

STARTERS

HOUSE MADE CHARCUTERIE & ARTISANAL CHEESE

Please See Our Cheese & Charcuterie Menu For Today's Selections

OLD ORIOLE PARK MUSSELS... 13

Prince Edward Island Mussels, House-Made Bratwurst, Baby Bell Peppers,  
Spanish Onion, Peabody Heights Old Oriole Park Beer Broth,  
Sea Salt & Mustard Seed Oil Crostini

SOUP DU JOUR... 6

Chef's Seasonal Selection

CHILLED CAMARONE Y POBLANO PEPPER SOUP... GF\* 9

Shrimp Ceviche, Lime Crème Fraiche, Tortilla Crisp

MARYLAND CRAB MAC N' CHEESE... 10

Penne Pasta, Gruyère Cheese Fondue, Old Bay Bread Crumbs

GRILLED FLATBREAD PIZZA... 13

Garden Heirloom Tomatoes, Fresh Mozzarella, Garlic Oil,  
Savory Basil Pine Nut Pesto, Garden Oregano, Lemon Basil  
Add Sopressata... 3.50

MEZZE TRIO... 12

Harissa Hummus, Clark's Farm Eggplant Baba Ghanoush, Tzatziki,  
Grilled House Flatbread with Garlic Oil & Sea Salt

CRISPY BRUSSELS SPROUTS... 8

Garlic-Ginger Tamari Glaze, Carrot Scallion Kimchi,  
Radish, Toasted Sesame Seeds

CRISPY FRIED CALAMARI... 13

Sweetly Drop Peppers, Summer Radish, Parsley, House Tartar Sauce

SALADS

FRIED GOAT CHEESE SALAD... 12

Arugula, Artisan Greens, Carrot, Watermelon Radish, Caramelized Shallots,  
Orange Supremes, Toasted Marcona Almonds, Citrus Honey Vinaigrette

GRILLED CAESAR SALAD... 10

Heart of Romaine, Shaved Parmesan, Pumpernickel Croutons,  
Boquerón Anchovy, Caesar Dressing

COMPRESSED WATERMELON SALAD... GF 11

Feta Cheese, Arugula, Shallot, Spanish Olives, Balsamic Vinaigrette

ANY SALAD WITH...

GRILLED CHICKEN... GF Add 6

SAUTÉED SHRIMP... GF Add 9

GRILLED BAVETTE STEAK... GF Add 10

BRONZINI... GF Add 16

UPCOMING EVENTS

WINE DINNER FEATURING  
MARTIN DI STEFANO OF ARGENTINA'S ZUCCARDI WINERY  
TUESDAY, AUGUST 22<sup>ND</sup>, 6:00PM

SUMMER BUBBLES SALE  
TASTE 16 AMAZING SPARKLING WINES WITH FOOD  
SUNDAY, AUGUST 27<sup>TH</sup>, 11:00AM & 1:00PM

GF Gluten-Free | GF\* Gluten-Free with Modification

\*We make every effort to offer gluten-free 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.

ENTRÉES

PAN ROASTED BRONZINI... GF 28

Creamed Leeks, Fingerling Potatoes, Pan Fried Okra, Lemon

MUSHROOMS WITH JAPANESE UDON NOODLES... 19

Shitake, Maitake, and Enoki Mushrooms, Wakame Seaweed,  
Watermelon Radish, Shredded Carrots, Miso Mushroom Soy Broth

STEAK FRITES... 19

Grilled Bavette Steak, Chipotle Steak Sauce,  
Caraway Mustard-Spiced Fries

LUNCH CLASSICS

QUICHE DU JOUR... 11

Served with Mesclun Salad & Fresh Fruit

OMELET DU JOUR... 11

Served with Mesclun Salad & Fresh Fruit

SANDWICHES

Served with Choice of Mesclun Salad, Fresh Fruit,  
Chef's Salad of the Moment, or Caraway Mustard-Spiced Fries  
Substitute Soup du Jour Add 2

VEGETABLE HALLOUMI WRAP... 13

Watercress, Grilled Red Onion, Forest Mushrooms,  
Roasted Bell Peppers, Radish, Harissa Yogurt, Sun Dried Tomato Tortilla

CHESAPEAKE SHRIMP SALAD SANDWICH... 15

Celery, Onion, Watercress, Roasted Tomatoes,  
Old Bay Remoulade Sauce, Whole Grain Croissant

CUBAN SANDWICH... 14

Adobo Braised Pork Belly, Honey Ham, House Pickles,  
Spicy Mustard, Gruyère Cheese, Toasted Sub Roll

BLACKENED SALMON BURGER... 16

Cucumber Goat Cheese Spread, Tomato, Bibb Lettuce, Brioche Roll

GRILLED ROSEDA FARMS BURGER... 18

Chef's Garden Fish Pepper & Local Peach Jam, Manchego Cheese,  
Arugula, Shaved Red Onion, Brioche Bun

Iron Bridge Entrées, Lunch Classics, & Sandwiches  
Are Available From 11:00 a.m. - 3:00 p.m.