

YOU WANT SOME BUBBLES?

IRON BRIDGE BELLINI, <i>Cava Brut, Peach Nectar, Raspberry Puree</i>	10	
SEGURA VIUDAS ORGANIC CAVA BRUT, <i>Penedès, Spain</i>	9	30
LAMBERTI ROSÉ, <i>NV, Veneto, Italy</i>	11	37
NICOLAS FEUILLATTE “CUVEE GASTRONOMIE” BRUT, <i>N.V., Champagne, France</i>	18	85

CRISP, FRESH, I’M THIRSTY WHITES

CALCADA ALVARINHO, <i>2019, Minho, Portugal</i>	13	44
DOULOUFAKIS “DAFNIOS” VIDIANO, <i>2020, Crete, Greece</i>	11	38
GALEN GLEN GRUNER VELTLINER, <i>2019, Lehigh Valley Pennsylvania</i>	12	44
EOLA HILLS PINOT GRIS, <i>2019, Willamette Valley, Oregon</i>	11	38
SILVERADO “MILLER RANCH” SAUVIGNON BLANC, <i>2019, Napa Valley, California</i>	14	50 1 Liter Bottle

RICH, SAVORY, TOASTY & LUSCIOUS WHITES

HERMANN J. WIEMER SEMI-DRY RIESLING, <i>2019, Seneca Lake, New York</i>	13	47
BONNY DOON “BEESWAX VINEYARD” PICPOUL <i>2020, Arroyo Seco, Monterey California</i>	11	37
TREASURE HUNTER GRENACHE BLANC / VIOGNIER, <i>2019, Priorat, Spain</i>	15	60
BICHOT VIRE CLESSE CHARDONNAY, <i>2018, Burgundy, France</i>	13	44
FREEMARK ABBEY CHARDONNAY, <i>2019, Napa Valley, California</i>	17	75

WEEKLY SPECIALS AND EVENTS

STEAK NIGHT

MONDAY

ENJOY A SOUP OR SALAD AND ONE OF OUR  
CHEF’S SPECIAL STEAK PREPARATIONS FOR ONLY  
22.99

CRÈME BRULEE

TUESDAY

ORDER OUR FAMOUS CRÈME BRULEE AND HAVE A  
CHANCE TO WIN AN AMAZING PRIZE

NEW YEARS EVE DINNER

FRIDAY, DECEMBER 31<sup>ST</sup>

PRE-PAID RESERVATIONS REQUIRED  
ASK YOUR SERVER FOR DETAILS

BECAUSE I’M EASY (TO DRINK) REDS

ROCHEBIN PINOT NOIR, <i>2019, Burgundy, France</i>	13	44
SIDURI PINOT NOIR, <i>2018, Santa Barbara, California</i>	16	65
FATTORIA AMBRA “SANTA CRISTINA” CARMIGNANO, <i>Super Tuscan</i> <i>2017, Tuscany, Italy</i>	15	56 Organic!!!

BIG, KNOCK YOUR SOCKS OFF RED WINES

SARADA CALIZO GARNACHA TINTORERA <i>2019, Castilla-La Mancha, Spain</i>	10	35 Organic!!!
BODEGAS ABONICO HAZANAS “VINAS VIEJAS”, <i>2017, Rioja Spain</i>	11	37
MWC SHIRAZ / MOURVEDRE, <i>2018, Victoria, Australia</i>	13	45
FORLORN HOPE “QUEEN OF THE SIERRA RED”, <i>Organic and Low Sulfites</i> <i>2018, Sierra Foothills, California</i>	14	50
SEGHEISIO “ANGELA’S TABLE” ZINFANDEL, <i>2019, Sonoma, California</i>	15	58
BASTIDE ST. VINCENT GIGONDAS, <i>2019, Rhone Valley, France</i>	15	58
MARIETTA CELLARS “CHRISTO”, <i>2018, North Coast, California</i>	14	50
MASSERIA CLEMENTE “PRINCIPATO” AGLIANICO <i>2018 Campania, Italy</i>	13	45 Biodynamically Farmed
CHATEAU DES COLLINES MEDOC <i>2016, Bordeaux, France</i>	14	50
L’ECOLE “FRENCHTOWN RED” <i>2018, Columbia Valley, Washington</i>	15	57
MC PRICE MYERS BULL BY THE HORN CABERNET SAUVIGNON, <i>2019, Paso Robles, California</i>	14	50
GOOSE RIDGE “G3” CABERNET SAUVIGNON, <i>2019, Columbia Valley, Washington</i>	12	40
ALEXANDER VALLEY VINEYARDS “CYRUS” MERITAGE, <i>2015 Sonoma, California</i>	25	100

FLIGHTS OF FANCY

SPARKLING PERSONALITY... 20 <i>Segura Viudas Cava Brut / Nicolas Feuillate “Cuvee Gastronomie” Brut / Lamberti Rosé</i>
WHO NEEDS FLOWERS WITH A BOUQUET LIKE THIS?... 19 <i>Calcada Alvarinho / Douloufakis “Dafnios” Vidiano/ Hermann J. Wiemer Semi-Dry Riesling</i>
WELL, I’VE NEVER BEEN TO SPAIN ... 19 <i>Treasure Hunter Grenache Blanc/ Viognier / Sarada Calizo Garnacha Tintorera / Bodegas Abonico Hazanas “Vinas Viejas”</i>
QUE SYRAH SHIRAZ... 21 <i>MWC Shiraz/Mourvedre / Forlorn Hope “Queen of the Sierra” Red / Bastide St. Vincent Gigondas</i>
OAK-Y DOKEY... 20 <i>Bodegas Abonico Hazanas “Vinas Viejas” / Seghesio “Angela’s Table” Zinfandel / Chateau des Collines Medoc</i>
WE CAB SAUV THIS PROBLEM ... 23 <i>Goose Ridge “G3” Cabernet Sauvignon Bull By the Horns Cabernet Sauvignon / Alexander Valley Vineyards “Cyrus” Meritage</i>

Wine is available to go at 50% off.  
Don’t forget about our monthly wine bargains.  
Ask your server for details

STARTERS

**SHRIMP & GRITS...**      **GF\***  
*Creamy Smoked Gouda Grits, Tasso Ham Jus,*  
*Rye Crouton Crumble*      14

**CRISPY BRUSSELS SPROUTS...**      **V**  
*Brown Butter Balsamic, Feta Cheese*      11

**PEI MUSSELS...GF\***  
*Coconut Curry Broth, Grilled Leeks, Cherry Tomato,*  
*Grilled Baguette*      14

**BACON MAC & CHEESE...**  
*Cavatappi Pasta, Bacon Lardons, Gruyere,*  
*Gouda & Cheddar Mornay Sauce*      14

**LAMB FLATBREAD PIZZA...**  
*Braised Lamb Shoulder, Hoisin BBQ Sauce, Red Onion,*  
*Broccolini, Shaved Carrot, Aged Cheddar Cheese*      15

**GRILLED OCTOPUS...**      **GF\***  
*Confit Fingerling Potatoes, Oven Dried Tomatoes,*  
*Scallop Saffron Sauce*      15

**CHARRED BROCCOLINI...**      **GF\*/ V**  
*Walnut Romesco, Shaved Manchego, Candied Lemon Peel*      11

**AVOCADO TOAST... V\***  
*Cured Delicata Squash, Avocado, Shaved Egg Yolk,*  
*Shallots, Toasted Sourdough*      14

**SQUASH ARANCINI ...**  
*Arborio Rice, Roasted Butternut Squash, Chipotle Aioli,*  
*Crispy Prosciutto*      13

SOUP AND SALADS

**SOUP OF THE DAY**  
*Chef's Seasonal Selection*      7

**GRILLED CAESAR SALAD...**      **GF\***  
*Grilled Romaine Heart, Parmesan Crisp, Spanish Anchovy,*  
*Caesar Dressing*      10

**SQUASH & APPLE SALAD...**      **V / GF**  
*Watercress, Roasted Squash, Apples, Shaved Manchego,*  
*Pickled Pistachio, Champagne Vinaigrette*      13

**BEET & POMEGRANATE SEED SALAD...**      **V / GF**  
*Mixed Greens, Rosemary Ricotta, Pear, Spiced Pecans,*  
*Vanilla Cranberry Vinaigrette*      13

**KALE & SPINACH SALAD...**      **V\* / GF**  
*Candied Lemon Peel, Garbanzo Bean, Roasted Red Peppers,*  
*Blue Cheese Crumble, Citrus Vinaigrette*      12

ENTREES

**BUTTERNUT SQUASH & MUSHROOM RISOTTO...**      **V\* / GF**  
*Arborio Rice, Roasted Butternut Squash, Roasted Mushrooms, Arugula, Asiago Cheese* 24

**IBWC BURGER...**      **GF\***  
*Roseda Farm Burger, Brioche Bun, Pimento Cheese, Oven Dried Tomato, Thick Cut Bacon,*  
*Romaine Lettuce, Sea Salt Fries*      18  
*Substitute Parmesan Truffle Fries \$4.00*

**GRILLED BISTRO STEAK FRITES...** **GF\***  
*Sea Salt French Fries, Grilled Asparagus, Chimichurri Sauce*      24

**FISHERMAN'S STEW... GF\***  
*Spicy Tomato Broth, Squid Ink Spätzle, Kale, Fish of the Moment,*  
*Scallops, Mussels, Shrimp, Clams, Grilled Baguette*      28

**FISH OF THE MOMENT...**      **GF**  
*Pecan Crusted Fish, White Bean & Onion Soubise, Butternut Squash Steak, Herb Oil*      **Market Price**

**IRON BRIDGE SIGNATURE STEAK...**      **GF\***  
*Ask your server for daily preparation*      38

**MUSHROOM STUFFED PORCHETTA...**      **GF**  
*Parmesan Spaghetti Squash, Fennel Apple Salad, Sage Demi Glace*      28

**DUCK LEG CONFIT...**      **GF\***  
*Parsnip Puree, Broccolini, Barley, Herb Oil*      27

**ROASTED BELL & EVANS AIRLINE CHICKEN BREAST...**      **GF**  
*Quinoa, Roasted Red Peppers, Onions, Swiss Chard, Herb Jus*      25

**BRAISED LAMB BOLOGNESE...**  
*Pappardelle Pasta, Braised Lamb, Root Vegetables, Asiago Cheese*      26

CHEESE SELECTIONS:	CHEESE & CHARCUTERIE	CHARCUTERIE SELECTIONS:
<b>Lamb Chopper</b> <i>Hard, Sheep's Milk, Pasteurized, Netherlands</i> <i>Suggested Pairing- Sweet Drop Peppers</i>	MIX UP TO THREE SELECTIONS....6 Each CHOOSE FOUR...22      CHOOSE FIVE...25	<b>Levoni Speck di Prosciutto</b> <i>Dry-Cured, Salty, Intense</i> <i>Suggested Pairing-Olives</i>
<b>Manchego</b> <i>Firm, Sheep's Milk, Pasteurized, Spain</i> <i>Suggested Pairing- Marcona Almonds</i>	<b>ADDITIONS:</b> <b>Spiced Pecans</b> 2	<b>Wild Boar Salami</b> <i>Dry-Cured, Juicy, Rich</i> <i>Suggested Pairing-Olives</i>
<b>Meadow Creek Dairy Mountaineer</b> <i>Semi-Firm, Cow's Milk, Pasteurized, Virginia</i> <i>Suggested Pairing- Sweet Drop Peppers</i>	<b>Olives – Kalamata, Niçoise, Picholine, Gaeta</b> 2	<b>Lamb Rillettes</b> <i>Decadent, Rich, Intense</i> <i>Suggested Pairing – Pickled Vegetables</i>
<b>Chapel's County Amber Cheddar</b> <i>Semi-Soft, Cow's Milk, Pasteurized, Maryland</i> <i>Suggested Pairing- Spiced Pecans</i>	<b>Truffle Honey</b> 2	<b>Spanish Lomo</b> <i>Dry-Cured, Rich, Intense</i> <i>Suggested Pairing – Pickled Vegetables</i>
<b>Blue D'Auvergne</b> <i>Soft, Cow's Milk, Pasteurized, France</i> <i>Suggested Pairing- Truffle Honey</i>	<b>Sweet Drop Peppers</b> 2	<b>Duck Prosciutto</b> <i>Dry-Cured, Smoked, Spiced Pecans</i>
	<b>Housemade Pickled Vegetables</b> 2	
	<b>Marcona Almonds</b> 4.5	

SIDES

**ROASTED MUSHROOMS...6**      **BROCCOLINI...6**      **ROASTED ROOT VEGGIES...6**      **SPAGHETTI SQUASH...6**  
**SEA SALT FRIES... 5**      **TRUFFLE PARMESAN FRIES...9**      **ASPARAGUS...5**      **PARSNIP PUREE...4**      **BARLEY...5**  
**SQUID INK SPAETZLE...6**      **SMOKED GOUDA GRITS...6**      **FINGERLING POTATOES...5**

**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.