

## YOU WANT SOME BUBBLES?

IRON BRIDGE BELLINI,  
*Cava Brut, Peach Nectar, Raspberry Puree* 10

SEGURA VIUDAS ORGANIC CAVA BRUT,  
*Penedès, Spain* 9 30

LAMBERTI ROSÉ,  
*NV, Veneto, Italy* 11 37

LOUIS DUMONT BRUT,  
*N.V., Champagne, France* 16 67

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

VIONTA ALBARIÑO,  
*2019, Rias Baixas, Spain* 12 44

DONNAFUGATA "ANTHILIA" CATARATTO,  
*2019, Sicily, Italy* 12 45

GALEN GLEN GRUNER VELTLINER,  
*2019, Lehigh Valley Pennsylvania* 12 44

EOLA HILLS PINOT GRIS,  
*2019, Willamette Valley, Oregon* 11 38

ROUND POND RUTHERFORD SAUVIGNON BLANC,  
*2020, Napa Valley, California* 16 60

### RICH, SAVORY, TOASTY & LUSCIOUS WHITES

HERMANN J. WIEMER SEMI-DRY RIESLING,  
*2019, Seneca Lake, New York* 13 47

TREASURE HUNTER  
GRENACHE BLANC / VIOGNIER,  
*2019, Priorat, Spain* 15 60

NETZL "UNOAKED" CLASSIC CHARDONNAY,  
*2019, Niedeösterreich, Austria* 12 43

LA CREMA "SARA LEE'S VINEYARD" CHARDONNAY,  
*2017, Russian River, California* 16 67

### A STUDY IN PINK

TEGERNSEERHOF ZWEIFELT ROSÉ,  
*2020, Wachau, Austria* 11 38

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

EQUOIA PINOT NOIR,  
*2018, Monterey, California* 11 37

ALTA LIMAY PINOT NOIR,  
*2018, Patagonia, Argentina* 15 53

FATTORIA AMBRA "SANTA CRISTINA"  
CARMIGNANO,  
*Super Tuscan*  
*2017, Tuscany, Italy* 15 56 *Organic!!!*

### BIG, KNOCK YOUR SOCKS OFF RED WINES

SARADA CALIZO GARNACHA TINTORERA *Organic!!!*  
*2019, Castilla-La Mancha, Spain* 10 35

DOMINO DE PUNCTUM "AUDAZ"  
ALICANTE BOUSCHET, GRENACHE & TEMPRANILLO,  
*2019, Spain* 10 33

PLANTAGENET "OMRAH" SHIRAZ  
*2018, Western Australia* 12 43

FORLORN HOPE "QUEEN OF THE SIERRA RED",  
*Organic and Low Sulfites*  
*2018, Sierra Foothills, California* 14 50

SEGHESSIO "ANGELA'S TABLE" ZINFANDEL,  
*2019, Sonoma, California* 15 58

BASTIDE ST. VINCENT GIGONDAS,  
*2019, Rhone Valley, France* 15 58

MARIETTA CELLARS "CHRISTO",  
*2018, North Coast, California* 14 53.33

MASSERIA CLEMENTE "PRINCIPATO" AGLIANICO  
*2018 Campania, Italy* 13 45 *Biodynamically Farmed*

CHATEAU DES COLLINES MEDOC  
*2016, Bordeaux, France* 14 50

PRIMUS "THE BLEND"  
CABERNETS, MERLOT, CARMÉNÈRE, PETIT VERDOT  
*2017, Colchagua Valley, Chile* 15 53

MC PRICE MYERS BULL BY THE HORN  
CABERNET SAUVIGNON,  
*2019, Paso Robles, California* 14 50

GOOSE RIDGE "G3" CABERNET SAUVIGNON,  
*2019, Columbia Valley, Washington* 12 40

ALEXANDER VALLEY VINEYARDS "CYRUS"  
MERITAGE,  
*2015 Sonoma, California* 25 100

## FLIGHTS OF FANCY

SPARKLING PERSONALITY... 20  
*Segura Viudas Cava Brut / Louis Dumont Brut / Lamberti Rosé*

WHO NEEDS FLOWERS WITH  
A BOUQUET LIKE THIS?... 18  
*Vionta Albariño / Hermann J. Wiemer Semi-Dry Riesling / Treasure Hunter Grenache Blanc/Viognier*

THERE ARE NO KANGAROOS IN AUSTRIA ... 18  
*Galen Glenn Gruner Veltliner / Netzl Unoaked Classic Chardonnay / Tegernseerhof Zweigelt Rosé*

QUE SYRAH SHIRAZ... 21  
*Plantagenet "Omrah" Shiraz / Forlorn Hope "Queen of the Sierra" Red / Bastide St. Vincent Gigondas*

OAK-Y DOKEY... 20  
*Domino de Punctum "Audaz" / Seghesio "Angela's Table" Zinfandel / Chateau des Collines Medoc*

WE CAB SAUV THIS PROBLEM ... 23  
*Goose Ridge "G3" Cabernet Sauvignon / Bull By the Horns Cabernet Sauvignon / Alexander Valley Vineyards "Cyrus" Meritage*

### WEEKLY SPECIALS

#### **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**

# The Iron Bridge Wine Co.

Brunch  
Served 11-2:30 SU

## Starters

**SHRIMP & GRITS** creamy smoked gouda grits, tasso ham jus, rye crouton crumble 14 GF\*

**LAMB FLATBREAD PIZZA** braised lamb shoulder, hoisin bbq sauce, red onion, broccolini, shaved carrot, aged cheddar cheese 15  
*Add 2 eggs any style \$3*

**MASA HUSH PUPPIES** maple aioli 12

**AVOCADO TOAST** cured delicata squash, avocado, shaved egg yolk, shallots, toasted sourdough 14 V\*

**GRILLED OCTOPUS** confit fingerling potatoes, oven dried tomatoes, scallop saffron sauce 15 GF\*

**FRIED GREEN TOMATO** walnut romesco, tomato jam, butter poached lobster 15

**PEI MUSSELS** coconut curry broth, grilled leeks, cherry tomato, grilled baguette 14 GF\*

**CRISPY BRUSSELS SPROUTS** brown butter balsamic, feta cheese 11 V

**BACON MAC & CHEESE** cavatappi pasta, bacon lardons, gruyere, gouda & cheddar mornay sauce 14

**POUTINE** crispy French fries, sausage gravy, mozzarella cheese, fried egg, scallions 12

## Soups and Salads

**SOUP DU JOUR** chef's seasonal selection 7

**GRILLED CAESAR** romaine heart, Spanish white anchovy, parmesan crisp, Caesar dressing 10

**BEET & POMEGRANATE SALAD** *mixed greens, rosemary ricotta, pear, spiced pecans, vanilla cranberry vinaigrette* 13 V

**KALE & SPINACH SALAD** *candied lemon peel, garbanzo bean, roasted red peppers, blue cheese crumble, citrus vinaigrette* 13 V\*

**APPLE & SQUASH SALAD** *watercress, roasted squash, apples, shaved Manchego cheese, pickled pistachio, champagne vinaigrette* 13 V

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.

## BRUNCH COCKTAILS

### LILLET IT ON ME...

*Lillet Blanc, Combiér Pamplemousse, Green Chartreuse, Lime Juice* 15

### BEE'S KNEES...

*Brokers Gin, Lavender Infused Honey, Lemon Juice, Lavender Bitters* 13

### MIDNIGHT CLUB...

*Hendricks Gin, Crème di Violette, Simple Syrup, Lemon Juice, Blackberries* 11

### GIN Y TONICA...

*Aviation Gin, Hynson's Housemade Tonic Syrup, Club Soda, Mint, Juniper, Orange, Lime* 10

### AUTUMN IN MARYLAND...

*Applejack Apple Brandy, Pamplemousse Rose, Lemon Juice, Prosecco* 15

### PENICILLIN COCKTAIL...

*Monkey Shoulder Scotch, Laphroig Scotch, Honey Ginger Syrup, Lemon Juice, Lemon Twist* 14

### TWISTED COSMO...

*St. George's Orange Vodka, St. Elder, Lime Juice, Cranberry Juice, Orange Twist* 12

### FRED AND GINGER...

*Vago Elote Mezcal, St. Georges Spiced Pear Liqueur, Agave Syrup, Lemon Juice, Angostura Bitters, Ginger Beer* 18

### CAMPFIRE CIDER...

*Old Forester Bourbon, Campari, Apple Cider Syrup, Cranberry Juice, Laphroig Scotch, Jerry Thomas Bitters* 11

### OH MAI... TAI...

*Plantation 5 Yr Rum, Combiér Orange, Amaretto, Lime Juice, Blackwell Dark Rum, Cherry, Mint* 13

### THE BIG APPLE

*Plantation 5 Year, Schonauer Apfel Liqueur, Black Walnut Bitters, Old Fashioned Bitters* 12

## The Benedicts

*Served on an English Muffin with Traditional Hollandaise and Choice of Mesclun Salad, Fresh Fruit, or Sea Salt Fries*

**Smoked Salmon** 17

*Mashed Avocado, Toasted Shallot*

**Teres Major Steak** 18

*Caramelized Onion Spread, Oven Dried Tomato*

**Speck Prosciutto** 17

*Pan Braised Swiss Chard*

## Entrees

### CHOOSE YOUR OWN ADVENTURE BREAKFAST SANDWICH

*Choice of Meat, Egg, and Cheese on Sourdough with choice of Fresh Fruit, Mixed Greens or French Fries, Smoked Gouda, Provolone, or Cheddar Cheese*

*Fried Egg or Scrambled Egg*

**BACON or HOUSEMADE SAUSAGE** 16  
**SMOKED SALMON** 17

**DUCK CONFIT & WAFFLE** pearl sugar waffle, duck leg, chipotle honey syrup 19

**OMELETTE DU JOUR** served with mixed greens & seasonal fruit 14

**LAMB GRILLED CHEESE** braised lamb, gruyere, pickled red onion, oven dried tomato, provolone, soft white bread 15  
*Add 2 eggs any style \$3*

**IBWC BURGER** roseda farm burger, brioche bun, pimento cheese, oven dried tomato, thick cut bacon, romaine lettuce, sea salt fries 18  
*Add egg to burger \$1.50*  
*Substitute parmesan truffle fries \$4,*

**BOURBON APPLE FRENCH TOAST** bourbon caramel, brown sugar apples, maple syrup, rosemary ricotta 18

**GRILLED BISTRO STEAK FRITES** crispy fries, asparagus, chimichurri 24  
*Add 2 eggs any style \$3*