

# 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*

*Sauteed Swiss Chard... 7*

*Spaghetti Squash... 7*

*Broccolini... 8*

*Grilled Chicken... GF\* 9*

*3 Sauteed 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,  
Sauteed 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.