Peppers, Roasted Garlic Aioli 15

GRILLED BRIE... V / GF*

Pear Chutney, Toasted Baguette 15

PORK SATAY... GF*

Crispy Pork Belly, Satay Sauce, Ar-Jard 15

GRILLED OCTOPUS... GF*

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

LOBSTER RAVIOLI... V

Brown Butter Sauce, Crispy Capers 23

SUMAC SHRIMP... GF*

Spaghetti Squash, Rosemary "Vinaigrette" 15

LUNCH CLASSICS

QUICHE DU JOUR...

Chef's Seasonal Selection Served with a Mesclun Salad & Fresh Fruit 16

OMELETTE DU JOUR...

Chef's Seasonal Selection Served with a Mesclun Salad & Fresh Fruit 16

SIDES AND ADD ONS

Truffle Parmesan Fries... 10

Confit Greek Potatoes... 7

Sea Salt Fries... 5

Spaghetti Squash... 8

Farro Risotto... 8

Roasted Brussels Sprouts & Cauliflower 9

Lemongrass Scented Basmati Rice... 7

Broccolini... 9

Grilled Chicken... GF* 9

3 Sautéed Shrimp... GF 9

Grilled Bistro Steak... GF* 20

Fish of the Moment... GF 22

Pan Seared Scallops... GF 25

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

POACHED PEAR SALAD... V / GF

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

KALE & BRUSSELS SALAD... V* / GF

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

HANDELDHS

Served with a Choice of

Mesclun Salad w/ Balsamic Vinaigrette, Fresh Fruit, or Fries
Substitute Crispy Brussels Sprouts, Parmesan Truffle Fries or Soup \$5

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

PORK CARNITAS GRILLED CHEESE...

Toasted Sourdough, Roasted Onion, Peppers, Provolone Cheese, Cotija Cheese, Salsa Verde 17

TURKEY REUBEN...

Herb Roasted Turkey Breast, Sauerkraut, Gruyere Cheese, Russian Dressing, Sourdough 18

PORTOBELLO MUSHROOM SANDWICH... V

Roasted Red Peppers, Herbed Goat Cheese, Arugula, Green Goddess Dressing, Baguette 18

HALIBUT BURGER...

Toasted Brioche Bun, Pickled Cucumber, Little Gem Lettuce, Roasted Garlic Aioli 20

ENTREES

SQUASH & LENTIL CURRY... V* / GF

Tomatoes, Lemongrass Scented Basmati Rice, French Green Lentils 25

FISH OF THE MOMENT... GF*

Farro Risotto, Broccolini, Rosemary "Vinaigrette" Market Price

PAN SEARED SCALLOPS... GF

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

GRILLED BISTRO STEAK FRITES... GF*

Roasted Brussels Sprouts & Cauliflower, Stone Ground Mustard & Ale Demi-Glace, Sea Salt Fries 32
Substitute Parmesan Truffle Fries \$5.00

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.