



These wines are priced to go at 50% discount off our regular price.

We have hundreds of other selections in the store, feel free to ask us about what's available or stop by and shop the shelves.

Our monthly Bargain Sheet is also available; 12 wines at \$15 or less.

We offer an additional 20% discount on a 12 bottle case of the Bargain wines (mix or match)

### YOU WANT SOME BUBBLES?

#### IRON BRIDGE BELLINI,

Prosecco, Peach Nectar, Raspberry Puree 10

#### SEGURA VIUDAS ORGANIC CAVA BRUT,

Penedès, Spain 30 15

#### CHEMISTRY PINOT NOIR ROSÉ SPARKLING,

NV, Willamette Valley, Oregon 52 26

#### DOMAINE CHANDON "ETOILE" BRUT,

N.V., Napa Valley, California 90 45

### CRISP, FRESH, "I'M THIRSTY" WHITES

#### DIORAMA XAREL-LO,

2019, Penedès, Spain 36 18

#### CHANTE CIGALE "THE CICADA"

#### SAUVIGNON BLANC, VIOGNIER & PICPOUL

2019, Méditerranée, France 32 16

#### I DUE PESCATORI, PINOT GRIGIO BLEND,

2019, Central Coast, California 32 16

#### CHATEAU LA ROBERTERIE SAUVIGNON BLANC,

2019, Bordeaux, France 38 19

### RICH, SAVORY, TOASTY & LUSCIOUS WHITES

#### 50 DEGREE RIESLING,

2018, Rheingau, Germany 43 21.50

#### RIDGEBACK CHENIN BLANC,

2018, Western Cape, South Africa 48 24

#### CHATEAU BEAUCHENE "GRAND RESERVE"

#### COTES DU RHONE BLANC,

2019, Rhone Valley, France 38 19

#### NETZL "CLASSIC" CHARDONNAY,

2019, Carnuntum, Austria 44 22

#### HARTFORD COURT "RUSSIAN RIVER" CHARDONNAY,

2019, Sonoma, California 67 33.50

#### CAPENSIS "SILENE" CHARDONNAY,

2017, Stellenbosch, South Africa 90 45

### A STUDY IN PINK

#### TEGERNSEERHOF ZWIEGELT ROSÉ,

2020, Wachau, Austria 38 19

#### FRENCH ROSÉ OF THE DAY,

2020, Somewhere Fun, France 42 21

### BECAUSE I'M EASY (TO DRINK) REDS

#### BATTLE CREEK "UNCONDITIONAL" PINOT NOIR,

2018, Oregon 47 23.50

#### ROUTESTOCK PINOT NOIR,

2018, Sonoma Coast, California 60 30

#### CELLER PARDAS "SUS SCROFA" SUMOLL,

2019, Penedès, Spain 49 24.50

### CRAFT BEERS

#### TWO HEARTED...7

American IPA

7.0% ABV- 60 IBU- Bottle

Bells Brewing Company, Michigan

#### PAGODA ...7

Pale Ale - 5.5% ABV - Can

Monument Brewing Company, Baltimore, Md

#### PENCHANT PILSNER...7

Pilsner 4.5% ABV - Can

Monument Brewing Company, Baltimore, Md

#### NAMASTE WHITE...7

White Ale 4.8% ABV - 20 IBU - Can

Dogfish Brewing Company, Delaware

#### HOPSECUTIONER...7

IPA - 7.3% ABV - 60 IBU - Can

Terrapin Beer Co, Athens, GA

### BIG, KNOCK YOUR SOCKS OFF RED WINES

#### BODEGAS EL ESTECO "DON DAVID RESERVE" MALBEC,

2019, Salta, Argentina 45 22.50

#### BODEGAS LAN GRAN RESERVA,

2011, Rioja, Spain 59 29.50

#### CANTINE DI ORA "AMICONE ROSSO",

2017, Veneto, Italy 45 22.50

#### DOMAINE GASSIER "NOSTRE PAIS" ROUGE,

2016, Costières de Nîmes, France 48 24

#### CABANA WINES "OLD VINE" ZINFANDEL,

2017, Lodi, California 42 21

#### CAREME "TERRE BRULEE" SHIRAZ & CINSULT,

2018, Western Cape, South Africa 40 20

#### DONATI FAMILY VINEYARDS CABERNET FRANC,

2017, Central Coast, California 54 27

#### CLOSERIE DES BORIES MERLOT,

2015, Cotes de Bordeaux, France 40 20

#### CHATEAU CISSAC CRU BOURGEOIS HAUT MEDOC,

2015, Bordeaux, France 74 37

#### STANDING STONE "FARM RED"

#### CABERNET SAUVIGNON & SAPERAVI,

NV, Finger Lakes, New York 47 23.50

#### MATTHEWS "CLARET" CABERNET BLEND,

2018, Columbia Valley, Washington 76 38

#### BROADSIDE "MARGARITA" CABERNET SAUVIGNON,

2018 Paso Robles, California 54 27

#### CAYMUS VINEYARDS "GRAND DURIF" PETITE SIRAH,

2018, Suisin Valley, California 90 45

## STARTERS

### GARLIC SHRIMP... GF\*

*Basil, Tomato Concassé, Grilled Lime, Garlic Baguette* 13

### EVERYTHING BRUSSELS SPROUTS... V

*Poppysseed, Salt, Garlic, Sesame Seed, Honey Glaze* 10

### PEI MUSSELS... GF\*

*Blistered Tomatoes, Garlic Compound Butter,*

*Nduja Broth, Baguette* 14

### BLISTERED SHISHITO PEPPERS...

*Fish Sauce, Sesame Seed, Sweet Soy Aioli, Sea Salt* 8

### FLATBREAD PIZZA... V

*Creamed Leeks, Forest Mushrooms, Baby Spinach,*

*Gruyere Cheese, Mozzarella* 13

*Add Speck Prosciutto* 3

### BURRATA... GF\* / V

*Lemon Mint Gremolata, Toasted Oats, Grilled Baguette* 13

### GRILLED SPANISH OCTOPUS...

*Moroccan Garbanzo Puree, Oven Dried Tomatoes, Watercress,*

*Marinated Olives* 14

### CHICKEN SAMOSA...

*Braised Chicken Thighs, Cilantro, Red Onion, Curry Lime Aioli* 11

### BUTTERMILK FRIED ROCK SHRIMP...

*Pickled Chilis, Piquillo Pepper Aioli* 12

### SPRING ROLLS... GF / V\*

*Pickled & Raw Vegetables, Sesame Ginger Tofu,*

*Thai Peanut Sauce* 11

### CHEESE AND CHARCUTERIE SELECTIONS

MIX UP TO THREE SELECTIONS...6 Each

CHOOSE FOUR...22 CHOOSE FIVE...25

#### CHARCUTERIE SELECTIONS:

Levoni Speck Di Prosciutto /

Duck Pastrami / Pork Rilette / Levoni Capicola

Levoni Capicola / Soppressata / House Made Rabbit & Hazelnut Pate

#### CHEESE SELECTIONS:

Lamb Chopper - *Hard, Sheep's Milk, Pasteurized, Netherlands*

Blue D'Auvergne - *Soft, Cow's Milk, Pasteurized, France*

Hook 5 Year Cheddar

*Firm, Cow's Milk, Pasteurized,*

*Wisconsin*

Hickory Grove Cheese - *Firm, Cow's Milk, Pasteurized, North Carolina*

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.

## SALADS

### GRILLED CAESAR SALAD... GF\*

*Grilled Romaine Hearts, Parmesan Crisp, Spanish Anchovy, House Made Caesar Dressing* 10

### WATERCRESS SALAD... GF\* / V\*

*Fennel, Radish, Snap Peas, Quinoa, Pecorino Cheese, Grilled Citrus Vinaigrette* 13

### ROASTED BEET SALAD... GF\* / V\*

*Red Onion, Pistachios, Whipped Stilton, Compressed Apple, Apple Cider Vinaigrette* 13

### ASPARAGUS SALAD... GF\*

*Arugula, Prosciutto di Parma, Garlic Croutons, Poached Egg, Balsamic Reduction* 13

## SANDWICHES

*Sandwiches served with Choice of Mesclun Salad, Seasonal Fruit, or Sea Salt French Fries*

### STEAK SANDWICH...

*Roasted Red Tomatoes, Caramelized Onions, Gruyere Cheese, Arugula, Horseradish Aioli, Toasted Ciabatta* 16

### CUBAN SANDWICH...

*Braised Pork, Prosciutto, Pickle & Grainy Mustard Aioli, Swiss Cheese, Ciabatta* 16

### SPECK PROSCIUTTO GRILLED CHEESE...

*Italian Cured Ham, Provolone Cheese, Broccoli Rabe Pesto, Italian Bread* 14

### FALAFEL BURGER...

*Pickled Red Onions, Piquillo Peppers, Arugula, Tzatziki, Toasted Brioche* 15

### WALDORF CHICKEN SALAD...

*Red Grapes, Walnuts, Tarragon, Toasted Pumpnickel* 13

## SIDES & ADD ONS

GRILLED DENVER STEAK 15 TIGER SHRIMP (3) 9

GRILLED CHICKEN BREAST 6 BACON (2) 3

COCOA DUSTED SWEET POTATOES 5 SEA SALT FRENCH FRIES 4

GLAZED CARROTS 4 GOAT CHEESE POLENTA 4

PAN SEARED U-10 SCALLOPS (3) 18 PAN SEARED HALIBUT 20

GRILLED ASPARAGUS 5 HARICOT VERTS 4

SNAP PEAS 4 FARRO SALAD 4

## ENTRÉES

### CHARRED CORN RAVIOLI... V

*Herb Pistou, Confit Tomatoes, Pecorino Cheese* 21

### RAS EL HANOUT ROASTED CAULIFLOWER... GF / V\*

*Curried Lentils, Greek Yogurt, Golden Raisins Chutney, Aged Balsamic* 22

### GRILLED DENVER STEAK FRITES...

*Crispy Fries, Asparagus, Caramelized Onion Jam* 24

### GRILLED CREEKSTONE FARM 13OZ RIBEYE... GF\*

*Ask your server for daily preparation* 38

### ROSEDA FARM BURGER... GF\*

*Thick Cut Smoked Bacon, Onion Marmalade, Romaine, Goat Cheese Croquette, Toasted Brioche, Sea Salt Fries* 18

### PAN SEARED HALIBUT A LA GREQUE... GF

*Artichoke Hearts, Cipollini Onions, Fingerling Potatoes, Tomato, Coriander Broth* 30

### BERKSHIRE PORK CHOP...

*Cocoa Dusted Sweet Potatoes, Haricot Verts, Chipotle Barbecue Sauce* 25

### PAN SEARED SCALLOPS... GF

*Goat Cheese Soft Polenta, Snap Peas, Pickled Carrots, Lemon Thyme Beurre Blanc* 26

### SEAFOOD PAELLA... GF

*Grilled Lobster, Mussels, Chicken, Shrimp, House Andouille Sausage, English Peas, Orange Compound Butter, Calasparra Rice* 26

### SAGE RUBBED VEAL TENDERLOIN...

*Toasted Farro Salad, Glazed Carrots, Crab Rangoon, Red Wine Demi Glace* 28

## DESSERTS

### APPLE CRISP A LA MODE

*Granny Smith Apples, Vanilla Ice Cream, Caramel Drizzle* 9

### IRON BRIDGE'S SIGNATURE CRÈME BRÛLÉE GF

*Chocolate Ganache, Fresh Berries* 10

### CHEF'S SIGNATURE BREAD PUDDING

*Ask for Daily Selection Crème Anglaise* 9

### BERRY PANNA COTTA GF\*

*Black Pepper Tuile, Coulis* 8

### CHOCOLATE ESPRESSO S'MORE GF\*

*Toasted Marshmallow, Vanilla-Cinnamon Graham Cracker* 8

