

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-Jaad 15

GRILLED OCTOPUS... GF*

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

LOBSTER RAVIOLI...

Citrus Brown Butter, Crispy Capers 23

SUMAC SHRIMP... GF

Spaghetti Squash, Rosemary Vinaigrette 15

SIDES AND ADD ONS

Truffle Parmesan Fries... 10

Confit Greek Potatoes ... 7

Sea Salt Fries... 5

Roasted Cauliflower & Brussels Sprouts... 9

Creamy Parmesan Stone-Ground Grits... 9

Lemongrass Scented Basmati Rice... 9

Black Eyed Pea Cassoulet... 9

Farro Risotto... 9

Braised Kale... 8

Sautéed Swiss Chard... 7

Spaghetti Squash... 7

Broccolini... 8

Grilled Chicken... GF 9*

3 Sautéed Shrimp... GF 9

Fish of the Moment... GF 22

Grilled Bistro Steak... GF 19*

Braised Short Rib... GF 20

Confit Duck Leg... GF 15

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 SPROUTS... V / GF*

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

POACHED PEAR SALAD... V* / GF

Arugula, Feta Cheese, Candied Lemon, Red Wine Poached Pear, Miso Vinaigrette 16

FENNEL & CITRUS SALAD... V* / GF

Mixed Greens, Shaved Fennel, Fennel Fronds, Parsley, Mint, Orange Segments, Marcona Almonds, Parmesan Cheese, Honey Dijon Vinaigrette 15

ENTREES

SQUASH & LENTIL CURRY... V* / GF

Tomatoes, Lemongrass Scented Basmati Rice, French Green Lentils 25

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
Sub Parmesan Truffle Fries 5

FISH OF THE MOMENT... GF*

Farro Risotto, Broccolini, Rosemary "Vinaigrette" Market Price

DUCK CASSOULET... GF

Confit Duck Leg, Black Eyes Pea Cassoulet, Roasted Root Vegetables, Mushrooms, Sautéed Swiss Chard 37

IRON BRIDGE SIGNATURE STEAK... GF*

Ask your server for daily preparation 48

CIOPPINO... GF*

Shrimp, Mussels, Calamari, Fish of the Moment, Tomato Fennel Broth, Baguette 35

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.